

kitchen witchery  
*catering by* GINGER

*Canapé Menu*

2026



## COLD CANAPÉS

All items are one piece per person

Fresh fruit skewers gf ve

Fresh asparagus spears served with tarragon aioli v gf

Tasmanian smoked salmon pinwheel crepes with sour cream, dill and wasabi roe (A)

Lacquered duck, shitake and cucumber rice paper wraps

Smoked eggplant pinwheel crepes with hummus & paprika v

Carpaccio of beef on crisp baguette with reduced soy

Croustades with Smoked tomato, fetta + roquette pesto v

Sashimi of ocean trout on sticky rice with soy (A) gf

Sushi rolls served with soy + wasabi (A) gf v

Delicate ribbon sandwiches with assorted gourmet fillings

Tiger prawns on forks topped with avocado salsa (l) gf

Goats fetta and pimento tartlets v

Fresh asparagus tips wrapped in fine prosciutto gf p

Poached salmon finger sandwiches with parsley salsa (l)

Smoked chicken, mango + avocado tartlets flavoured with lime, chilli & coriander

Crisp parmesan baskets filled with goats cream + fresh herbs v gf

Tom yum prawn rice paper wraps (l) gf

Soy glazed chicken, watercress & cucumber rice paper wraps.

San Choy Bow – chicken with chilli, garlic, ginger, fish sauce + coconut served in a refreshing witlof cup gf

Fresh rock oyster served topped with soy + mirin dressing (A)

Chinese BBQ duck wrapped in petit shallot crepes with plum + hoisin sauces

Freshly shucked rock oyster served in shots 'Bloody Mary' style (A) gf

v = vegetarian

gf = gluten free

p = contains pork products

A = Australian Seafood

I = International Seafood

M = Mixed Origin

# HOT CANAPÉS

- Puff pastry crostini of goat fetta, fresh tomato + basil pesto v
- Vietnamese pork balls with chilli dipping sauce gf p
- Crisp chicken dumplings with chilli ginger + garlic
- Indonesian satay beef rolls
- Lamb Borecs (spiced lamb filo parcels) with harissa yoghurt
- Tarts of wild mushrooms with parmesan + rocket v
- Miniature pork + veal sausage rolls with juniper, rosemary and pistachio p
- Tartlets of baby beetroot + goat fetta with toasted cumin seed v
- Sage, prosciutto + parmesan risotto balls p
- Potato, ginger + sago balls with coriander and green chilli\* v gf
- Tandoori chicken skewers gf
- Pea + potato samosas with pickled ginger, coriander + sweet chilli dipping sauce v
- Three cheese tarts – souffle-esque tarts with just a hint of blue v
- Moroccan flavoured lamb balls served with preserved lemon + herbed yogurt gf
- Steamed pork + prawn balls served with a hoisin dipping sauce (M) gf p
- Satay chicken skewers with spicy peanut dipping sauce
- Asian-style pork fillet rolls filled with shallot marinated in hoisin sauce
- Five-spice duck + shiitake mushroom pies
- Roast pumpkin, mushroom and parmesan risotto balls v
- Skewers of seared Tasmanian ocean trout with Sumac, lime + sea salt butter (A) gf
- Coconut prawns with spicy tomato + chilli pickle\* (I)
- Baby fillet mignon wrapped in prosciutto topped with tarragon aioli p
- Potato roesti topped with smoked Tasmanian salmon with horseradish & tiny caper (A) gf
- Wasabi crusted lamb fillet on potato roesti gf
- Seared scallops on spoons with saffron + tomato butter (A) gf
- Lamb fillet on croustade with Baba Ghannouj
- Vietnamese spiced chicken skewers with lemongrass
- Seared swordfish on artichoke (A) gf
- Skewered prawns with herb and chilli oil (I) gf

v = vegetarian    gf = gluten free    p = contains pork products    \* = requires deep fryer

A = Australian Seafood    I = International Seafood    M = Mixed Origin





## SWEET TREATS

Chocolate truffles  
Miniature friands  
Strawberry tartlets  
Passionfruit cupcakes  
Creme Brûlée spoons gf

## PRICING

**Minimum order 20 of any item**

\$4.50 per selection per person or  
3 choices \$13.50 per person  
5 choices \$22.50 per person  
6 choices \$26.50 per person  
8 choices \$35.50 per person

Minimum numbers of 20 apply.

