



**Edge  
Hospitality**

Melbourne, Australia

# Packages

## FEASTING PACKAGE \$100

### CANAPES

4 x canapes (from 4 x varieties, served roaming)  
2 x substantial canape (2 x varieties, served roaming)

### MAIN

freshly sourdough & cultured butter  
2 x main selections (served sharing, or individually)  
3 x sides/veg/salads (served in sharing bowls)

### CAKEAGE

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## COCKTAIL PACKAGE \$100

7 x canapes (from 6 x varieties)  
3 x substantial canapes (from 3 x varieties)

### CAKEAGE

## TWO COURSE PACKAGE \$100

### CANAPES

3 x canapes (from 3 x varieties, served roaming)

### ENTREE

freshly baked sourdough & cultured butter  
2 x entree selections (individually plated)

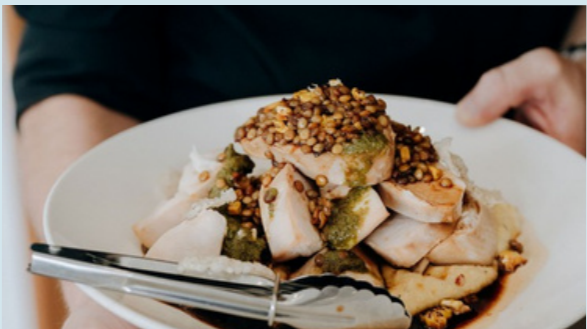
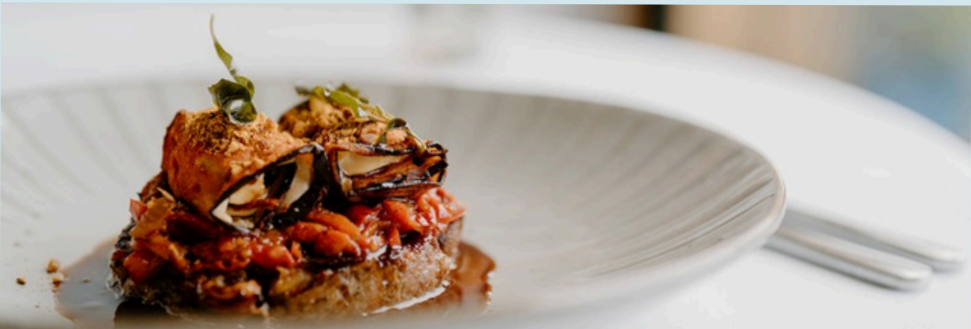
### MAIN

2 x main selections (individually plated)  
2 x sides/veg/salads (served in sharing bowls)

### CAKEAGE

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*Bespoke packages are available, get in touch with the team!  
Pricing from 1<sup>st</sup> Sep 2028 to increase by \$5pp*





# CANAPE MENU

## // COLD CANAPES (CHOOSE 3)

kingfish ceviche, pickled cucumber,  
avocado GF/NF

heirloom tomato bruschetta, olive caramel,  
whipped goats cheese V

whipped ricotta tartlet, walnut,  
roasted tomato & honey V

sesame seared tuna, green bean salsa verde,  
cucumber GF/NF/DF

smoked salmon on potato blinis,  
whipped crème fraîche GF/NF

spanner crab & prawn brioche, lemon,  
herbs NF

chicken rice paper rolls, nouc cham GF/DF

## // WARM CANAPES (CHOOSE 3)

prawn toast, sesame, sweet soy

wild mushroom & parmesan arancini,  
aioli V/NF

house made beef sausage rolls,  
tomato ketchup NF

chilli butter popcorn chicken,  
chipotle mayo GF/NF

lamb croquettes, spiced yogurt dip NF

honey soy chicken skewers, peanut crumb,  
sesame DF/GF

zucchini schnitzel, tomato jam,  
rocket pesto V/NF/DF

## // SUBSTANTIAL CANAPES (CHOOSE 3)

classic beef slider, cheddar, tomato relish,  
truffle aioli NF

pork belly bao, pickled cucumber,  
spiced hoisin, slaw NF

buttermilk fried chicken slider, chilli mayo NF

katsu tofu bao bun, coriander, plum,  
pickled cucumber V

## // SWEET CANAPES + \$8PP (CHOOSE 1)

loukamades: greek donuts, honey yoghurt,  
cinnamon, walnut

lemon curd tartlets, burnt marshmallow NF

milk chocolate torte, salted butter caramel GF

pear & almond frangipane, passionfruit curd GF

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## // BIG SNACKS // \$12 EACH

