

**HAMILTONS**

OYSTERS BAR RESTAURANT

## Canape Menu

Prices are inclusive of 2 pieces per person

All canape packages and platters need to be pre ordered 2 weeks in advance  
or approved by management prior to the event.

### Option One.

#### Shared antipasto platters

Natural oyster with lemon (gf)  
Tomato bruschetta (v)

Japanese gyoza chicken & mushroom dumpling & sweet and sour dipping sauce  
Lemon pepper squid & chilli aioli (gf)  
Spicy Buffalo chicken wings & ranch dipping sauce

Six piece, Price \$30 per person

### Option Two..

#### Shared antipasto platters

Natural oyster with lemon (gf)  
Tomato bruschetta (v)

Potato spun prawns & cocktail dipping sauce  
BBQ pork spring rolls & plum dipping sauce  
Soy, lime & Wakame topped oyster  
Lemon pepper squid & chilli aioli (gf)  
Spicy Buffalo chicken wings & ranch dipping sauce  
Japanese gyoza chicken & mushroom dumpling & sweet and sour dipping sauce

Nine piece, Price \$35 per person

### Option Three...

#### Shared antipasto platters

Natural oyster with lemon (gf)

Potato spun prawns & cocktail dipping sauce  
Scallops with balsamic vinegar & finished with fresh tomato & prosciutto (lpp)  
BBQ pork spring rolls & plum dipping sauce  
Crumbed camembert cheese & balsamic reduction glaze  
Japanese gyoza chicken & mushroom dumpling & sweet and sour dipping sauce  
Soy, lime & Wakame topped oyster  
Rare roast beef, thyme, horseradish on a peppered wafer  
Prosciutto, goats cheese, toasted walnuts on a sour dough crouton  
Kilpatrick oyster

Eleven piece, Price \$40 per person



## **Mixed platters**

Platters are designed for 10 people with 1 of each of the following items

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### **Antipasto platter -\$100**

Served with Italian salami, double smoked ham, alto olives, aged cheddar  
& south cape brie cheese, balsamic reduction & fresh seasonal fruit  
with toasted sour dough

### **3 dozen cold oyster tasting platter -\$100**

Please see our standard menu for oyster selections

### **Bruschetta platter- \$100**

Salsa with tomato, basil, spanish onion, olive oil &  
balsamic glaze with a mix of Sour dough & Turkish breads (v)

### **Cheese & fruit platter -\$110**

Mixed Cheeses (4 types) & fresh seasonal fruit & crackers

### **Hot platter – \$110**

Lemon pepper squid & chilli aioli (gf)  
Spicy buffalo wings & ranch  
Potato spun prawn  
BBQ pork spring rolls, can be vegetarian on request  
Chicken & mushroom dumplings, can be vegetarian on request

### **Oyster shucking station**

A selection of cold shucked bistro size oysters set ready for your  
guests to enjoy with your own oyster tasters set to the side.

See our current menu for oyster tasting options

\$29 a dozen (minimum of 20 dozen)