

NORANISE DINING

CANAPÉS

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

Chef and waiters on site are an extra cost – From \$66 per hour. All prices are Inc-GST.

PRICING

10 items - \$145 per person

8 items - \$115 per person

5 items - \$85 per person

Extra item - \$15 per person

COLD

Tuna miso tartar, with sesame in a crisp shell [DF]

Cured kingfish with seaweed and lemon puree [GF/DF]

Spanner crab with goat cheese and dill on pasta crisp

Cured salmon with pickled fennel, apple gel and caper on dark toast [DF]

Sydney rock oyster with green apple, cucumber and green chilli [GF/DF]

WARM

Pan fried scallops with cauliflower puree and rye bread [DF]

Duck breast with coffee cream and pickled carrot on baguette

Lamb loin with black olive tapenade, capers on a toast [DF]

Charred king prawns on skewer, chipotle sauce [DF/GF]

Beef sausage rolls with smoked paprika sauce

Crab cake with chili parmesan ricotta & pickled chilli

VEGETARIAN

Tomato concasse with capsicum, preserved lemon and olive tapenade on toast [DF]

Corn bread with smoked labneh and charred corn

Pumpkin cake with smoked paprika ricotta and toasted hazelnut

Crab cake with chili parmesan ricotta & pickled chilli

Gougères - 24 months Comté cheese choux pastry with Jura wine

SWEET

Dark chocolate cream with cacao cake and salt crisp

Walnut cake, white chocolate cream and raspberry [GF]

Strawberry with basil on lemon almond cake [GF/DF]

Charred pineapple with vanilla cream and coconut crisp [GF]

Watermelon compress, passion fruit and crisp

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SPECIAL CANAPÉS

ELEVATE

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

Black truffle with truffle condiment on rye toast [\$20 pp]

Duck foie gras on toast with preserved lemon and sesame [\$17 pp]

Double smoked bone marrow on baguette [\$15 pp]

“Truffe En Chocolat” - Black truffle dark chocolate ganache [\$18 pp]

LIVE STATION

Chef deliver one on one interaction with the guest

Cured salmon with soy foam [\$15 pp]

Shucked Sydney rock oyster with salmon caviar [\$15 pp]

Charred Wagyu beef with truffle slider [\$25 pp]

Burnt lemon meringue with finger lime [\$15 pp]

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GRAZING STATION

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 dip

SUBSTENCILALS

Wagyu beef with carrot puree and bone marrow jus [\$18pp]

Charred trout with honey soy and sesame rice [\$14pp]

Charred duck with wild mushrooms and miso jus [\$15pp]

Couscous salad, almond, capsicum [\$10pp]

Pasta with capsicum salsa, mozzarella [\$12pp]

Champagne risotto and parmesan [\$12pp]

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Summer 2026