

COLD PLATTERS

RIBBON SANDWICHES \$75 (30 PCS)

PUMPKIN, CARAMELISED ONION, SPINACH & GOAT CURD (V)
EGG, CHIVE & MAYO (V)
POACHED CHICKEN, CHIVE & MAYO
HAM, GRUYERE, HONEY MUSTARD, ROMA TOMATO & ROCKET
SMOKED SALMON, CAPERS, CREAM CHEESE & ROCKET

CANAPE FILLED BAGELS \$105 (30 PCS)

SMASHED AVOCADO, PEPITAS & KALE (V)
SMOKED SALMON, CREAM CHEESE, CAPERS & DILL
TURKEY BREAST, BRIE, CRANBERRY & BABY SPINACH

CANAPE FILLED BAGUETTES \$105 (30 PCS)

CHICKEN, BRIE, SPICED PEAR RELISH & ROCKET (V OPTION)
HAM, GRUYERE, HONEY MUSTARD SUN-DRIED TOMATO & ROCKET
RARE ROAST BEEF, HORSERADISH CREAM & WATERCRESS

ANTIPASTO BAR \$18 PER PERSON

INCLUDES A GOURMET SELECTION OF MARINATED VEGETABLES,
CHARCUTERIE, AUSTRALIAN CHEESE, HOUSE NUTS & FRESHLY BAKED BREAD

MIXED HAND ROLL PLATTER \$48 (48 PCS) (GF)

SUSHI PLATTERS (GF)

SUSHI PLATTER (25 PIECES)	\$60	(42 PIECES)	\$96
SUSHI AND SASHIMI PLATTER (30 PIECES)	\$66	(55 PIECES)	\$96

GREEN AND DIPS (V) (GF OPTION + \$10) \$50

SELECTION OF THREE HOMEMADE DIPS SERVED WITH CARROT, CELERY &
CUCUMBER STICKS, CROSTINI & GLUTEN FREE HUMMUS CRISPS

PREMIUM CHEESE, CRACKERS & DRIED FRUIT \$70 (500G) (GF OPTION + \$10)

FRENCH TRIPLE CREAM BRIE, PAPILLON ROQUEFORT & MANCHEGO SERVED
WITH QUINCE PASTE, FRUIT/NUTS & WATER CRACKERS

ANTIPASTO \$90 (GF OPTION + \$10)

SELECTION OF CURED MEAT, DIP, CHEESE & MARINATED VEGETABLES
SERVED WITH BAGUETTE & CROSTINI

CANAPÉ PACKAGES

ITEMS CAN BE CHOOSEN FROM OUR SELECTION OF COLD OR HOT CANAPÉS BELOW.

EXCLUDES SUBSTANTIAL CANAPÉS. PRICE IS CHARGED PER PERSON.
FINAL NUMBERS & ITEM SELECTION MUST BE FINALISED FIVE DAYS
BEFORE YOUR EVENT.

5 PIECES // \$17.5 PER PERSON (SELECT 4 ITEMS)

8 PIECES // \$28 PER PERSON (SELECT 6 ITEMS)

10 PIECES // \$35 PER PERSON (SELECT 7 ITEMS)

12 PIECES // \$42 PER PERSON (SELECT 9 ITEMS)

COLD CANAPÉS

BEETROOT, EGGPLANT & QUINOA CRUMB WITH GOATS CHEESE (V) (GF)

PUMPKIN, SWEET POTATO & QUINOA CRUMB WITH GOATS CHEESE (V) (GF)

RED LENTIL & CHICKPEA KOFTES WITH SRIRACHA (V) (GF)

TOMATO, BASIL & BOCCONCINI SKEWERS (V) (GF)

CHARGRILLED CHICKEN WITH THAI BASIL & PEANUT RICE PAPER ROLLS (GF
OPTION AVAILABLE)

YELLOWFIN TUNA WITH WASABI MAYO RICE PAPER ROLLS (GF OPTION
AVAILABLE)

GRILLED ASPARAGUS WITH PICKLED SHIITAKE & ENOKI MUSHROOM RICE
PAPER ROLLS (GF & VEGAN OPTION AVAILABLE)

PEKING DUCK WITH PEANUT HOISIN RICE PAPER ROLLS

SMOKED SALMON TARTLET WITH DILL & CRÈME FRAICHE

SUSHI SERVED WITH SOY, WASABI & PICKLED GINGER (GF)

BASIL PESTO, CHORIZO & STUFFED PEPPERBELL ON CROSTINI

GOAT CURD, PROSCIUTTO & PEPPERED FIG PASTE ON CROSTINI

BABAGANOUSH, PASTRAMI & ROCKET ON CROSTINI

HERBED RICOTTA, PEAR & HONEY ON CROSTINI

ROQUEFORT & PICKLED FIG ON CROSTINI

WHIPPED FRENCH TRIPLE CRÈME BRIE & QUINCE PASTE ON MINI TOAST

HOT CANAPÉS

VEGETARIAN

SWEET CORN, CHILLI & CHEDDAR SOUFFLES (GF)

