

Julio's



Our Executive Chef will tailor Canape's for your event, selecting balance from the menu below:

\$18 per head - 4 pieces per person

\$24 per person - 6 pieces per person

\$32 per person - 8 pieces per person

\$4 per head to add dessert canape

\$7 per head for Julio's Board

\$96 for 2 Dozen Oysters

Cold Canapes:

Mini Mozzarella Tart Mousse, sundried tomatoes & pesto (V)

Melon & Prosciutto Skewer (GF)

Mozzarella & Grape Tomato Skewer (V/GF)

Cheddar and Grapes Skewer (V/GF)

Mini Chicken Tart Mousse, Pistachios

Tomino Cheese Wrapped in Pancetta (GF)

Hot Canapes:

Polenta Fritters with Calabrian Dips (V)

Arancini, Mushrooms, Spinach Fetta, Truffle & Parmesan (V)

Lamb Shoulder, Chickpea Puree & Pistachios (GF)

Atlantic Scallops, celeriac puree, compressed green apples (GF)

Chicken Polpetta, Pistachios, Parmesan Cheese & Sugo

Spicy King prawns, pickled red cabbage, chilli & tomato jam

Slow cooked pork neck with plum & thyme, sweet potatoes puree, orange

Dessert Canapes

Tiramisu - Chestnuts & mascarpone cream, dolce di latte, coffee

Chocolate Caprese - Traditional chocolate & almond flourless cake, cherry,

Crostata, Mini Salted Peanut Mousse tart, Chocolate Brittle