STANDARD DELIVERIES BETWEEN 8 AM AND 5.30 PM MONDAY TO FRIDAY  
Russell, Barton, Forrest, Red Hill, City, Pialligo \$16.00  
North Canberra, Woden + Weston Creek \$22.00  
Belconnen, Tuggeranong + Gungahlin \$32.00

Minimum number of 20 persons.  
10% surcharge applies on deliveries outside our standard trading hours and  
15% on weekends

v = vegetarian

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# BEVERAGES

Drink packages can be provided for any amount of time and the costs will vary accordingly. The drinks package includes:

- Ice & ice bucket
- ACT liquor licence fee
- Growers Gate Sparkling
- Growers Gate Shiraz
- Growers Gate Sauvignon Blanc
- Mid strength beer – Great Northern Super Crisp
- Premium orange juice and sparkling water

1 hour package    \$24.00 per person

1.5 hour package    \$28.00 per person

2 hour package    \$32.00 per person

2.5 hour package    \$36.00 per person

3 hour package    \$40.00 per person

If you require specific beverage selections for an event, please ask, and we will price the package accordingly.

Drinks may also be ordered on a consumption basis, where you only pay for what you drink; however, this incurs a \$105.00 liquor license fee, all open bottles are considered consumed and will be left with you to enjoy.





## FURTHER INFORMATION

### DELIVERY

A delivery charge from the schedule below will be charged for each delivery required. The delivery fee includes one return trip to collect catering equipment and platters. If the equipment is not available for collection, a second fee will be charged for a return trip to collect

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City, North Canberra, Woden \$22.00

Weston Creek, Belconnen, Tuggeranong + Gungahlin \$32.00

Outside ACT price on application

Minimum number of 20 persons.

10% surcharge applies on deliveries outside our standard trading hours and 15% on weekends

For formal quotes please contact [admin@kitchenwitchery.com.au](mailto:admin@kitchenwitchery.com.au)

# TERMS + CONDITIONS

## CANCELLATIONS

- Cancellations of 24 hours or less in writing will incur a 100% cancellation fee.
- All cancellations must be in writing
- Cancellations for cocktail & formal functions must be 72 hours prior to the event

## ORDERS & PRICING

- Prices are subject to change without notification and are inclusive of GST but do not include staff, hire or delivery costs.
- Please note on formal functions with less than 10 guests a \$250.00 surcharge will apply.
- Coffee & tea set up where no staff are present will incur a \$75.00 set up / pull down fee to cover the cost of labour.
- Final numbers are required 3 working days prior to the event

## DIETARY REQUIREMENTS

- Gluten free dietary requirements will incur a surcharge of \$2.50 per person per requirement
- We can cater for most dietary requirements except Kosher
- Kitchen Witchery takes all precautionary steps to ensure dietary, religious and allergen requirements are met, however Kitchen Witchery cannot guarantee that allergens will not be present in selected and/or provided food. Any additional dietary requirements requested at the event itself will be charged accordingly as per your final menu selections being served.
- Dietary requirements are required 3 working days prior to the function

## PAYMENT

- All accounts are strictly 7 days unless otherwise arranged with management.
- Invoices are issued electronically.
- Payment can be made by credit card, direct credit, credit cards incur a 2% surcharge to cover bank fees.
- Private functions and weddings are required to pay a 50% deposit to secure the booking.

## EQUIPMENT

- All platters and catering equipment remain the property of Kitchen Witchery and must be returned cleaned and in good order.
- All breakages, non returns and damage will be charged for at replacement cost.



# kitchen witchery

*catering by* GINGER

*Talk to us*

02 6280 9882

*Email us*

[admin@kitchenwitchery.com.au](mailto:admin@kitchenwitchery.com.au)

*Look at us*

[kitchenwitchery.com.au](http://kitchenwitchery.com.au)



THE GINGER GROUP  
our people . our produce . our passion