



EVENTS MENU

The perfect venue for your next soirée...

*A grand feast or some elegant snacks,
curated for your event. We will work the
Dame magic to get it just right.*

DAME

CANAPES

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Blini with cultured cream,
Yarra Valley salmon roe, chives

Seasonal oyster, freshly shucked with
mignonette or spicy finger lime salsa **gf**

Cucumber cup, bloody mary gel, celery salt **gf v**

Sichuan Bang-Bang chicken cup, sesame **gf**

Duck liver parfait, cherry jam, gruyere scone

Wagyu bresaola spiedo, peppered pear,
olive crumb, shiso

Butternut pumpkin & goats cheese croquette **v**

Baby potato cake, porcini truffle aioli **v**

Flash-fried Victorian calamari, five spice salt

Beer battered local gurnard fish bites, tartar

Petit beef burgundy pie, smokey tomato relish

Petit mushroom, cheddar & thyme pie, aioli **v**

Classic quiche Lorraine tartlets **v* gf***

Devilled eggs, harissa, paprika **gf v**

Finger sandwiches; poached chicken & mayo
or Honest egg & red miso **gf v**

Prosciutto wrapped cantaloupe, basil

Gruyere cheese scone bites **v**

SWEETS

Chocolate brownie, double cream & pearls

Almond frangipane, rose & raspberry **gf**

Eton mess; berries, meringue cream

Honey panna cotta, tropical salsa **gf**



CANAPÉ PACKAGES

4 canapés — \$24 per person

6 canapés — \$35 per person

8 canapés — \$46 per person

GRAZING TABLES



ANTIPASTO GRAZING

\$17 per person

Heidi gruyere, Tasmania

Stone & Crow Amiel & Nightwalker, Yarra Valley

Shaved green olive mortadella

Prosciutto & pistachio salami

Wagyu bresaola

Honest egg vegetable frittata bites

Gin & tonic Mount Zero olives

Dame pickles & celery salt cucumbers

Grissini, sourdough, lavosh & Melba toast

***Feature grazing tables,
setup before your arrival for
that extra WOW!***

Menu items can be subject to seasonal availability

SEAFOOD GRAZING

\$19 per person

Beetroot cured NZ Ora King salmon, horseradish & dill crème fraîche, DIY blinis

Freshly peeled Queensland tiger prawns, spicy avocado dip

Seasonal oyster, freshly shucked with mignonette or spicy finger lime salsa **gf**

OYSTER SHUCKING

\$6 per person + service fee

Interactive oyster shucking station, select condiments & seasonings.

Minimum 100 guests.

DAME



SUBSTANTIALS



SUBSTANTIAL BOWLS

\$12 per person

Confit duck, warm black caviar lentil salad & mustard fruit dressing **gf df**

Miso roast pumpkin, whipped ricotta, candied cashews, Somerset leaves **df* vg***

Slow-cooked lamb shoulder, chunky tabbouleh, smoked chilli & pomegranate **gf**

Beer battered local gurnard bites, French fries & tartar **gf***

Green goddess salad, smoked almonds, quinoa, radicchio **v vg df**

Grass-fed beef meatballs, Napoli, shaved parmesan & sautéed greens **gf df***

Falafels with tahini yogurt, black sesame & chunky tabouleh **v vg* df***

Muffuletta; layered sandwich of locally cured meats, cheeses, olives & pickles

Free-range chicken skewers, spiced tomato & orange relish **df gf**

Menu items can be subject to seasonal availability

MENU PACKAGE

COMPLETE MENU

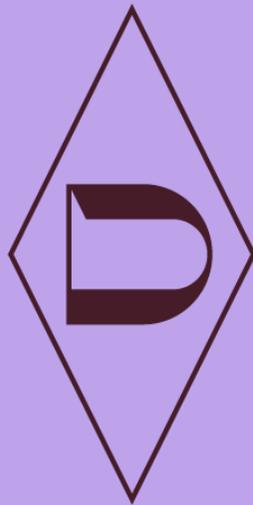
\$68 PER PERSON

4 canapés

Antipasto grazing table

2 substantials

1 sweet canapé



Let Dame woo you, with our complete menu designed especially for your event.

We'll take care of all the details.

