

NORANISE DINING

CANAPÉS

The canapés are served as finger food. Two pieces per item for each guest.

The price is item per guest. Chef on site is an extra cost.

All prices are Inc-GST.

PRICING

10 items - \$140 per person

8 items - \$ 110 per person

5 items - \$85 per person

Extra item - \$15 per person

COLD

King fish miso tartar, with sesame in a crisp shell

Cured salmon, black tahini hummus and dill on lavosh

Spanner crab with chili and preserved lemon on pasta crisp

Pickled beetroot pyramid with sour cream and trout roe

Pissaladière – caramelised onion tart with capers and parsley

Black pepper and parmesan grissini with speck

WARM

Pan fried scallops with truffled celeriac puree

Duck breast with coffee cream and pickled carrot on baguette

Lamb loin with black olive tapenade, capers on a toast

Charred king prawns on skewer, chipotle sauce

Beef sausage roll with smoked paprika sauce

Crab cake with chili parmesan ricotta & pickled chili

VEGETARIAN

Leek and parmesan tart

Cucumber and zucchini compressed with seaweed, ricotta thyme

Capsicum tortilla with smoked paprika condiment and black olive

SWEET

Charred pineapple with coconut condiments

Lemon zest meringue with finger lime

Crème Brulés with pink grapefruit

Dark chocolate cream tartelette and salt crisp

Walnut cake, white chocolate and coconut

Watermelon compress, passion fruit & coconut



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GRAZING STATION

SPECIALS

Caviar with capers and sour cream condiment, French toast [\$40 pp]

Truffle with smoked celeriac on lavosh [\$30 pp]

Duck foie gras on toast with preserved lemon and sesame [10 pp]

PLATTERS

Cheese & salumi platter - Cracker, nuts, pickles, lavosh & grissini [\$20 pp]

Seafood platter with Sydney rock oysters, prawns & condiment [\$25 pp]

INCLUDED

Vegetables crudités with 2 dips

Focaccia with garlic and thyme

Onion and chives frittata

SUBSTENCIALS

Beef fillet served with olive potato puree, cabbage and jus [\$18pp]

Snacked snapper, crisp potatoes and French tartar sauce [\$18pp]

Chicken ballotine, carrot variation, thyme jus [\$16]

Couscous salad, almond, capsicum [\$10]

Pasta, zucchini squash, mozzarella [\$12]



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