

THE WINDY MILE

CAFE - EATERY - BAR

The Windy Mile Canapé Packages

(Minimum 20 guests)

\$20 per guest (Not available after 4pm Friday or Saturday)

Select 6 x Silver hot or cold canapès

\$24 per guest

Select 6 x Silver hot or cold canapès & 2 x Gold hot or cold Canapès

\$28 per guest

Select 8 x Silver hot or cold & 2 x Gold hot or cold Canapès

\$33 per guest

Select 7 x Silver hot or cold & 4 x Gold hot or cold Canapès

\$36 per guest (Add Silver items @ 2 each)

Select 4 x Silver hot or cold, 4 x Gold hot or cold & 2 x Platinum hot or cold canapès

\$45 per guest (Add Silver items @ 2 each)

Select 6 x Gold hot or cold & 4 x Platinum hot or cold canapès

Silver Canapès - Cold

- Free range chicken, house mayonnaise & parsley finger sandwich
- Curried egg & chive mayonnaise finger sandwich (V)
- Hummus & toasted Turkish bread (platters) (V)
- Roma tomato, bocconcini & basil bruschetta (V)
- Medium rare roast beef & seeded mustard crostini
- Mini spinach & ricotta quiche
- Goats cheese & chorizo mousse crouton
- Goats cheese & roast capsicum mousse crouton

Silver Canapès - Hot

- Vietnamese vegetarian spring rolls, sweet mustard yoghurt dipping sauce (V)
- Flamed grilled meatball, tomato ketchup
- Mac & cheese cubes, parmesan & sage crumbed macaroni & chipotle aioli (V)
- Mini dim sims, wasabi soya dipping sauce
- Chinese vegetable money bags (V)
- Beer battered steak fries, tomato ketchup platter (V)
- Mild curry puffs, mint yoghurt sauce (V)

Gold Canapès - Cold

- Roast capsicum, basil pesto & goats cheese sandwich finger
- Mini tarts filled with creamed leeks, semi dried tomato, chive fronds (V)
- Roast Black Angus sirloin & beetroot relish sandwich finger
- Shot glass of hummus and vegetable crudites (V)
- Traditional English coronation chicken garden sandwiches with floral & herb confetti (GF A)
- Prosciutto & rockmelon bruschetta

Gold Canapès - Hot

- Garfish fingers, crumbed in dill, caper remoulade
- Potato & mozzarella croquette, lemon mayonnaise (V)
- Satay chicken skewers spicy peanut dipping sauce
- House made meatballs in tomato sugo
- Chinese spring rolls - Curry beef & rice, mint yoghurt dipping sauce
- Chinese spring rolls - Vegetarian, roasted butternut pumpkin & yoghurt dipping sauce (V)
- Marinated beef skewers, ranch style dipping sauce
- Salt & pepper squid, tartare sauce.
- Vegetable arancini, basil & macadamia pesto (V)

Platinum Canapès - Cold

- Smoked salmon, zucchini fritter, chipotle aioli
- Prawn & celeriac remoulade, rye croute (GF A)
- Caesar salad, savoury tart shell (GF A) (V A)
- Roma tomato, fior di latte, basil bruschetta (GF A) (V)
- Shaved butternut pumpkin salsa, rocket, balsamic, garlic crostini (GF A) (V)
- Tandoori chicken, cucumber & mint labna filled tart (GF A)
- Virgin Bloody Mary oyster shot
- Natural oyster with salmon caviar

Platinum Canapès - Hot

- Ricotta, parmesan & basil meatballs, tomato sugo (GF)
- Roast butternut pumpkin & parmesan arancini, roasted bell pepper pesto (V)
- Dill crumbed Tiger prawns, tarragon, caper remoulade
- Spinach, ricotta & globe artichoke tart (GF Avail) (V)
- Croquette – Russet potato, ricotta saltata, sage crumbed, lemon aioli (V)
- Garlic prawn, lemon extra virgin oil, parsley salad (GF)
- Double smoked chicken, mac and cheese cubes, avocado mousse (V A)
- Chinese beef & red bean spring rolls, honey hoisin dipping sauce

Platinum Dessert Canapès

(Add to any package 4 per guest)

- Sticky date
- Chocolate mousse
- Panna cotta
- Coffee crème brûlée

Platinum Cheese Platter

(Add to any package 10 per guest, pick two cheeses from below)

Lavosh, fruit, quince paste

- Triple cream 25 gm
- Semi hard 25gm
- Blue 25gm
- Cheddar 25gm