

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

\$36.00 PER HEAD

Selection of eight items from both
Canapés and Sweet Things.

GRAZING PACKAGE

\$42.00 PER HEAD

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

Both packages run for approximately 2 ½ 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 rillete 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

Sicillian 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)

SWEET THINGS

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)