

GAS

Canape Package

The COMBINATION Classic Cocktail - 6 pieces (min 12 guests) \$19.90 pp



COLD

- Our famous poached chicken & chive finger sandwich on multigrain
- Honey, almond & goats cheese spread on crostini (v)
- Smoked salmon and dill caper cream cheese cucumber bites (gf)

WARM

- Italian rolled meatballs, Napoli sauce
- Homemade mini sausage rolls, tomato sauce
- Baby spinach, cheddar and caramelised onion tartlet (v)

The COMBINATION Classic Cocktail - 8 pieces (min 12 guests) \$26.90pp



COLD

- Our famous poached chicken & chive finger sandwich on multigrain
- Honey, almond & goats cheese spread on crostini (v)
- Smoked salmon and dill caper cream cheese cucumber bites (gf)
- Pressed egg, smoked paprika, relish & mixed leaf finger sandwich (v)

WARM

- Italian rolled meatballs, Napoli sauce
- Homemade mini sausage rolls, tomato sauce
- Baby spinach, cheddar and caramelised onion tartlet (v)
- Orange, thyme and fetta arancini (v,gf)

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The COLD Classic Cocktail Package - 6 pieces (min 12 guests) \$19.90pp



- Hummus & caramelised onion crostini (v)
- A selection of Nori sushi rolls including chicken, seafood and vegetarian with soy
- Pressed egg, smoked paprika, relish & mixed leaf finger sandwich (v)
- Bamboo skewered rockmelon cubes wrapped in Spanish prosciutto
- Honey, almond & goats cheese spread on crostini (v)
- Cherry tomato, fetta & olive, balsamic glaze (v,gf)

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- A selection of Nori sushi rolls including chicken, seafood and vegetarian with soy
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- Bamboo skewered rockmelon cubes wrapped in Spanish prosciutto
- Honey, almond & goats cheese spread on crostini (v)
- Cherry tomato, fetta & olive, balsamic glaze (v,gf)
- Smoked salmon and dill caper cream cheese cucumber bites
- Our famous poached chicken & chive finger sandwich on multigrain

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GAS Signature Package

A SELECTION OF OUR FINEST PREMIUM HOT AND COLD SIGNATURE CANAPÉS

This menu is now available for delivery. Or add staff to your package if you are having a large event.

6 Canapés



\$26.90 per person
Pick 3 Hot & 3 Cold
(Snack/in-between meals)
Minimum 12 guests

9 Canapés



\$39.90 per person
Pick 4 Hot & 5 Cold
(light meal replacement)
Minimum 12 guests

GAS

12 Canapés



\$49.90 per person
Pick 6 Hot & 6 Cold
(full meal replacement)
Minimum 12 guests

Cold Canapé selection

VEGETARIAN

- Shitake and water chestnut rice paper rolls with Nuoc Cham dipping sauce (v) (df) (gf)
- Goats cheese mousse, beetroot relish & walnut brittle tart (v) * contains nuts
- Blinis with red onion confit, crème fraîche & chives (v)
- Croute with gorgonzola and spiced pear (v)
- Spiced avocado salsa in a cucumber cup and micro herbs (v) (gf) (df) (vegan)
- Pressed egg, mayonnaise, relish, mixed leaf finger sandwich (v)

MEAT & SEAFOOD

- Poached chicken, chives & lemon mayonnaise sandwich fingers
- Poached coconut chicken rice paper roll with Nuoc Cham dipping sauce (gf) (nf)
- Prawn & crisp vegetable rice paper rolls with chilli & lime dipping sauce (gf)
- Nori sushi rolls with a mix of chicken, seafood and vegetarian options, soy sauce (2 per serve) (df) (gf)
- Vietnamese pulled poached chicken with pickles carrot, coriander and sriracha aioli on a mini brioche roll
- Smoked chicken, crushed pistachio, lemon mayo in short crust tartlet shells
- Rare beef tartare salsa Verde, truffled mayo and en crostini (df)
- Fig and onion jam with shaved prosciutto and brie, roasted garlic crostini
- Crab in lime, chill & herb kewpie mayo on sweet corn & jalapeño fritter
- Peking duck pancake rolls marinated in hoisin, Nuoc Cham dipping sauce (df)
- Old fashioned coronation chicken on petit bagel (df)
- Minced prawn, coriander, ground peanuts, kaffir lime leaf in cucumber cup w/ Nuoc Cham sauce (gf, df)
- Citrus salmon avocado ceviche on corn tortilla and topped with caviar (gf) (df)
- Mini charcoal slider w smoked salmon, dill & cream cheese
- Blinis with smoked salmon, dill caper cream cheese and micro herbs

Hot Canapé selection

VEGETARIAN

- Spinach, ricotta and filo triangle (v)
- Mini brioche slider with felafel, roasted pepper, spinach and Dukkha hummus (v, df)
- Orange, thyme and fetta arancini (v, gf)
- Crumbed artichoke hearts with truffle aioli (v, nf)
- Mac & cheese croquettes (v)
- Shitake mushroom and leek spring roll, Nuoc Cham sauce (v)
- Crisped edamame wontons with ponzu sauce (v)
- Poached Spinach and tofu dumplings, chives, with ponzu sauce. Served in Chinese spoon (v)
- Baked red bean and fennel empanadas with a smoked paprika aioli (v)

