

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
SMALL BITE MENU

\$29 PER HEAD

G R A Z I N G

CHOOSE FOUR CANAPES FROM THE
SMALL BITE MENU AND TWO FROM
TWO BIG BITE MENU

\$35 PER HEAD

D I N N E R

CHOOSE FIVE CANAPES FROM THE
SMALL BITE MENU, TWO FROM THE BIG
BITE AND ONE SPECIALTY CANAPE

\$45 PER HEAD

S M A L L   B I T E

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





B I G   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 P E C I A L T Y   C A N A P E S

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 YUZU AIOLI   V H

S O M E T H I N G   S W E E T   T O   F I N I S H

WALNUT BROWNIE BITES

MAPLE & WALNUT BOURBON TARTS

FRANGIPANI & BERRY TARTS

SELECTION OF VEGAN RAW TRUFFLES, INCLUDING
PEANUT BUTTER SALTED CARAMEL & ORANGE & PISTACHIO.

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

AUGMENT YOUR CANAPE SUPPER
WITH **CHEESE AND CHARCUTERIE**
GRAZING TABLES

OR

FINISH WITH **SOMETHING SWEET**
AT \$5 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





PAIR WITH A BEVERAGE PACKAGE

WHETHER YOU'RE AFTER A RELAXED SERVICE WITH A CLASSICAL SELECTION OF WINES & BEERS OR A FULL BAR SERVICE WITH HOUSE COCKTAILS & SPECIALTY DRINKS, KINFOLK HAS A WELL STOCKED BAR FOR THE OCCASION.

OUR BASE FREE POURING BEVERAGE MENU INCLUDES LO-FI RED, WHITE, SPARKLING & ROSE WINES AND A SELECTION OF LOCAL BEERS, CIDER & HOUSEMADE NON-ALCOHOLIC SODAS. BUT FOR EXTRA SPECIAL OCCASIONS ARE STAFF ARE HAPPY TO DISCUSS BESPOKE OPTIONS

1 HOUR \$27 PER PERSON

2 HOURS \$32 PER PERSON

3 HOURS \$37 PER PERSON

4 HOURS \$42 PER PERSON

5 HOURS \$47 PER PERSON

WINE

HALFWAY TO HEAVEN CHARDONNAY
XAVIER GOODRIDGE 2019 ANAKIE

VIOLET HOURS SHIRAZ
BONDAR 2017 MCCLARENVALE

PRETTY BOY NERO D'AVOLA ROSATO
DELINQUENTE 2018 RIVERLAND

PUNCHEON DARTS PROSECCO
NV PENINSULA

BEER

PILSNER HAWKER 5%
LAGER HAWKER 4.2%
BOAG'S LIGHT BEER 2.5%
CIDER FAIRE FERMENTS 4.3%

NON ALCOHOLIC

BLONDE COLA
GINGER ALE
OLD FASHIONED LEMONADE

**ASK OUR STAFF ABOUT OUR
LOCAL SPIRITS & HOUSE
COCKTAIL OPTIONS**

**READY TO START YOUR EVENT
INQUIRY?**

**START THE CONVERSATION BY
FILLING IN [THIS QUICK ENQUIRY
FORM](#) OR CALL THE OFFICE ON
03 9620 7799 TO DISCUSS YOUR
IDEAS.**

