

Canapé Menu

Pate en Croute with Quince Paste
Whipped Brie en Croute with Berry Relish
Tempura Scallops with Wasabi Mayo
Salad Caprese with Balsamic Glaze
Ricotta and Spinach Stuffed Mushrooms
Lamb Skewers with Mint Yoghurt
Curry Cauliflower Fritters with Plum Sauce
Falafels with Garlic Sauce
Stuffed mushroom caps ricotta and spinach
Saltwater Barramundi kokonda with petit salsa of coriander, red onion & capsicum
Sesame seared tuna with edamame puree
Coconut crusted croc bites with Outback Chutney
Fresh vegetable spring Rolls with soy and chilli
Cured Salmon with Pickled Cucumber
Croc Brandade with Marinated Vegetable
Mushroom and Chorizo Tartlet
Ricotta and heirloom tomato crostini
Chickpea Curry with Tamarind chutney
Mini Frittata with Grana Padano Shard
Blue Cheese and Pear Puff
Reef Fish Sashimi with soy infused Salmon Pearls,
Flame Grilled pepper, cream cheese and prosciutto bruschetta
Balinese Beef Skewers with Peanut Sauce
Goldband Snapper Ceviche with pink Grapefruit and cucumber salad
Maple Sweet Potato, Quinoa, Orange, Vino cotto
Artichoke, cherry tomato and feta tartlet

PREMIUM CANAPES

(Additional cost for Premium Canapes & Hors D'Oeuvres)

Tempura Prawns with Chilli Jam
Crumbed Barra Cheeks with Salsa Verde
Tempura bug tails wrapped in nori
Chilled Prawn Skewer with Chilli and Kaffir Lime Sauce
Oysters Mignonette
Saly & Pepper crab with Ponzu
Chilli Crab Salsa
Thai Fish cake with rustic Asian dressing
Miso, Tofu and Enoki Shot

HORS D'OEUVRES

American Hot Dogs
Beef Sliders with BBQ sauce
Crumbed Barra Wings and Chips with tartare Sauce
Mini Mango and Pork Cheek Pizza
Mac 'n Cheese

DESSERT CANAPES

Vanilla Panna Cotta with pistachio praline
Fifty Shades of Chocolate
Cassava Cake with Pink Pepper cream
Lemon Tartlets
Cookies & Cream Verrine
Coconut Marshmallow
Mini Meringues with Tropical Compote
Banana Gateaux

Half Hour Canapés \$20.00 per person

(Pick 4 from the above list – one piece per person)

One Hour Canapé \$40.00 per person

(Pick 5 from the above list - two pieces per person)

Please Note: Beverages are not included in the cost of the canapé packages

Beverage Packages

Pee Wee's Standard Beverage Package

Cascade Premium Light
XXXX Gold
Great Northern, Pure Blonde & Carlton Dry
Pee Wee's Sauvignon Blanc
Pee Wee's Shiraz
Deacon Estate "Azahara" Pinot Noir Chardonnay
Soft drinks and Juices

Pee Wee's Standard Beverage Package Prices

One Hour Beverage Package.....\$25.00 per person
Two Hour Beverage Package.....\$35.00 per person
Three Hour Beverage Package.....\$42.50 per person
Four Hour Beverage Package.....\$50.00 per person
Five Hour Beverage Package.....\$57.50 per person

Pee Wee's Premium Beverage Package

Cascade Premium Light
XXXX Gold
Cooper's Pale Ale, James Squires 150 Lashes & Corona
Pee Wee's Sauvignon Blanc & Pee Wee's Chardonnay
Pee Wee's Merlot & Pee Wee's Shiraz
Deacon Estate "Azahara" Pinot Noir Chardonnay
Soft drinks & Juices

Premium Beverage Package Prices

One Hour Beverage Package.....\$35.00 per person
Two Hour Beverage Package.....\$42.00 per person
Three Hour Beverage Package.....\$50.00 per person
Four Hour Beverage Package.....\$57.50 per person
Five Hour Beverage Package.....\$67.50 per person

Pee Wee's House Wines

Made by Neil Pike from grapes grown at his Clare Valley and Adelaide Hills vineyards.

Please note that wine & beer options are subject to change and availability.

Please see Event Coordinator should you wish to change beer selection.