

CANAPÉ MENU

Oeuf de caille "Meurette"

(Soft poached quail egg wrapped in Bayonne ham, red wine dressing)

Tarte au boudin noir *(needs to be warmed up before serving)*

(Seared "boudin noir", puff pastry, Mornay sauce, onion jam and braised apple)

Tartine de canard Périgourdine

(Sourdough, house made duck breast ham, mushroom Duxelles and Grand Basque cheese. Truffle oil)

Tartare de poisson de ligne à la moutarde aux noix et au verjus

(Game fish tartare marinated with a walnut and verjuice dressing)

Gougère au "Comté millésimé" *(Ideally needs to be warmed up before serving)*

(Cheesy choux pastry with aged Comté cheese)

Verrine de caviar d'aubergine à la mousse de fromage de chèvre

(Crushed smoky eggplant, Provençale condiment, goat cheese foam)

Terrine de campagne au poivre vert et à l'Armagnac

(Baguette crostini, free farmed pork terrine flavoured with Armagnac and green peppercorn).

Beignet de chèvre frais au Vadouvan *(Served warm)*

(Fresh goat cheese crumbed in light " French Curry")

COST OF CANAPÉS:

4 pieces per head of your choice - \$15.00

6 pieces per head of your choice - \$22.50

8 pieces per head of your choice - \$30.00

IN ADDITION - PLATTERS:

Presented on a large wooden board - *which will have to be returned.*

Selection de Charcuterie - \$15.00 per head

(Homemade terrine, paté, mousse + selection of dried meats + tapenade + condiments)

Plateau de Fromages - \$15.00 per head

(Selection of four different imported and high quality French cheeses)

Cost of platters includes fresh bread.

We take orders for a minimum of 12 guests, please have your canapé option to us 1 week before your booking. We can accommodate for guests with special dietary requirements, please notify us at least 48 hours in advance.

All prices include GST but doesn't include staff or delivery/pick up.