



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



HOUSE PACKAGES

LIGHT

CHOOSE SIX CANAPES FROM THE
ONE BITE MENU

\$29 PER HEAD

GRAZING

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

\$35 PER HEAD

DINNER

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

