

# HEYDER & SHEARS

24 / 25 - SPRING SUMMER CANAPE MENU



## COLD CANAPES

Wagyu Bresaola, Toasted Ficelle, Goats Curd, Balsamic Pearls gf

Cured Scallop, Crumbed Potato Scallop, Lemon Myrtle Tartare

Rare Tuna, Sesame Crusted, Preserved Lemon Crème Fraiche, Geraldton Wax Oil gf

Atlantic Salmon Popsicle, WA Yuzu Gel, Avocado gf

Fremantle Octopus Skewer, Seaweed Salsa Verde gf, df

Salmon, Dill Crème Fraiche & Cucumber, Sandwich

Torched Kingfish Nigiri, Ume Seeds, Tamari gf, df

Aged Beef Tartare, Big Mac Sauce, Pickles, Confit Egg Yolk, Toasted Brioche Croute

Grilled Lamb Backstrap, Olive & Fetta Salsa, Cress gf

Smoked Beef Jerky gf, df  
(Served On Wire & Pegs)

Beef & Cabbage Roulade, Smoked Labneh gf

Pork & Apple Terrine, Dates, Native Thyme Sandwich df

Wild Mushroom, Mushroom XO, Brioche Crostini, Chevre v

Duck Parfait, Brioche, Kakadu Plum Jam

Peking Duck Pancake, Hoisin, Kimchee Cucumber

Jamon, Rock Melon, Desert Lime Gel gf, df

Prosciutto Wrapped Pork, Sweet Potato, Davidson Plum gf, df

Chicken Rilette, Confit Garlic Toast, Fennel

Pulled Pork, Apple Crisp, Apple Kimchi, Micro Coriander gf, df

Smoked Chicken Sandwich, Chicken Skin gf, df

Chicken Skin, Rosemary Mascarpone, Pancetta Jam

Venison Tartare, Blackberry Cracker, Puffed Grains

Beetroot Meringue, Whipped Goats' Cheese, Thyme gf, v

Ricotta, Ferment Chili & Orange Honey, Seeded Cracker gf, v

Pani Puri, Macadamia Ricotta, Desert Lime Gel vg

Chicken, Avocado & Cucumber Roll gf, df

Parmesan & Nori Scone, Yuzu Kosu Cream v

## COLD CANAPES

Toasted Beer Rarebit, Brown Butter Crumpet, Truffle Emulsion, Pickled Pearl Onion v

Lentil Dahl, Mint Chutney, Fresh Mango, Croustade, Mint v

Seasonal Gazpacho vg  
*Shot glass*

Grilled Courgette, Green Bean & Truffle Parcel gf, vg

Crispy Sticky Black Rice, Hass Avocado Puree, Pink Pickled Radish gf, vg

Heritage Carrot Tartare, Compressed Carrot, Carrot Top Gremolata Emulsion gf, vg

## HOT CANAPES

Char Grilled Lamb Cutlet, Mango Salsa gf, df

Char Grilled Half Shell Scallop, Yuzu Kosho Salsa, Crispy Shallot Furikake gf

Curried Coriander Crab, Brick Pastry Cigar, Pickled Apple, Mango Gel, Coriander Cress

Crispy Prawn & Gochujang Bon Bon, Coriander Emulsion, Pickled Pink Ginger

Grilled Prawn, Toasted Corn Puree, Black Garlic Aioli gf, df

Whipped Cods Roe, Nori Crisp, Green Apple Gel, Flowers gf

Chilli Lime Crab, Crispy Potato Rosti gf

BBQ Octopus, Fermented Pineapple, Mole Poblano, Spinach Tortilla df

Char Siu Pork Tart

Chicken & Blue Cheese Pie, Tomato Relish

Moroccan Lamb Croquettes, Apricot Gel, Mint

Seared Kangaroo Skewer, Quandong Chutney gf, df

Prosciutto Wrapped Mushroom, Sage, Toasted Almonds gf

Potato Terrine, Beef Fillet Carpaccio, Gherkin Ketchup, Mizuna gf

Crispy Korean Pork Belly, Fermented Pear Ketchup, Spring Onions gf, df

Sticky Pork Belly, Cucumber, Pickled Chili gf, df

Pork & Native Thyme Sausage Roll

Smoked Duck, Lettuce Cup, Finger Lime, Davidson Plum Gel gf

Nduja & Black Garlic Arancini, Chive Emulsion, Crackling Crumb

Crispy Fried Chicken, Chilli Crisp, Miso Emulsion, Furikake gf

Teriyaki Chicken, Vegetable & Daikon Rice Cake, Seaweed gf, df

Lemon Myrtle Chicken Skewer, Saltbush gf, df

Beetroot Souffle, Goats Curd, Native Dukkah v

Char Siu Eggplant, Puffed Rice, Furikake Salt v, gf

Tempura Broccoli, Sriracha Mayonnaise, Parmesan, Nori Crumb v, gf

Crispy Tofu, Gochujang Aioli, Salted Cashew Rayu, Micro Purple Shiso vg

Tempura Enoki Mushrooms, Yuzu Mushroom Cream, Furikake gf, vg

Crispy Polenta Cake, Olive Tapenade, Sundried Tomato gf, vg

## DESSERT CANAPÉS

Pistachio Sponge, Pistachio Crèmeux, Strawberry Mousse, Strawberry Gel, Candied Pistachio

Coconut Vanilla Mousse, Glaze, Cheesecake Base gf, df

Parsnip Pannacotta, Parsnip Crisp, Candied Rose

Peanut Butter & Jam Eclair, Peanut Butter Glaze, Raspberry Gel, Cream Diplomat

Strawberries & Cream Eclair, Strawberry Rose Crèmeux, Whipped White Choc Ganache

Bitter Chocolate & Salted Caramel Macaron, Salted Caramel Ganache gf

Kaffir Lime & Strawberry Macaron, Strawberry Gum Buttercream gf Crème Brulée Macaron, Torched Sugar, Vanilla German Buttercream gf

French Toast Macaron, Cinnamon, Maple Ganache gf

Chai Tea & White Chocolate Tart, Chai Infused White Chocolate Ganache, Milk Crumb, Ginger Snap

Strawberry & Fennel Curd Tart, Meringue, Pistachio Crumb

Milk Chocolate & Earl Grey Tart, Chocolate Buttercream, Caramelised Cacao Nibs

Chocolate, Pear & Whiskey Tart

Caramelised Macadamia Pie

Pistachio & Yuzu Tart, Pistachio Sponge, Pistachio & Yuzu Namelaka

Lemon Myrtle Yoghurt Cake, Lemon Curd Buttercream

Apple & Blackberry Cake, Streusel Topping

Ginger Cake, Maple Buttercream, Walnut Praline

Chocolate Mousse Cake, Choc Garnish

Baked Ricotta, Honey & Lemon Myrtle Cheesecake

Chocolate & Zucchini Cake, Choc Ganache, Malt Choc Crumb

Mini Doughnut, Roasted Strawberry, Vanilla Custard

Mini Doughnut, Banana, Salted Caramel Ganache, Honeycomb

Mini Doughnut, Wattle Seed Dark Chocolate Custard

Using locally sourced, sustainable produce that is carefully transformed into exquisite culinary delights, Heyder and Shears takes exceptional pride in creating the perfect event for every occasion

Dietary Key

gf - Gluten Free, df - Dairy Free, v - Vegetarian, vg - Vegan