MEAT & SEAFOOD

- Homemade mini sausage rolls with relish (nf)
- Homemade quiche collection: quiche lorraine | smoked salmon & dill | spinach & goat's cheese (v)
- Our gourmet pie selection – beef burgundy | chicken & leek | Moroccan lamb | vegetable korma (v) All served with relish
- Teriyaki Wagyu beef party pie with relish
- Indian butter chicken party pie with relish
- Spiced Thai chicken party pie with relish
- Mini pizetta of mushroom, truffle and bocconcini (v) OR Salami and chopped antipasto veg and bocconcini
- Mini beef wellingtons wrapped in flaky puff pastry
- Mini crisp chicken burger on brioche bun with chipotle mayo slaw
- Mini brioche slider bun with pulled beef brisket cola bbq sauce & spiced slaw
- Yakitori chicken skewer with kewpie mayo (gf)
- Thai green, coconut, lime & chilli chicken tenderloin skewer with Nouc Cham sauce (gf)
- Thai marinated chicken tenderloin skewers with peanut satay dipping sauce (gf, df) *contains nuts
- Spiced lamb kofta with cumin tzatziki (gf)
- Slow cooked lamb ribs in Argentinean Chimichurri (gf)
- Our spiced buffalo wings with blue cheese dipping sauce & celery sticks (gf)
- Peking duck spring rolls with Nouc Cham dipping sauce (df)
- Steamed chicken and water chestnut sui mei, ponzu dipping sauce (df)
- Croatian Cevapi, grilled skinless sausage in baby brioche bun with ajvar relish
- Steamed prawn wrapped in rice paper served in banana leaf, ponzu sauce
- Prawn torpedo rolled in pastry with coriander & spring onion, served with Asian dipping sauce (gf, df)
- Karaage chicken – fried Japanese sake marinated chicken bits, miso aioli (gf)
- Chilli beef empanadas with a smoked tomato dipping sauce
- Chicken strips w honey mustard mayo

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Add Grazing Bowls & Tacos to your menu (min 12 guests) \$7.90 each



- Malaysian beef curry and steamed rice, roti (df)
- Salt & pepper squid with chips served in a bowl with citrus aioli
- Braised Italian chicken ragu tossed with penne pasta (df)
- Asian warm chicken salad, pickled cucumber, coriander, mixed leaves, wasabi peas & Noug Cham (gf) (df)
- Italian slowly braised meatballs with a rich house made tomato sauce & grated reggino (3)
- Mini hoki fish burger in a brioche bun, crispy lettuce & house made tartare sauce
- Tacos with black beans, brown rice, salsa & jalapeño (vegan) (gf) (v)
- Tacos with pulled beef, shredded cheddar, jalapeños, smokey salsa
- Tacos with panko chicken, spiced slaw, salsa and cheese
- Felafel with middle eastern shaved cabbage salad with sumac, chilli, tahini yoghurt (v) (gf)
- Karaage chicken – fried Japanese sake marinated chicken bits, miso aioli (gf) and Vietnamese slaw

BBQ Canapes - Canapes on the Grill

6 pieces (min 12 guests) \$34.90 per person
8 pieces (min 12 guests) \$45.90 per person
10 pieces (min 12 guests) \$57.90 per person



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Canapes on the Grill is the best of both worlds - roving BBQ items perfect for your stand up event and served to your guests by your wait staff.

Make your selection:

- Thai green, coconut, lime, chilli chicken tenderloin skewer. (gf)
- Yakitori chicken tenderloin skewer with kewpie mayo (gf, df, nf)
- Thai marinated beef skewer with satay peanut sauce (gf, df) contains nuts
- Slow cooked lamb ribs served with Argentinean chimichurri (gf,df)
- Grilled skinless Croatian beef sausage, baby brioche bun, ajvar relish
- Teriyaki salmon skewer (gf, df)
- Mini brioche slider with felafel, roasted peppers, spinach & dukkha hummus (v)
- Pork belly bites marinated in chilli, fennel and sea salt served with pear puree (gf)
- Teriyaki tofu and vegetable skewer. (v, gf)
- Charred Mexican mini corn on the cob marinated w chipotle chilli dust. Served with a smoked paprika & lime aioli (v, gf)
- Mini slider bun with pulled beef brisket cola bbq sauce & spiced slaw.
- Salads in bamboo boats to cleanse the palate – 1 salad per selection
 - European chat potato salad.
 - Greek salad.
 - Gourmet slaw.
 - Moroccan chickpea salad.
 - Mediterranean cous cous salad.
 - Asian poached chicken salad.
 - Asian beef salad.

Able to be delivered. Or add staff if you are having a large event.

Vegan Canapés (egg & dairy free) 8 pieces per person (min 12 guests) \$28.90pp

Delicious vegan canape collection, designed as an easy add on to your event to take care of your vegan friends.

Or have this platter as a delivery only option.

- Curry puffs with sweet chilli (vegan)
- Chickpea falafel with Dukkha hummus (vegan, gf)
- Sushi with soy, ginger and wasabi (vegan, gf)
- Shitake and water chestnut rice paper rolls with chilli lime dipping sauce (vegan, gf)
- Roasted vegetable finger sandwich, relish (vegan)
- Shitake mushroom & leek spring roll, (vegan)
- Spiced avocado salsa in a cucumber cup & micro herbs (v, gf, df, vegan)
- Tomato bruschetta on croute

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DESSERT CANAPES - ADDITIONAL MENU CONSIDERATION \$4.90 each

- Orange and poppy seed mini cupcake (gf)
- Dark chocolate caramel tart
- Lemon meringue mini tartlet
- Salted caramel mini cheesecake
- Our Rocky Road slice
- Red velvet mini cupcake (gf)
- Triple chocolate mini brownies