



Canapés and Standing Events

Cider vinegar soused garfish, apple salad,
horseradish crème fraiche

Harris smoked salmon, blini,
crème fraiche, salmon roe

Lightly smoked king fish, heirloom beetroot
and dill quark tartlet

Hanoi prawn fritters, cucumber & mint

Tommy Ruffs in Vine Leaf,
fennel and black olive, fig and fennel croute

Searred tuna, noodle cake,
avocado mousse, nori

Searred scallop, roasted pork belly,
green mango salsa, rice crisp

Kataifi prawns,
salsa verde

Thai fish cakes, carrot salad,
rice vinegar dipping sauce

House smoked scallops, chorizo,
pear puree, sweet potato

Searred scallop, roasted pork belly,
gaufrette potato, cauliflower puree

Oysters, dashi and ginger dressing,
salmon roe

Prawn and jamon croquette, aioli

Bacala & green olive empanadas

Mojama, artichoke, almond, rye croute

Beer battered whiting, tartare sauce

Rolled chicken, prosciutto, sweet potato,
black olive tapenade

Chicken, roast garlic & tarragon pies,
leek fondue

Chicken & leek croquette,
saffron mayonnaise

Boudin blanc, sweet paste, nashi

Peking duck crepes

Lamb and mint borek,
pomegranate dipping sauce

Sample Menu Only – menus designed in consultation with client.
Two Brothers will be pleased to provide full quotes and menu proposals.

Canape Packages

4 choice – 6 pieces per guest	\$27	(up to 1.5 hours)
6 choice – 10 pieces per guest	\$42	(1.5 - 2 hours)
8 choice – 14 pieces per guest	\$54	(2 – 2.5 hours)
10 choice – 20 pieces per guest	\$68	(2.5 - 3 hours)
Standing degustation - per person	\$74	(3.5 hours plus)

Waiting staff is an additional cost – \$42 an hour Mon-Fri. \$48 Saturday. Chefs included in cost of the menu for its duration plus one hour.

Additional staffing charges apply Sundays and Public Holidays

Minimum menu costs and guests numbers required. Please see our full terms and conditions.

Hire and beverages are an additional service that Two Brothers will be happy to arrange and price for you.



Canapés and Standing Events

Pork, scallop and snow pea shoot dumplings, truffled soy dipping sauce	Hot smoked duck breast, lotus chip, tamarind relish, cherry tomato
Chorizo & black olive empanadas	Sweet corn, herb and ricotta fritters, radish and mint salsa
Veal croquettes, Dijon mustard, rocket	Khachapurri (Georgian cheese pastries), fresh plum dipping sauce
Smoked kangaroo & tapenade on rye croute	Spiced potato empanada
Duck liver parfait on toasted brioche, Sauternes jelly	Chickpea & zucchini fritters, labna, date sauce
Seared beef fillet, toasted brioche, caramelised onion, duck and port parfait	Sweet potato & avocado salsa, rye bread croute
Roasted beef, Yorkshire pudding, horseradish	Eggplant caviar, roast capsicum & goat curd tartlets
Braised oxtail, carrot puree, caramelised onion tart	Carrot, shitake and mushroom bean curd sheet rolls, hoisin dipping sauce
Duck rillettes, fennel, orange	Eggplant croquettes, sesame yoghurt
Braised beef rib, Chinese sticky dumpling, coriander and ginger pesto	Cauliflower & caper fritters, fontina
Piroshki	Twice cooked shitake, spring onion & mushroom floss dumpling, black vinegar
Escabeche duck breast, quail eggs, celery salt	

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Larger morsel items

Mexican pulled pork, brioche, cucumber,
spring onion

Corn nalesniki (fried crepe roll), guacamole

Adona kebabs, flat bread,
tomato harisa, onion

Lamb cutlets, prosciutto,
black olive crust (\$1 additional)

Hot smoked ocean trout and fennel pastries

Twice cooked salt & pepper duck, taro,
braised spring onion and beanshoots

Herb crumbed pork loin, sauerkraut, mustard

Grilled Haloumi, onion salad, piperade,
flat bread

Zucchini quesadilla, tomato chipotle

Truffled mushroom pithivier

Rare beef, potato hash brown,
mushroom pate, duck liver parfait

Coorong Angus beef pies, pea puree,
tomato relish

Chinese steam bun, red roast duck filling

\$6 per menu selection per person

**Larger morsels are selected in addition
to the selected canapé package.**

Bowl menu items

Vietnamese chicken salad

Lamb meatballs, kefalograviera, risoni

Smoked beef brisket, corn hash, chipotle

Spanish broad bean, jamon and morcilla,
polenta

Pork belly cassoulet.

Pumpkin and peanut kofta, masala sauce

Mussels, saffron and leeks, baguette

Prawn and chorizo paella

Lamb and date tagine almond cous cous

Shredded roast duck noodle

Persian beef kofta, carrot and saffron pilaf

Haggis, neeps, tatties

XO fried radish cake

Sticky pork ribs

Steamed prawn dumplings,
spicy garlic dressing

Spiced chicken drumsticks, coleslaw

\$12 per menu selection per person

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the selected canapé package.**

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