

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) (DF)

SWEET POTATO CROQUETTES WITH VEGAN AIOLI (V) (VE) (DF)

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

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

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)

MEAT & FISH CANAPES

BEEF KOFTA, GREEN TAHINI, PICKLED CABBAGE

BEEF TATAKI, CRIOLLA SAUCE (GF) (DF)

CHICKEN PANKO TENDERLOIN SKEWERS, HARISSA AIOLI (DF)

CHICKEN SHAWARMA, YOGURT & HARISSA (GF)

CHILLI BEEF EMPANADA WITH CHIMICHURRI (GF) (DF)

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

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.

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

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.