

# CANAPES MENU

*We organise & cater private events with a private chef cooking onsite & waitstaff service. SHUK offers a variety of canapé packages & set menu options. Dietary restrictions & amendments can be accommodated.*

*Please advise us when booking.*

## VEGAN CANAPES

FALAFEL WITH TAHINI SAUCE AND PICKLES (VE) (GF)

SWEET POTATO CROQUETTES WITH VEGAN AIOLI (VE) (GF)

BRUSCHETTA WITH ALMOND CURD, SEMI-DRIED TOMATOES, & BASIL (VE)

PLANT-BASED SLIDER, TOMATO, LETTUCE, VEGAN AIOLI (VE)

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## VEGETARIAN CANAPES

GOAT CHEESE, CARAMELIZED ONION & HAZELNUT TARTLETS (V)

MOZZARELLA WITH CHERRY TOMATO & BASIL (V) (GF)

HALOUMI SLIDER WITH CHARRED EGGPLANT (V)

MINI BOUREKAS WITH RICOTTA & SPINACH (V)

WATERMELON AND BUFFALO MOZZARELLA SKEWERS (V) (GF)

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## MEAT & FISH CANAPES

BEEF KOFTA, GREEN TAHINI, PICKLED CABBAGE (GF) (DF)

BEEF TATAKI, CRIOLLA SAUCE (GF) (DF)

CHICKEN PANKO TENDERLOIN SKEWERS, HARISSA AIOLI (DF)

CHICKEN SHAWARMA, YOGURT & HARISSA (GF)

CURED SALMON WITH LEMONGRASS, SOUR CREAM & CHIVES (GF)

FRESH TUNA, AVOCADO, LEMON OLIVE OIL (GF) (DF)

SLOW-COOKED LAMB SLIDERS, TAHINI & PICKLES (DF)

## GRAZING TABLE

**CHARCUTERIE BOARD** – SELECTION OF CURED MEAT SERVED WITH DRY FRUITS, GRAPES, OLIVES, RELISH, PICKLES, A MIX WITH OUR FRESHLY BAKED BREAD & CRACKERS.

**CHEESE BOARD** - SELECTION OF AUSTRALIAN AND IMPORTED CHEESE SERVED WITH DRY FRUITS, GRAPES, OLIVES, HONEY, RELISH, PICKLES, A MIX WITH OUR FRESHLY BAKED BREAD & CRACKERS.

**MEZZE PLATE** – HUMMUS, BABAGANOUSH, LABNEH, ASSORTED BREAD, OLIVES & PICKLES

**SALADS:** A CHOICE OF SALAD FROM OUR SALAD MENU TO ACCOMPANY THE FOOD, BRINGING FRESHNESS AND COLOR TO YOUR EVENT.

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## CHOOSE YOUR PACKAGE

### PACKAGE 1 - \$50 PER PERSON

6 CANAPÉS + GRAZING TABLE: MEZZE PLATE

### PACKAGE 2 - \$70 PER PERSON

6 CANAPÉS + GRAZING TABLE: MEZZE PLATE + CHARCUTERIE BOARD / CHEESE BOARD / SALAD BAR

### PACKAGE 3 - \$90 PER PERSON

7 CANAPÉS + GRAZING TABLE: MEZZE PLATE + CHARCUTERIE BOARD + CHEESE BOARD + SALAD BAR

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## ADDITIONAL INFO

A 10% SURCHARGE APPLIES FOR EVENTS ON WEEKENDS (SATURDAY AND SUNDAY), AND A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

ADDITIONAL COSTS FOR DELIVERY, SETUP, AND EVENT ASSISTANCE WILL BE ADVISED BASED ON YOUR EVENT REQUIREMENTS.

MENU ITEMS MAY VARY DEPENDING ON SEASONAL AVAILABILITY.