

## **Canapé Menu**

### **Option 1: (1 hour package)**

Choice of 4 canapes (6 pieces) \$22 per head

Only 1 premium

### **Option 2: (2 hour package)**

Choice of 6 canapes (8 pieces) \$28 per head

Only 1 premium

### **Option 3: (2 hour package +)**

Choice of 8 canapes (10 pieces)

\$35 per head (2 premium max)

### **Option 4: (2 hour package +)**

Choice of 8 canapés (10 pieces) 1 grazing

\$42 per head

### **Option 5: (3 hour package)**

Choice of 10 canapes (10 pieces) 1 grazing

\$50 per head

## **Slate Restaurant 2016 Canapés**

### **Standard canapés \*\$3.50**

Marinated olives with chilli, rosemary and sourdough toast

Prawn lady's fingers w/ red voodoo aioli

Mozzarella and basil arancini with lemon mayo

Tomato tart with Greek feta, baby basil and red onion jam

Slates mini pizzas with vegetarian and vegan options

Lamb and hoisin pies with house made relish

Vegetable Thai spring rolls with sweet chilli dipping sauce

Korean fried chicken ribs with sticky bbq sauce

Zucchini, mint and goats cheese fritters with lemon aioli

California rolls with pickled ginger, wasabi and soy sauce

**Deluxe canapés \*\$4.50**

Chilli caramel suckling pig with red chilli dressing

Gravlax of salmon tarts w/ salmon roe & horseradish crème fraiche

Chicken parfait, spiced cashews, golden raisins and honeycomb

Coconut kataifi prawn with chilli guava sauce

Escabeche of sea scallops with smoked hummus and chimmi churri dressing

Slow cooked smoked chicken and pinenut Arancini w/ caramelised black olive tapenade

Crispy skin lobster croquets with pickled beetroot and lime nahm jim

**Premium canapés \*\$5.50**

Hand-picked crab bruschetta w/ fennel, chilli, lemon & parsley

Sushi – vegetarian, seafood, duck and beef

Mini wagyu burger, pickle, jack cheese and tomato relish

Duck pithiver with flavours of star anise and cinnamon

Selection of freshly shucked oysters with lemon or green chilli nahm jim

Vodka and beetroot cured ocean trout on croute with eggplant caviar and taramosalata

Peppered beef fillet bruschetta with grain mustard, fire roasted red pepper and truffle potato aioli

Soft shell crab slider with kimchi, coriander and chilli mayo

Crispy Sichuan chicken bao with chilli vegetable slaw, peanuts and black vinegar mayo

**Breakfast canapés \*4.00**

Mini assorted Danishes

Mini ham cheese and tomato croissants

Seasonal fruit skewers

Scrambled egg tartlets with candied prosciutto

Mini corn fritters with smoked salmon and lemon aioli

Italian cinnamon doughnuts filled with sour cherry jam

Gianduja Chocolate brownie with frozen dried raspberries and Pedro ximenez cream

Smoked salmon and crème fraiche tarts

Mini pancakes with strawberry whipped cream

Banana bread bites in mascarpone butter

**Bigger bites and grazing**

Slates Mexican fish taco with red slaw, bbq lime, summer radishes & two sauces

Chinese steamed bao (kfc style chicken) with Asian slaw and chipotle aioli

White cut chicken Vietnamese salad with roasted black sesame paste & spring onion oil dressing

Singapore noodle boxes with hoisin roasted pork belly, seasonal Asian vegetables and fresh herbs

Slates fish and chips with rocket, lemon and our tartare sauce

### **Sweet to finish**

Mini pavs with passion fruit cream and caramelised banana

Italian sugar cinnamon doughnuts filled with sour cherry jam

Gianduja Chocolate brownie with frozen dried raspberries and Pedro ximenez cream

## **Party Platters**

### **Thai spring roll - 30 items @ \$70**

Mix of sauté vegetables in pastry wrap serve with sweet chili sauce

### **Samosa - 30 items @ \$70**

Hint of curry vegetables wrap in pastry serve with raita

### **Potato wedges \$8 a bowl**

Coated wedges with sour cream sweet chili dipping

### **Prawn purse - 30 items @ \$80**

A twister wrap Asian prawns with chili garlic aioli

### **Capsicum goat cheese arrancini - 35 items @ \$80**

Arborio rice folded with capsicum and goat cheese accompanied with tomato chutney

