

Canape Menu

\$6.00 +gst per person, per choice

BEEF

Beef cheek croquette, truffle aioli (gf df nf h)

Thai beef spring roll, peanut, chilli dressing (df h)

Beef carpaccio, beetroot relish, pickled red onion (gf df h)

DUCK & CHICKEN

Duck breast, orange glaze, crostini, crème fraiche (nf h)

K&L fried chicken, buffalo sauce (gf df nf h)

Chicken parfait cornetto cone, port wine, cornichon (nf)

Chicken chive dumpling, ponzu sauce

PORK

Pork belly, apple glaze, jerk seasoning (gf df)

Herby pork pastilla, spiced plum

Prosciutto, brie, blackberry, crostini (nf)

LAMB

Moroccan lamb filo, tzatziki yoghurt (nf h)

Mini sheppard pie, mash (nf h)

Lamb kebab, kofta, garlic yoghurt (nf h)

SEAFOOD

Prawn mousse, chive, rice wafer (gf nf)

Smoked salmon, dill cream cheese whip, rye bruschetta

Gin cured salmon, cucumber, lemon tonic gel (gf df nf)

Smoked Kahawai vol au vent, white sauce, parsley (nf h)

VEGETARIAN

Beetroot, candied walnut, feta, tartlet (v)
Soy mushroom, miso mash, nori crumb (df vegan gf)



★ Premium Canapes

\$7.00+gst per person, per choice

Beef tartare, brioche, soy mayo, caper (nf h)

Lamb loin skewer & mint, pea sauce (gf df h)

Pulled pork hock tortellini, soy ginger sauce (df nf)

Chicken satay skewers, satay sauce, sesame seeds (h)

Herb rosti, semi dried tomato, crème fraiche pesto (gf)

Cheeseboards

\$11.50+gst per person displayed on a side table or served table centre

Blue, brie, gouda, grapes, quince paste, rice crackers, artisan crackers (h, v)

Antipasto Platters

\$18.80+gst per person displayed on a side table or served table centre

Ham, salami, chicken, blue, brie, grapes, hummus, pesto, cornichon, olives, artisan bread, crackers, rice crackers

Supper

\$5.50 +gst per item per person

Creamy chicken and crumble tart (nf h)

Mushroom and parmesan arancini, aioli (gf v nf)

Smoked pumpkin, goat cheese arancini, zesty mayo (gf nf v h)

Sausage rolls, sesame seeds

K&L steak and cheese potato top (h)

K&L mince and cheese (h)

*Terms and Conditions apply to all menu packages

★ Premium Supper

All items priced per person + gst

Pulled pork slider, cheese, pickles (nf) - \$10.50

Mini pork taco, sriracha mayonnaise, lettuce, cheese (nf) - \$12.00

Mini chicken taco, guacamole, tomato, salsa (df nf) - \$12.00

WALK N FORK, FARM TO TABLE EXPERIENCES, BANQUET STYLE & MORE

Our experienced function coordinators and executive chefs are most happy to spend time to design, with your thoughts in mind, a menu to suit your event requirements, theme, style & timeline, be it a plated menu, delicious buffet, or a menu designed just for you.

At Kerr and Ladbrook we take great pride in providing you with exceptional culinary experiences that delight your taste buds and leave lasting memories. As a company committed to transparency and excellence, we want to inform you of an important initiative we are undertaking. In light of the current economic climate marked by inflation, rising costs, and increased wages, we have decided to review our menus on a quarterly basis. This proactive measure ensures that our pricing remains accurate and aligned with the real costs of ingredients and resources, without compromising on the quality that defines our service.

By regularly assessing and adjusting our menus, we can continue to offer you the finest dishes prepared with the freshest ingredients while maintaining our commitment to excellence. Our goal is to be fully transparent with our valued customers like you and ensure that you receive fair and competitive pricing that reflects the true value of the exceptional catering experience we provide. As always, your satisfaction and culinary delight are our top priorities.

We sincerely appreciate your continued support and understanding as we navigate these economic challenges together. Should you have any questions or require further information, please do not hesitate to reach out to us. Thank you for choosing Kerr and Ladbrook, and we look forward to serving you and exceeding your expectations with every event.