KALE, QUINOA & MUSHROOM SOUFFLES (GF)

ZUCCHINI, MINT & GOAT CURD SOUFFLES (GF)

SUNDRIED TOMATO, FETA & PESTO ARANCINI

MUSHROOM, SPINACH & MOZZARELLA ARANCINI

TRUFFLED MUSHROOM, GOAT CURD & LEMON THYME TART

LEEK, GRUYERE & SEMI DRIED TOMATO TART

SPINACH, SEMIDRIED TOMATO & FETA QUICHE (GF OPTION)

SPINACH & RICOTTA ROLL (GF OPTION)

MEAT

CAULIFLOWER, CHEESE & LEEK COCKTAIL PIES

SMOKED MUSHROOM, TRUFFLE & PROVOLONE CHEESE COCKTAIL PIES

SPICED CAULIFLOWER PINWHEEL

PANKO PARMESAN CRUMBED EGGPLANT GOUJONS (GF OPTION)

VEGETARIAN SAMOSA WITH MINTED YOGHURT

SPINACH, PUMPKIN & RICOTTA PUFF

MEXICAN POTATO & PEA QUESADILLA WITH SOUR CREAM

SWEET POTATO & CASHEW EMPANADA WITH SOUR CREAM

VEGETARIAN NET SPRING ROLL WITH VIETNAMESE DIPPING SAUCE (GF)

SHIITAKE & TOFU GYOZA WITH GINGER SOY DIPPING SAUCE

MAC 'N' CHEESE BITES WITH SMOKED PAPRIKA MAYONNAISE

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HAM HOCK, CHEDDAR & HERB SOUFFLES (GF)
BOLOGNAISE ARANCINI WITH GARLIC AIOLI
CONFIT DUCK, PORCINI MUSHROOM & PECORINO TART
BACON, ONION & CHEESE QUICHE (GF OPTION)
HOMEMADE SAUSAGE ROLL WITH TOMATO & RED PEPPER RELISH (GF OPTION AVAILABLE)
CARAMELIZED ONION, BLUE CHEESE AND FENNEL SAUSAGE ROLL
BEEF & RED WINE PETITE PIES WITH TOMATO & RED PEPPER RELISH (GF OPTION AVAILABLE)
LAMB & ROSEMARY PETITE PIES WITH TOMATO & RED PEPPER RELISH
THAI CHICKEN PETITE PIES

SEAFOOD

PRAWN & GINGER DUMPLING WITH GINGER SOY DIPPING SAUCE
PRAWN & ASIAN PESTO WONTON
PANKO CRUMBED PRAWN CUTLETS WITH SWEET CHILLI MAYONNAISE (GF OPTION AVAILABLE)

LAMB, DIJON MUSTARD & SAGE TRIANGLE
CHICKEN, ASPARAGUS & MUSHROOM TURNOVER
PORK, ROASTED FENNEL & APPLE PINWHEEL
HARISSA LAMB, ROSEMARY, FETA & ALMOND PINWHEEL
LAMB ROGAN SAMOSA WITH MINTED YOGHURT YOGHURT
BEEF & BLACK TURTLE BEAN EMPANADA WITH SOUR CREAM
CHORIZO & MANCHEGO QUESADILLA WITH SOUR CREAM
CHICKEN PICADILLO QUESADILLA WITH SOUR CREAM
PEKING DUCK WONTON
PANKO PARMESAN CRUMBED CHICKEN GOUJONS (GF OPTION AVAILABLE)
MOROCCAN LAMB KOFTA WITH MINTED YOGHURT (GF)
CHICKEN SATAY SKEWERS SERVED WITH PEANUT SAUCE (GF)

PRAWN & CRAB NET SPRING ROLLS WITH SWEET CHILLI SAUCE (GF)
SALT & PEPPER SQUID WITH LEMON & DILL MAYONNAISE (GF)
PANKO HERB CRUMBED FISH GOUJONS (GF OPTION AVAILABLE)
THAI FISH CAKES WITH CHILLI, CORIANDER & LIME (GF)
SALMON, RICOTTA & DILL QUICHE (GF OPTION AVAILABLE)

SUBSTANTIAL CANAPÉS

BABY BRIOCHE BURGERS \$5 EA
(MINIMUM ORDER 12)
BEEF BURGERS WITH BEETROOT & ORANGE RELISH, TASTY CHEESE & SPINACH
BUTTERMILK FRIED CHICKEN BURGERS WITH SRIRACHA MAYONNAISE & ASIAN SLAW

MINI BANH MI \$6 EA
(MINIMUM ORDER 12)
FRESHLY BAKED MINI BANH MI ROLLS WITH YOUR CHOICE OF:
▪ GRILLED CHICKEN
▪ BBQ PORK
▪ SEARED MARINATED TOFU
SERVED WITH PICKLED VEGETABLES, CRISP LETTUCE, CORIANDER & SRIRACHA MAYONNAISE

