



Canapé Menu

A minimum of 15 of each canapé is required.

We typically recommend a selection of 3-5 varieties and 3-4 pieces per person.

Prices listed are per piece.

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CHILLED

- 'Brasserie Catch' Ceviche**, mango leche de tigre, charred 'coco bluff' coconut (GF, DF, NF) | 7.25
'Brasserie Catch' Tartar, avocado mousse, wasabi & yuzu dressing (DF, NF) | 7.25
Beef Tataki, spicy miso aioli, local pickled cucumber, crispy shallots (DF, NF) | 7.25
Burrata Crostini, house-made focaccia, burnt eggplant chermoula, garden arugula (V, NF) | 6.00

HOT

- Korean Fried Chicken**, green onion, toasted sesame seeds (DF, GF) | 6.75
Brasserie Honey & Bourbon Glazed Pork Belly, green papaya slaw (DF, NF) | 7.00
'Coco Bluff' Coconut Shrimp, sweet chili sauce (DF, NF) | 7.25
Caboose Smoked Brisket Arancini, garden herb chimichurri (NF) | 7.25
Roasted Tomato Panzarotti, mozzarella, scotch bonnet pesto (V, NF) | 5.75
Brasserie Grilled Cheese, soft brie, white truffle, seasonal jam (V, NF) | 5.75
Grilled Halloumi, hot Brasserie honey, za'atar (V, GF, NF) | 5.75

SWEET

- 'Chateau Chooks' Mini Pavlova**, seasonal fruit, 'coco bluff' coconut (V, GF, NF) | 5.25
Dark Chocolate Brownie, Barrington coffee cream, toasted pistachios (V) | 5.25
Brasserie Honey Mini Cheesecake, pimento cream, candied cashews (V) | 5.25

CHARCUTERIE PLATTERS (for 10 people)

Charcuterie Platter | 190

Artisan cheeses, cured meats, Brasserie honey, mixed nuts, olives,
seasonal chutney, and grilled sourdough

Garden Vegetable Mezze Platter (VE, DF, NF) | 125

Brasserie hummus, callaloo & Greek yogurt dip, burnt eggplant baba ghanoush,
seasonal crudites, grilled flat bread, island crisps



All prices are subject to change as we proudly source the freshest homegrown and local ingredients.

For your convenience a 15% service charge will be applied to your final bill.

All events attract an additional 5%.

GF - gluten free | DF - dairy free | NF - nut free | V - vegetarian | VG- vegan