

## **OUR CANAPÉ MENU**

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 in advance.

### **COST OF CANAPÉS:**

4 pieces per head of your choice - \$16.00

6 pieces per head of your choice - \$24.00

8 pieces per head of your choice - \$32.00

### **IN ADDITION – OUR 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 cured meats, tapenade, condiments)*

**Plateau de Fromages** - \$15.00 per head.

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

Cost of the platters includes fresh bread.

### **Oeuf de caille "Meurette"**

*Soft poached quail egg wrapped in Bayonne ham, red wine dressing.*

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### **Tarte au boudin noir**

*(needs to be warmed up before serving)*

*Seared 'boudin noir', puff pastry, Mornay sauce, onion jam and braised apple.*

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### **Tartine de canard Périgourdine**

*Sourdough bread, house made duck breast ham, mushroom Duxelles and Grand Basque cheese.*

*Truffle oil.*

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

*Game fish tartare marinated with a walnut and verjuice dressing.*

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### **Gougère au "Comté millésimé"**

*(Ideally needs to be warmed up before serving)*

*Cheesy choux pastry with aged Comté cheese.*

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

*Crushed smoky eggplant, Provençale condiment, goat cheese foam.*

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### **Terrine de campagne au poivre vert et à l'Armagnac**

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

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### **Bouchée de fromage de chèvre aux épices**

*Fresh goat cheese coated with our selection of spices.*

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