

TRUNK

275 EXHIBITION ST

CANAPÉ PACKAGES

Function menus at Trunk are split into three; Canapés, More Substantial & Sweet Things. Canapés & Sweet Things are lighter in style whereas More Substantial is designed for roaming, stand up dinners or lunches.

There are two different packages to choose between:

COCKTAIL PACKAGE

\$38.00 PER HEAD

Selection of eight items from both Canapés and Sweet Things.

GRAZING PACKAGE

\$44.00 PER HEAD

Selection of six items from both Canapés & Sweet Things & two More Substantials.

Both packages run for approximately 2.5 hours. Our menus are designed to be flexible and should you wish to increase your package to include more dishes or alter your running times, you may.

Additional Canapés & Sweet Things are \$5 per dish.

More Substantial additions are \$8.



COLD CANAPÉS

Freshly shucked oysters

Chicken liver parfait on toasted brioche w quince paste

Duck & pistachio rilette on toast w cornichon

Tomato tarte tatin, goats curd & rosemary (v)

Smoked salmon, mascarpone & caper wafer

Tuna tartare cups w pomegranate, coriander & spring onion

Seared yellowfin tuna on potato roesti, fresh pea puree & pickled jalapeno

Zucchini, mint and haloumi fritters w dukka & aioli (v)

Poached chicken waldorf salad lettuce cups

Rare beef wrapped in prosciutto w horseradish cream & micro herbs

Mignon of beef on a mini roesti with porcini butter

Watermelon, cucumber, mint, feta salad (v)

MINI ROLLS

8 hour BBQ pulled pork belly, cucumber, carrot, coriander & chili

Sesame prawn, shredded cos & cocktail sauce

Baby chicken schnitzel w rocket & lime mayonnaise

Moorish spiced pumpkin, Persian feta, rocket (v)

HOT CANAPÉS

Trunk sausage rolls

Crab cakes w Cajun remoulade

Mini hot dogs w caramelised onion, American mustard & ketchup

Vegetarian spring rolls w Nuoc cham (v)

Peking duck pancake

Crispy king prawn w original tartare sauce

Southern fried chicken w smoky BBQ sauce

ARANCINI

Caramelized pumpkin, Manchego & smoked paprika (v)

Porcini mushroom & Tallegio (v)

Parmesan, beef ragu & pea sugo

Heirloom tomato, basil & smoked buffalo mozzarella (v)

SKEWERS

Harissa chicken

Moroccan spiced lamb

Smoked paprika king prawn

Grilled vegetable (v)

HOT FILO PASTRY

Leek, silverbeet, & feta (v)

Duck, date & cinnamon

Lamb, pinenuts & confit onion

CROQUETTES

Double smoked ham, farmhouse cheddar & pea

Manchego, roasted eggplant & mint (v)

Pulled lamb shoulder, herbs & paprika

PASTIES

Chicken, braised leek & sage

Sicilian caponata (v)

Wagyu beef & caramelized onion, tomato relish

CRISPY HERBED POLENTA DISKS

Melted Parmesan (v)

Truffled mushroom ragu (v)

MORE SUBSTANTIAL

Diner freshly ground Wagyu beef cheeseburger

BBQ lamb on smoked eggplant puree

Fish & chip cones

Chefs Pizza selection

Crispy fried chilli crab

Pulled duck & beetroot salad, candied walnuts, soba noodles

Prawn, spanner crab slider w lemon, corriander, aioli,
chopped salad

MINI WRAPS

Chicken & tzatziki

Falafel & tahini (v)

MORE SUBSTANTIAL

Mini chocolate ice-cream sandwich
(chocolate or vanilla)

Mini banoffee pie w salted caramel

Lemon meringue

Seasonal fruit tart

Chocolate ganache tart w coco rice square

Mini glazed vanilla custard donuts w raspberries Mini vanilla

brûlée tart

Pistachio & orange blossom baklava Profiteroles
(chocolate or caramel)