CHICKEN SATAY SKEWERS SERVED WITH PEANUT SAUCE \$5 EA (MINIMUM ORDER 12)

LEMONGRASS BEEF SKEWERS \$5 EA (MINIMUM ORDER 20)

MARINATED VEGAN TOFU & EGGPLANT ON BAMBOO SKEWER \$5 EA (MINIMUM ORDER 20)

BOXES & BOWLS \$10 EA (MINIMUM ORDER 15)
CHICKEN THAI GREEN CURRY WITH JASMINE RICE (GF)
GOATS CHEESE, SPINACH & PINENUT RAVIOLI SERVED IN NAPOLI SAUCE (V)
POTATO & RICOTTA GNOCCHI SERVED IN A PUMPKIN CREAM SAUCE WITH SPINACH (V)
PENNE WITH LAMB RAGU IN TOMATO & ROSEMARY
CHICKEN & MUSHROOM RISOTTO (GF)
FISH & CHIPS WITH LEMON & DILL MAYONNAISE
CHICKEN VERMICELLI SALAD (GF)

11" TRADITIONAL PIZZA SERVED ON WOODEN BOARDS \$22 (GLUTEN FREE + \$3)
GARLIC & FRESH HERB OLIVE OIL, MOZZARELLA & SEA SALT (V)
SMASHED SICILIAN GREEN OLIVE BASIL PUREE, RICOTTA, MOZZARELLA & CHILLI (V)
MARGHERITA TOMATO SUGO, FRESH BASIL & MOZZARELLA (V)
FUNGI FIELD MUSHROOMS, GARLIC, CARAMELISED ONIONS, RICOTTA, OLIVE OIL, MOZZARELLA & THYME (V)
VERDE ZUCCHINI, CHILLI, BASIL, RED ONION, RICOTTA, FIOR DI LATTE, LEMON & ROCKET (V)
PATATA POTATO & ROSEMARY WITH CARMELISED ONIONS, GARLIC, SEA SALT & MOZZARELLA (V)
ROSSO BEETROOT, GOATS CHEESE, BASIL, CARAMELISED ONIONS, FIOR DI LATTE, ROCKET & LEMON (V)
AMERICANO PEPPERONI WITH TOMATO SUGO, RED ONION, ROASTED PEPPERS & MOZZARELLA
CAPRICCIOSA SHAVED VIRGINIAN HAM, FIELD MUSHROOMS, ANCHOVIES, TOMATO SUGO & MOZZARELLA
PARADISO SHAVED HAM, PINEAPPLE, TOMATO SUGO & MOZZARELLA
QUATTRO CARNE TUSCAN SAUSAGE, PANCETTA, PEPPERONI, HAM, TOMATO SUGO, RED ONION & MOZZARELLA
SYRACUSE PROSCIUTTO CRUDO, TOMATO, MOZZARELLA & ROCKET
SUPERBO CALABRESE SALAMI, TUSCAN SAUSAGE, MUSHROOMS, RED ONION, TOMATO, ROASTED PEPPERS, ANCHOVIES, KALAMATA OLIVES & MOZZARELLA

DESSERT CANAPÉS

PETITE CUPCAKES \$3.70EA (MINIMUM ORDER 24)

VANILLA VANILLA - IT'S MOIST, FLUFFY AND TOPPED WITH A FRAGRANT VANILLA BUTTER CREAM FROSTING
DEVIL'S FOOD CHOCOLATE - A RICH CALLEBAUT BELGIAN COCOA BASE MEETS LASHINGS OF BELGIAN DARK CHOCOLATE FROSTING
SALTED CARAMEL - A RICH CHOCOLATE BASE, FILLED WITH GOOEY SALTED CARAMEL, TOPPED WITH SALTED CARAMEL BUTTER CREAM FROSTING AND NATURAL PINK SALT FLAKES
COOKIES & CREAM - VANILLA BASE, SWIRLS OF COOKIES AND CREAM FROSTING AND AN OREO ON TOP
RED VELVET - TOPPED WITH A VELVETY CREAM CHEESE FROSTING, THIS DECADENT LUSTROUS RED COCOA CAKE HAS BECOME THE BEST SELLER FOR A REASON
RASPBERRY WHITE CHOCOLATE - THIS FLUFFY VANILLA AND WHITE CHOCOLATE CHIP BASE IS MATCHED PERFECTLY WITH A TANGY RASPBERRY CREAM CHEESE FROSTING

FRENCH STYLE MACARONS \$42 (12 PCS)

MINI COFFEE & DARK CHOCOLATE ECLAIRS \$85 (24 PCS)

PETITE CHOCOLATE MOUSSE \$105 (30 PCS)

PETITE BAKED MIXED BERRY CHEESECAKE \$105 (30 PCS)

LEMON MERINGUE TARTLETS \$105 (30 PCS)

STRAWBERRY TARTLETS \$105 (30 PCS)

MINI CHOCOLATE GANACHE CAKE WITH POPPING CANDY \$105 (30 PCS)

FLOURLESS MARMALADE CAKE \$105 (30 PCS)

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