



K I N F O L K  
C A N A P E S



## H O U S E   P A C K A G E S

### L I G H T

CHOOSE SIX CANAPES FROM THE  
ONE BITE MENU

\$29 PER HEAD

### G R A Z I N G

CHOOSE FOUR CANAPES FROM THE  
ONE BITE MENU AND TWO FROM TWO  
BITE MENU

\$35 PER HEAD

### D I N N E R

CHOOSE FIVE CANAPES FROM THE ONE  
BITE MENU, TWO FROM THE TWO BITE  
AND SOMETHING SPECIAL.

\$45 PER HEAD

## ONE BITE

**MUSHROOM ARANCINI** W MARJORAM & SCAMMORZA V H GF VARIABLE

**JAMON PINCHO** W SUN DRIED TOMATO AND MT ZERO OLIVE GF

**TARAGO BRIE** & LAVOSH, GRAPE + CITRUS V GF VARIABLE

**MARINATED EGGPLANT** & MOZARELLA SKEWER V GF

**SMOKED SALMON SPOON** W PICKLED CUCUMBER & FETTA GF

**AVOCADO MOUSSE,** LAVOSH & CAVALO NERO CRISP VEGAN GF VARIABLE

**OYSTERS** W CHAMPAGNE VINEGAR, SHALLOT + PARSLEY GF

**PANZANELLA CROSTINI** W CARROT TOP PESTO VEGAN GF VARIABLE

**ANDALUSIAN GAZPACHO** SHOOTERS W MACADAMIA OIL GF VEGAN

**WARM DATE** STUFFED W BLUE CHEESE, APPLE & WALNUT GF V H

**PORK & FENNEL** HANDMADE SAUSAGE ROLL H





## T W O   B I T E

**PULLED PORK SLIDER** W BBQ MAYO & MINT SLAW

**CHICKEN BRIOCHE BURGER** W MANCHEGO & SRIRACHA MAYO

**SLOW COOKED PORK BELLY** SKEWER W KIM CHI   GF

**GARDEN SLIDER** W SPICED EGGPLANT, MANCHEGO + PEPITA   V

**KING PRAWN SHOOTER** W LIME & BASIL AIOLI   GF

**PORK BELLY BAO** W PICKLED CARROT & HOISIN MAYO   H

**QUINOA BOWL** W PESTO, BRASSICAS + SUGAR SNAPS   GF VEGAN

**VEGETARIAN BAO** W FRIED TOFU, CUCUMBER & MISO   V H

## S O M E T H I N G   S P E C I A L

**MISO GLAZED GRILLED EGGPLANT** W SANSHO, SESAME & SPRING ONION   GF V H

**CONFIT SALMON** W CHARRED FENNEL AND GRAPEFRUIT   GF

**SARDE IN SAOR** W PINENUT, SULTANA, CARAMELISED ONION AND FENNEL

**TEMPURA GARDEN VEG** W BLACK GARLIC AIOLI   V H

## S O M E T H I N G   S W E E T   MIN 30 PAX

**WALNUT BROWNIE** W SPICED WHITE CHOCOLATE GANACHE

**BANOFEE TART** SALTED CARAMEL, BANANA + MALLOW

**ALMOND FRIANDS** WITH SEASONAL FLAVOURS   GF

**COCONUT CHIA PUDDING SPOONS** W MATCHA & STONEFRUIT   VEGAN GF

**ASSORTED MACARONS** W BUTTERCREAM, JAM OR GANACHE FILLINGS   GF

T H A T  
S O M E T H I N G  
E X T R A

SUPPLEMENT YOUR CANAPE SUPPER  
WITH **CHEESE AND CHARCUTERIE**  
GRAZING STATIONS

OR

FINISH WITH **SOMETHING SWEET**  
AT \$4 PER HEAD

OUR EVENTS TEAM ARE HAPPY TO HELP  
CURATE THE PERFECT MENU FOR YOUR  
OCCASION.

CATERING@KINFOLK.ORG.AU  
03 9620 7799

PRICES EXCLUDE GST  
MINIMUM SPEND OF \$1500  
15% SURCHARGE APPLIES ON WEEKENDS

