



Canapés

Whatever the occasion, Scoff has the culinary creativity to make your celebration a success.

Set the mood for your night with stylish canapés. These delicious and eye catching morsels are the perfect way to impress your guests.

The chefs of Scoff use only the finest and freshest ingredients available. Our menu items are house made allowing us to accommodate dietary requirements and allergy concerns.

Contact our events coordinators to discuss your culinary needs. We will gladly assist in creating the perfect menu that will leave your guests wanting more.

The Farm

Venison tataki, green tea noodle fritter, wasabi mayonnaise

Chipotle pulled pork sliders, pickled ginger, kewpie mayo (warm)

Scoff burger w little beef pattie, gherkin, beetroot pickle, gruyere cheese (warm)

Macadamia chicken strips w/ roasted garlic aioli and sweet chilli (warm)

Chicken and cumin sausage rolls w smoked paprika and tomato chutney (warm)

Sumac crusted eye fillet, truffle cream on potato herb rosti (cold)

Indian spiced lamb and coriander kofta balls w yoghurt raita, bamboo skewer (warm)

Five spiced duck breast, kumara rosti, sweet soya , chives (cold)

Thai chicken, coriander and peanut lollypops, coconut ginger dipping sauce (warm)

Crispy pork belly squares, dukkah and pickled ginger (warm)

Baby eight hour braised smoky brisket and horseradish pies (warm)

Pancetta and wild mushroom risotto ball, smoked garlic aioli



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The Ocean

Buttered whitebait buttie, preserved lemon mayo, micro cress

Baby Salted Pretzel bun with prawn, chive and chilli mayo

Kingfish ceviche marinated in coconut, lime, fresh chilli on crispy taco shell

Little milk buns, shrimp mace butter, pickled cucumber

Green tea fritters, kaffir lime smoked salmon, crème fraiche

Smoked kawahai, caper, dill and cream cheese roulade

Cinnamon spiced prawn cutlet, pineapple salsa, chermoula mayonnaise on a cocktail fork

Sesame crusted tuna, wasabi caviar, pickled cucumber on Chinese spoon

Coconut crusted king prawn cutlet w vodka mayonnaise

Saffron scallop, potato herb rosti, garlic aioli, micro herbs

Smoked kahawai w crème fraiche, toasted brioche, watercress

Pancetta wrapped scallops, green pea puree on cocktail fork

Polenta crusted calamari w five spiced aioli

King prawn and coriander sugar pops w chilli lime syrup

Little bread crusted crab claws, ponzu sauce in ramekin



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The Vege Patch

Puy lentils, chopped herbs, lemon crème on toasted dark rye

Walnut crisps, goats curd, fresh honey comb and edible flowers

Green pea, mint, potato krokety turmeric aioli

Roasted beetroot and goats curd tart, walnut crumble

Goats feta and caramelized onion tarts with chervil

Smashed broadbean, mint and lemon on jalapeno cornbread

Little oat cakes, blue cheese, quince jam

Sourdough bruchetta, zucchini Carpaccio, chili flakes, micro beets

Soba noodles, coriander, mint and toasted peanut dressing in bamboo boats

Cannellini bean and basil mash, parmesan shavings, watercress on crostini

Cherry tomato, basil and bocconcini on skewers w/ dukkah

Bell pepper, black olive and feta pizzas w basil pesto

Crispy fried Potato pakoras, tamarind chutney, curry leaf and yoghurt raita

4 pieces per head - \$18.50

5 pieces per head - \$22.50

6 pieces per head - \$26.50

8 pieces per head – \$32.50

All prices are GST exclusive