slow cooked lamb, flatbread, yoghurt, grains,  
herbs & sumac

housemade chilli chicken waffle, pickles NF

*\*min order of 50 pieces per variety*

# FEASTING MENU

## // CANAPES

### **cold canapes (choose 2)**

kingfish ceviche, pickled cucumber, avocado GF/NF

heirloom tomato bruschetta, olive caramel, whipped goats cheese V

whipped ricotta tartlet, walnut, roasted tomato & honey V

sesame seared tuna, green bean salsa verde, cucumber GF/NF/DF

smoked salmon on potato blinis, whipped crème fraîche GF/NF

spanner crab & prawn brioche, lemon, herbs NF

chicken rice paper rolls, nouc cham GF/DF

### **warm canapes (choose 2)**

prawn toast, sesame, sweet soy

wild mushroom & parmesan arancini, aioli V/NF

house made beef sausage rolls, tomato ketchup NF

chilli butter popcorn chicken, chipotle mayo GF/NF

lamb croquettes, spiced yogurt dip NF

honey soy chicken skewers, peanut crumb, sesame DF/GF

zucchini schnitzel, tomato jam, rocket pesto V/NF/DF

## // SUBSTANTIAL CANAPES (choose 2)

classic beef slider, cheddar, tomato relish, truffle aioli NF

pork belly bao, pickled cucumber, spiced hoisin, slaw NF

buttermilk fried chicken slider, chilli mayo NF

katsu tofu bao bun, coriander, plum, pickled cucumber V

## // MAINS (choose 2)

roasted chicken, sweetcorn, spinach, braised mushrooms, salsa verde GF/DF/NF

slow cooked lamb rump, aleppo pepper relish, beetroot jus, smoked almonds GF/DF

black angus beef porterhouse, charred broccolini salsa, kipflers GF/DF

crispy skinned barramundi, peas, fennel, lemon butter sauce, capers GF/NF

herb crusted salmon, dill cucumber, lemon, green olive & herb sauce NF

glazed pork scotch, caramelised apple puree, braised cabbage, cider, crackling GF/DF

pan-fried house made gnocchi, mushrooms, peas, balsamic & parmesan\* V/NF/\*VG

## // SIDES (choose 3)

twice cooked chats with thyme & salsa verde GF/DF/NF

ancient grain salad with currents, pomegranate, almonds, feta & herbs V/NF

roasted green beans, dill, mint, yoghurt, honey & walnut GF/V

butter lettuce salad, pickled onions, tarragon & buttermilk dressing V/GF/NF

confit heirloom beetroots, walnuts, fried onion, burnt honey dressing V/GF

roasted spiced pumpkin with miso burnt butter, red elk V/GF

wombok, snow pea & carrot slaw, chilli ginger dressing, crispy shallots, herbs & yoghurt V/NF

## SEATED MENU

### // CANAPES (choose 3 varieties)

kingfish ceviche, pickled cucumber,  
avocado GF/NF

heirloom tomato bruschetta, olive caramel,  
whipped goats cheese V

smoked salmon on potato blinis,  
whipped crème fraîche GF/NF

spanner crab & prawn brioche, lemon, herbs NF

chicken rice paper rolls, nouc cham GF/DF

prawn toast, sesame, sweet soy

sesame seared tuna, green bean salsa verde,  
cucumber GF/NF/DF

wild mushroom & parmesan arancini,  
aioli V/NF

whipped ricotta tartlet, walnut,  
roasted tomato & honey V

house made beef sausage rolls,  
tomato ketchup NF

chilli butter popcorn chicken,  
chipotle mayo GF/NF

lamb croquettes, spiced yogurt dip NF

honey soy chicken skewers, peanut crumb,  
sesame DF/GF

zucchini schnitzel, tomato jam,  
rocket pesto V/NF/DF

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### // ENTREE (choose 2)

