

- THE -
EST. **SIR** 1845
GEORGE
JUGIONG

CANAPE MENU



four pillars gin & orange cured ocean trout on crisp dark rye w/ fennel & creamed horseradish

photo: Rachael Lenehan photography

Many people like to keep it casual – and canapes are a great way to do just that!

Below is a list of all the canapes that we offer at The Sir George with their price and dietary information.

If it's a few nibbles before dinner that you would like, then 6-7 pieces per person is just right.

If you would like to have canapes as a full meal replacement, then we would recommend 12 items per person.

This means that for a group of 30 people you would need to order 180-210 pieces for pre-meal nibbles or 360 pieces as a full meal replacement. This could be 60 pieces of 3 different canapes or 45 pieces of 4 different canapes or 50 pieces of one canape, 50 of another and 80 of another, the choice is completely up to you.

If you have any further questions, please contact us via email info@sirgeorge.com.au.



CANAPE MENU

COLD CANAPES

- garlic crostini w/ lamb prosciutto, meredith chevre & crushed green olive 4.5 (gfo)
- herbed rice rolled in vine leaves w/ pine nuts, currants & lemon w/ virgin mary dipping sauce 3.5 (gf/vg)
- meredith chevre, cherry tomato & tapenade tartlet w/ purple basil 5 (v)
- wonton pastry filled w/ smoked eel mousse, cucumber & black sesame 4
- hot smoked trout salad w/ brussel sprout slaw, avocado & hazelnut 4.5 (gf)
- petite tart of house smoked chicken, celery & walnut mayonnaise 5
- four pillars gin & orange cured ocean trout on crisp dark rye w/ fennel & creamed horseradish 4.5 (gfo)
- wild australian prawn cocktail w/ crisp potatoes & sauce vierge 6 (gf)
- duck & port parfait w/ sourdough crostini & pickled shallots 3.5 (gfo)
- rabbit rilette on olive oil toast w/ pickled fennel 5 (gfo)
- fresh baguette topped w/ hot smoked trout, chevre & artichoke 5 (gfo)
- chicken & sage terrine w/ five seed crispbread & sauce gribiche 3.5 (gfo)
- mini prawn roll w/ celery & chipotle 7
- salmon rillettes, horseradish cream, rye crisp 5 (gfo)
- rye crisp topped w/ wasabi, celery, rare roast beef, aromatic soy 5 (gfo)
- chop shop peking duck & shallot pancakes w/ hoisin 7
- free range chicken roasted in vine leaves w/ sumac, labne & pomegranate 4 (gf)

HOT CANAPES

- petite chia seed pastry cup filled w/ caramelised beetroot, whipped goats curd & chervil 4 (gfo/vgo)
- lamb & pine nut koftas w/ cumin & mint spiced yogurt 3 (gf)
- tartlet of jamon, taleggio & fresh pear 5 (gfo)
- housemade pork & fennel sausage rolls w/ smoked tomato relish 2.5
- petite pie of venison & beef brisket braised in austrian spices w/ smoked tomato relish 3
- free range chicken, smoked leek & semillon petite pie w/ zucchini relish 3
- celeriac, goats cheese and yarra valley salmon roe tartlets 6 (gfo)
- gorgonzola, mustard & caramelised pear tartlet 5 (gfo)
- jamon & potato croquette w/ artichoke mayonnaise & lemon 5
- petite cup of galician octopus, parsley & taramasalata 6 (gf)
- seared sea scallop en croute w/ romesco sauce 6 (gfo)
- brioche slider fill w/ pulled lamb, cucumber & labne 6
- new potato filled w/ creme fraiche, yarra valley salmon roe & chives 5 (gf)
- porcini mushroom & chive arancini w/ truffle aioli 5
- pork scratchings w/ smoked sea salt, sauce soubise 3 (gf)
- salt and pepper squid w/ lemon and aioli 3 (gf)
- spiced zucchini fritters w/ tzatziki 2.5 (vg)



SUBSTANTIAL CANAPES

- braised beef brisket w/ soubise, confit tomato & crisp onion 9 (gf)
- roasted free range chicken w/ soft polenta, baby spinach & game jus 9 (gf)
- slow cooked coridoone lamb shoulder w/ pumpkin puree, crushed green olives & tuscan cabbage 9 (gf)
- roasted cauliflower w/ braised french lentils, meredith chèvre & hazelnuts 8 (gf)
- beer battered south coast flathead w/ fries, lemon & house tartar 9 (gfo)
- petite bowl of mibrasa grilled black angus beef, paris mash, crisp onion & jus 10
- fennel & black pepper squid w/ chopped vietnamese salad & aioli 9