# DF | Dairy Free DFA | Dairy Free Adaptable

GFA | Gluten Free Adaptable

VE | Vegan

# Packages

One Hour 2 x cold, 3 x hot, 1 x sweet

Two Hours 2 x cold, 4 x hot, 1 x grazing, 2 x sweet

Three Hours 3 x cold, 5 x hot, 2 x grazing, 3 x sweet

\$42.30pp

\$65.50pp

\$95.20pp

### Additional Items

\$6.8 per cold, hot or sweet canapé item \$9.40 per grazing canapé

Please note: One hour package available during business hours Two-hour package not available for events starting after 6pm (Mon-Fri) or weekends

# Cold Canapés

Heirloom Tomato & Buffalo Mozzarella Bruschetta with basil pesto v

Vegetarian Sushi Rolls with ginger soy sauce GF DF V NF

Vegetable Rice Paper Roll with Vietnamese dip and coriander GF DF V

Peking Duck Pancake Wrap with plum sauce and coriander DF

Smoked Salmon on rye toast with sour cream and Yarra Valley salmon roe GFA DFA NF

Sashimi Tuna Nigiri with toasted sesame seeds, pickled ginger and sov sauce GF DF

**Smoked Macedon Duck Breast** with parsley mayonnaise on a toasted baguette DF GFA NF

Freshly Shucked Seasonal Oysters with shallot and red wine vinegar dressing GF

Chicken Liver Parfait with brioche and apple and raisin chutney GFA NF

Whipped Meredith Goat's Cheese with pickled walnut, baby chervil and sourdough croute v GFA DF

Kingfish Ceviche with lime, chilli and coriander GF DF NF

Shaved Victorian Jamon with olive mayonnaise, garlic toast and pickled shallot GFA DF NF

Shaved Victorian Roast Beef with olive mayonnaise, garlic toast and pickled shallot GFA DF NF

# Hot Canapés

Cauliflower, Leek & Cheese Pie with tomato relish V NF

Falafel Balls with zaatar spiced hummus GF DF VE NF

Potato, Pea & Spinach Samosa with coriander yoghurt V NF

Plum Tomato Tart with basil pesto and goat's curd v

Seared Scallop with cauliflower purée and lemon myrtle brioche crumble GFA DFA NF

Steamed Prawn Dumplings with chilli garlic dip DF

Wild Mushroom Arancini, truffled mayonnaise & pecorino v NF

Mini Gippsland Cheeseburgers with burger mayonnaise, gherkin, lettuce & sesame milk bun NF

Panko Crumbed Prawns lemon aioli de

Middle Eastern Spiced Lamb Skewer tahini yoghurt DFA GF NF

Chicken Tandoori Skewers with coriander yoghurt GF DFA NF

Beef, Pancetta & Ale Pie tomato relish NF

Pork, walnut, fennel & apple sausage roll

Harissa Lamb Sausage Roll

# arliament's Cocktail Packag

# Packages

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Two Hours 2 x cold, 4 x hot, 1 x grazing, 2 x sweet

Three Hours 3 x cold, 5 x hot, 2 x grazing, 3 x sweet

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# Grazing Canapés

Triple Cheese & Leek Risotto with cheddar, parmesan, mascarpone, lemon and chives GF V

Hoisin Glazed Pork Belly with apple & green chilli slaw DF

Ricotta Gnocchi with fresh vine tomato sauce, basil and pecorino v

Beef Empanada chimichurri

Spiced Pulled Lamb with Greek salad and sumac yoghurt GF DFA

Poached Salmon with fennel, caper, orange and dill salad GF DF

Crispy Spiced Calamari cos lettuce and lime aioli GF DF

Crumbed Lakes Entrance Flathead with chips, lemon and caper mayonnaise GFA

Roasted Cauliflower, Currant & Pine Nut Empanada chimichurri VE

Creamed Corn Empanada chimichurri gf ve df nf

Mt Zero chickpea tagine, preserved lemon & zhoug VE GF DF NF

# Sweet Canapés

Daintree Chocolate Tart with orange crème fraîche v

Rooftop Honey Panna Cotta with diced strawberries and basil GF V

Dark Chocolate Dipped Strawberry VE GF DF NF

King Valley Walnut Cake, spiced mascarpone v

Chocolate Brownie VE GF DF NF

Classic lemon tart strawberries & cream v

Baked New York Vanilla Cheesecake V

Choux Bun chocolate and macadamia nut crème pâtissière v

Raspberry Macaroons V GF

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# An Ode to Parliament

House Package

Two Hours \$48.50pp Three Hours \$54pp Four Hours \$59.50pp

'Queen's Hall' Blanc de Blanc
'Assembly' Chardonnay
'Council' Cabernet Blend OR 'The Steps' Pinot Noir
Moon Dog Lager
Holgate 'Love All' Pale Ale (0.5% alc vol)
Assorted Flavours of Capi Mineral Water and Juice

Add On: Cider \$5 pp

# North of the Yarra

Mid-Level Package

One Hour \$47.50pp Two Hours \$52pp

Three Hours \$57.50pp

Four Hours

\$63pp

'Queens Hall' Blanc de Blanc Tahbilk Marsanne Devils Cave Shiraz Moon Dog Lager Holgate 'Love All' Pale Ale (0.5% alc vol) Assorted Flavours of Capi Mineral Water and Juice

Add On: Cider \$5 pp

## Best of Victoria

Premium Package

One Hour \$52pp Two Hours \$57.50pp

Three Hours \$65pp

Four Hours \$72.50pp

Yarrabank cuvee
Boat O' Craigo Cabernet Sav
Clyde Park Pinot Gris
Holgate Pale Ale
Holgate 'Love All' Pale Ale (0.5% alc vol)
Assorted Flavours of Capi Mineral Water and Juice

Add On: Cider \$5 pp

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VF I Vegan