

CHAPA



Canapés & Bigger Bites

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Canapes

Vegetarian

Smoked eggplant, feta & pomegranate on wonton chips (v)

Confit heirloom tomatoes bruschetta, sweet black olives & basil (v, df)

Lightly battered zucchini flowers w three cheeses & honey (v)

Korean vegetable pancake w pickled daikon (v, df)

Grilled baby corn skewer, miso kewpie, furikake (v, gf, df)

Beetroot tartare, tapioca cracker, crème fraiche, cured egg yolk (v, gf)

Seafood

Prawn & king fish ceviche, salsa golf, avocado, corn, on toasted tortillas (gf, df)

Fresh shucked Oysters, eschallot mignonette (gf, df)

Mooloolaba tiger prawns smoked w saffron aioli (gf,df)

Blue swimmer crab & finger lime on olive oil cracker

Scallop crudo, pickled cucumber, shisho powder (gf,df)

Seared trout skewer w wakame & ponzu dressing (gf,df)

Coriander & sesame crusted tuna w avocado, wasabi, sorrel (gf,df)

Tempura barramundi w mirin soy sauce (df)

King Prawn toast w chives, shallots & sesame (df)

Cured trout w avo, radish & dill (gf,df)

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Canapes

Poultry

Karaage style fried chicken w sriracha mayo

Chicken liver pate, currants, watercress on toast

Crispy wonton w plum glazed duck & pickled ginger (df)

Sticky plum glazed quail (gf, df)

Betel leaf, smoked cured duck, grapefruit, peanuts, coconut (gf,df)

Chicken yakitori w candied chilli (gf,df)

Meat

Miniature Yorkshire puddings w rare beef, special sauce & zucchini pickle

Mini Scotch Eggs W Dijonnaise & house Cranberry sauce

Jamón Serrano & Manchego Croquets w paprika mayo

Braised beef arepas w guacamole, chimichurri & queso fresco (gf)

Veal schnitzels bites w Dijon mustard

Hashbrown w Potoro Sirloin (MB4+), mojo verde, micro frisee, baby radish

Mini 'TIGER PIE', potato mash, smashed peas, gravy

Grilled Cowra lamb on rosemary skewers & mint yogurt (gf)

Hashbrown, roasted pork tenderloin, bacon jam, chervil (gf, df)

Croque monsieur, smoked ham, gruyere, Dijon, bechamel

21-day dry-aged Potoro T-bone 1kg (MB4+)

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Bigger Bites

Snapper Baja tacos, chipotle mayo, coriander & slaw (df)
Steak tartare, brioche fingers, crème fraiche, wild rocket, Pilo bottarga
Lamb cutlet w pistachio salsa, pickled Spanish onion (gf,df)*
Miniature Boston lobster roll on brioche bun*
Cheese and corn empanadas (v)
Grassfed American cheeseburger, special sauce, onion & pickles
Xinjiang lamb rump skewers (gf,df)
Cubano, roast pork, ham, American mustard, Swiss cheese, dill, pickles
BBQ Teriyaki beef tri-tip skewers w ginger relish (df)
Chicken schnitzel sandwich w caper mayo & dill (df)

Bowls

House gnocchi, San Marzano tomatoes, marinated artichoke hearts & basil (vg)
Boston clam chowder, pipis, Mooloolaba prawns, smoked haddock, parsley & chilli oil
21day grilled dry-aged Portoro sirloin w parsley fennel sauce & house fries (gf, df) *
Chicken roulade, house KFC gravy, cured kale
Israeli chickpea falafel, tabbouleh & quinoa, tahini dressing, dukkha (v, df)
Roasted pork belly, charred cipollini onions, coriander salsa & peanuts (gf, df)
Duck, lychee & pineapple Thai red curry w jasmine rice (gf,df)
Barramundi w coconut rice, lime relish, yuca chips (gf,df)
Snapper & prawn pierogi, bisque sauce, chilli
Grilled lamb rump, chimichurri & Russian potato salad (gf,df)

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Sweet Canapes

Lemon & lime merengue tart (v)

Raspberry bomb (v)

House tiramisu w hazelnut praline(v)

Grilled banana, Messina cream gelato, salted caramel & hazelnut praline (v, gf)

Strawberry & white chocolate lamingtons (v)

Cow & the moon lemon sorbet (vg, gf)

**Extra charges apply*

VG vegan | V vegetarian | GF gluten free | DF dairy free

Packages starting at \$65*pp +gst

* Prices based on events in Sydney for 50 guests, each event has different requirements that may increase this price

This package includes: 1hr Cocktail Party (6 Canapes), Wait Staff, Chefs

This package excludes: Bar Staff, drinks, travel time, Sunday/public holiday rates, tableware & glassware, kitchen equipment hire