seared scallops & prawns, carrot puree,  
sauce vierge GF/NF

heirloom beetroot salad, whipped feta,  
pickled rhubarb, spiced almonds,  
burnt honey dressing V/GF

buttermilk poached chicken, herb salad,  
red pepper & sweetcorn salsa GF/NF

crispy skin pork belly, herbs, fennel, orange,  
sunflower dukkha GF/NF/DF

pepper seared tuna, avocado, cucumber,  
pickled shallots, citrus ponzu GF/DF/NF

house smoked salmon, kohlrabi remoulade,  
finger lime GF/DF/NF

### // MAINS (choose 2)

slow cooked pork scotch fillet, roasted  
beetroot, celeriac, apple cider sauce  
NF/GF/DF

black angus porterhouse, pomme puree,  
frisee & apple salad, red wine sauce GF/NF

yingberg lamb leg, glazed carrots,  
pumpkin, salsa verde NF/GF/DF

roasted chicken, pork belly chorizo  
& whitebean ragout, pumpkin seed  
NF/GF/DF

crispy skin barramundi, tomato & green  
olive soffrito, fennel DF/GF/NF

pan-fried house made gnocchi, spinach  
pesto, balsamic, & parmesan V/NF

roasted chicken, sweet potato,  
braised cabbage, lemon & sage sauce GF/NF

### // SIDES (choose 2)

twice cooked chats with thyme  
& salsa verde GF/DF/NF

ancient grain salad with currents,  
pomegranate, almonds, feta & herbs V/GF

roasted green beans, dill, mint, yoghurt,  
walnut V/GF

butter lettuce, pickled onions, tarragon  
& buttermilk dressing V/GF/NF

confit heirloom carrots, walnuts,  
fried onion, burnt honey dressing V/GF

roasted spiced pumpkin, miso burnt  
butter, red elk V/GF

wombok, snow pea & carrot slaw,  
chilli ginger dressing, crispy shallots,  
herbs & yoghurt V/GF

## ADD ONS

### // DESSERT (INDIVIDUALLY PLATED, CHOOSE 2) + \$16PP

white chocolate & yoghurt mousse, poached rhubarb, shortbread NF

milk chocolate torte, salted butter caramel, coffee ice-cream GF

pear & almond frangipane, passionfruit curd, cinnamon chantilly GF

yoghurt panna cotta, prosecco & strawberry consommé, strawberry pound cake NF

lemon curd tart, marshmallow, raspberry mousse NF

### // SWEET CANAPES - (CHOOSE 1) +\$8PP

loukamades: greek donuts, honey yoghurt, cinnamon, walnut

lemon curd tartlets, burnt marshmallow NF

milk chocolate torte, salted butter caramel GF

pear & almond frangipane, passionfruit curd GF

### // VENDOR MAIN COURSE MEALS // \$44PP EACH

### // ADDITIONAL SAVOURY CANAPE // \$7 EACH

### // ADDITIONAL SUBSTANTIAL CANAPE // \$12 EACH

### // DIETARY REQUIREMENT MEALS // \$12PP EACH

*(only applies to modifications made to your menu to accommodate the requirement specifically for the guest)*

### KIDS MENU // \$32PP EACH

#### MAIN

crumbed chicken, chips & salad NF/GF

grilled fish fillet, chips  
& salad GF/NF

penne with napoli, parmesan V/NF

spaghetti bolognese, parmesan NF

#### DESSERT

ice-cream with sprinkles & waffle cone NF

banana split, with ice-cream NF/GF

chocolate brownie with berries GF

### // LATE NIGHT SNACKS (min order 50 pieces per variety)

chicago big dog; beef hot dog,  
caramelised onion, mustard, pickled chili,  
cheese NF // \$16

beef wellington sausage rolls, with classic  
tomato dipping sauce NF // \$12

poutine in a box; fries with gravy & cheese  
curds V/GF/NF // \$10

bahn mi; pork belly roll with mayo, pate,  
coleslaw & optional pickled chili NF // \$16