### **Thai fish cake - 30 items @ \$80**

Full on lemon grass garlic and ginger flavor, serve with sweet chili dipping

### **Sushi - 25 items @ \$100**

Individual sushi mix accompanied with light soy

### **Gringo slider - 15 items @ \$60**

Beef patty with aioli ,with gringo sauce, lettuce and provolone

### **Mini pizza - 15 items @ \$50**

Finger flat bread top with baked vegetables and mozzarella

### **Madura chicken skewer - 25 items @ \$70**

Seasoned in Indonesian herbs accompanied with candlenuts satay sauce

**Frittata - 35 items @ \$80**

Combination of mushroom and spinach

**Louisiana crumbed chicken - 30 items @ \$80**

Marinade tenderloin fried to golden crisp serve with chipotle aioli

**Tomato tart - 35 items @ \$80**

Filling with goat cheese, dressed with sundried tomato

## **Function set menus**

### **Entrée**

Prosciutto dried fig, green oak, sweet garlic and thick balsamic

Chilli caramel suckling pig with coconut slaw and red chilli dressing

Green zucchini and mint fritters, young herb salad saffron yoghurt dressing

Smoked paprika salt rubbed calamari with lime and apple slaw

School prawns served with chilli sauce, grated lemon

### **Mains**

200g eye fillet steak, Provencale vegetables, butter milk and horseradish dressing

Cassoulet of duck with beetroot leaves, lyonnise sausage, slow cooked beans and pangrietata

200g eye fillet steak, radicchio, blue cheese and hazelnut salad, Madeira jus

Crispy skin pork belly with smoked hummus, sour onions and yoghurt cumin sauce

Roasted chicken Ballantine stuffed with goat's curd, garlic chives and golden shallots sauce saffron

Oven roasted snapper fillet with Spanish rice, champagne and chive

### **Sides**

Korean style pumpkin salad with cashews, sesame seeds and gochujang dressing

Wild rocket, shaved parmesan pear and vincotta dressing

Kiflper potatoes roasted shallots, garlic and rosemary salt

### **Dessert**

Chocolate nemesis, caramelised fig and milk jam

Deconstructed lemon and raspberry tart with raspberry jelly, fresh raspberries, lime meringue and biscuit crumble

## **Beverage Package**

### **Option 1: Classic Package:**

Willowglen Semillion Sauvignon Blanc

Willowglen Shiraz Cabernet

Willowglen Sparkling Brut

Carlton Draught on tap

Cascade Light (B)

Soft Drink

\$28 per head for the first two hours

\$8 per head for every hour after

### **Option 2: Deluxe package**

Vinoque Heathcote Shiraz *2012 Heathcote VIC*

Summer Poppy Sauvignon Blanc *2014 Marlborough NZ*

La Bossa Pinot Grigio *2013 South Eastern AUS*

Roccocco Premium Cuvèe *Yarra Valley VIC*

Bulmers Cider on tap

Stella (B)

Cascade Light (B)

Soft Drink

\$36 for the first two hours

\$9 per head for every hour after

### **Option 3: Prestige package**

Dead Duck Pinot Noir *2013 Yarra Valley VIC*

Kurtz 'Boundary Shiraz' *2012 Barossa Valley SA*

Vinoque Pinot Blanc *2014 Yarra Valley VIC*

Mr Mick Riesling *2013 Clare Valley VIC*

G.H. Mumm *Champagne France*

Peroni on tap

Bulmers Cider on tap

Peroni (B)

Soft drink/LLB/juice

\$46 per head for the first two hours

\$10 per head for every hour after

### **Optional Package extras**

1. Cocktail on arrival

\$10 per person

Served in a glass as guests arrive

2. Basic spirits  
\$10 per person for first hour  
\$7 per person per hour there after
3. \$2 per head to add cider to classic package
4. \$2 per head for packages m/w
5. \$1 per head for juice

## **Breakfast Packages**

### **Set Menu**

#### Option 1- Alternate basis

**Slate breakfast-** 2 eggs (poached scrambled or fried) on multigrain toast, bacon and tomato

**Slate vegetarian breakfast-** 2 eggs on multigrain toast, mushrooms, tomato – poached, scrambled or fried

**Toasted croissant** with Gypsy ham, Gruyere cheese and tomato

**Banana hotcakes** with mascarpone and maple syrup

**OJ**

**Tea/coffee**

**\$25 per head**

Option 2-

**Freshly cut Seasonal fruit** (honey & yogurt additional charge)

**Bakers Board** – choice of bagel, fruit toast, multigrain, sourdough, crumpets or croissants  
you're your choice of spread (jams and preserves)

**House-made muesli** (honey 1.0 extra, yogurt 2.0 extra, fruit salad 3.0 extra)

**OJ**

**Tea/coffee**

**\$20 per head**

*\*Breakfast buffet available upon request\**

## **Standing Capacity**

### **Mezzanine**

Front terrace 60 pax.

Back terrace 30 pax.

Inside mezzanine 120 pax.

Entire level 210 pax.

### **Rooftop**

Inside upstairs 70 pax.

Outside terrace 130 pax.

Entire level 200 pax.