

canapés

THE DETAILS

You're ready to party & Sublime has you covered.

You've got a big group to feed and want plenty of mouthwatering choices.

With approximately 2.5 hours of continuous food service, this is a perfect menu for your event without the formalities of a seated meal.

PRICING

8 selections \$34pp +GST (minimum 4 cold selections)

9 selections \$37pp +GST (minimum 4 cold selections)

10 selections \$40pp +GST (minimum 5 cold selections)

12 selections \$44pp +GST (minimum 5 cold selections)

All canapé menus are inclusive of kitchen staff.

PRICING - THE FINER DETAILS

An additional travel fee may be added for events more than 25 km outside the CBD.

Prices do not include waiting staff. Minimum of 1 x staff member required for all functions over 40 guests.

Staffing charged @\$45.00+ GST per staff member, per hour (min 4 hours).

A 25% deposit is required to secure your function date.

All prices and menu items are subject to change and are pending seasonal availability.

Minimum venue requirements are: Hot & cold running water, shelter and refrigeration. Please contact us as we do understand that each venue is unique and therefore a site inspection may need to be arranged.

Prices do not include equipment hire, i.e. crockery, cutlery, glassware, ovens etc. Sublime will provide large white platters and small tongs for serving.

canape

COLD SELECTIONS

Anchovy toast, whipped feta, preserved lemon, chives, brioche

Prawn rolls, lemon, dill, aioli, fennel slaw

Hoisin chicken sliders, shredded iceberg, crispy shallot, herbs, sriracha mayo

Broccoli & basil frittata, pecorino (GF, V)

Salmon crudo, whipped feta, chilli, crispy capers, lemon oil, cracker (GF)

Honey pumpkin tart, pine nuts, whipped feta (V)

Falafel slider, yoghurt, pickled red onion, mint and cucumber (V)

Hoisin pork pancakes, cucumber, mint, coriander

Mushroom & whipped feta, pancake (V)

Gochujang BBQ prawns, lime, sticky dip sauce (GF)

Chipotle chicken, avocado, lime yoghurt, cucumber (GF)

Madras beef tartare, coriander, labneh, naan

Hummus dip dip, harissa spiced chickpeas, lemon labneh, warm turkish bread (V)

Falafel salad, pickled red onion, baby spinach, sumac, hummus dressing, roasted capsicum (VE, GF)

Roast broccoli salad, charred corn, ranch dressing, herby potatoes, chive (VE, GF)

Please note:

* Maximum 3 of these options per event
(OVEN) oven required (VE) vegan (GF) gluten free (V) vegetarian

canape

HOT SELECTIONS

Smoked cheddar & chive arancini, aioli (V)

Harissa spiced brisket bites, lemon labneh

Sticky pork belly, kimchi, kewpie mayo (GF)

Salt and pepper tofu, sticky soy, kewpie mayo (VE)

Corn and broccoli fritters, ranch dressing (GF)

Potato crisp, pesto aioli (OR, GF, VE)

Vegetable spring rolls, chilli dipping sauce (V)

Sublime chicken skewers, satay sauce, fermented chilli oil
(OR, GF)

Falafel, roasted garlic labneh, preserved lemon, sumac (V)

Curry pumpkin & chickpea cakes, pickled red onion, spicy
aioli (V)(OR)

Karaage chicken, coriander, pickled cucumber, chilli
dipping sauce (GF)

Pork meatballs, water chestnut, coriander, sweet soy, crispy
onion (GF)

Southern spiced crumbed flathead, ranch dressing

Mini potato cakes, salt & vinegar, ranch (GF, VE)

Baby cobb, spinach, cream cheese, parmesan crumb (OR)

Please note:

* Maximum 3 of these options per event
(OVEN) oven required (VE) vegan (GF) gluten free (V) vegetarian