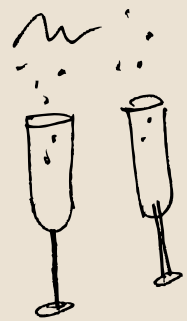


canapés

CANAPE FOR YA DINNER?

At Dan the Man, we believe there is an inextricable link between the way produce is cultivated and treated, and the way it tastes on your plate. As such, we endeavour to source our produce locally, from farmers who raise their livestock on pastures, and minimise their use of chemicals and pesticides.

We're on a mission to be the first event catering company in Australia to create zero waste events.





BITE SIZE MORSELS

When you're keen on a mingle with a bit of formality, go forth with canapes. Guests can try a bit of everything without being tied to their chair talking to Uncle Frank. Bite size morsel of goodness in one hand, glass of their favourite chardy in the other. Combo perfection.

canapés

heirloom caprese, truffle, aged balsamic, crispy wonton (V)

zucchini haloumi fritter, mint yoghurt, dukkah (V)

pumpkin coriander ginger fritters, cumin yoghurt (V)

chanterelle croquette, citrus mayo (V)

black rice arancini, soft herbs, goats chevre (V)
+ \$0.50 p/p

mushroom pate pot, pecorino crostini (V)

sydney rock oysters, cucumber horseradish vinaigrette

smoked oysters, herb vinaigrette

tiger prawn ceviche, lemongrass, chilli

tiger prawn, crunchy soba, wakame, shiso, chilli ginger lime yuzu

tiger prawn, lime, green herb harissa aioli

kingfish ceviche, pink peppercorn, coriander seed, fennel

salmon tartare, wasabi mayo, tonkatsu, crispy wonton

sesame crusted salmon, yuzu creme fraiche, salmon pearls

crunchy chicken, chipotle aioli

smoked pork, chipotle peppers, carolina kiss, cilantro, tostada

crunchy miso cured beef, soy mirin

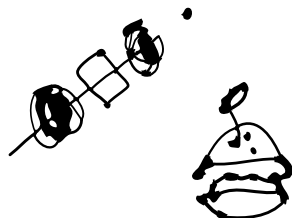
share bowls

crumbed green olives, split green mayo (V)

spiced cauliflower wings, dill chive buttermilk (V)

chilli lime school prawns, soy mirin

(V) - vegetarian



substantials

falafel, chunky eggplant,
pistachio tabouli, black sesame
hummus, roti (V)

+ \$3 p/p

barley, foraged mushroom,
pecorino, pangritata, chopped
herbs (V)

nasi goreng, egg, asian greens,
coriander, chilli sambal (V)

herb crusted albacore poke, black
rice, foraged seaweed, ponzu
+ \$4 p/p

fried fish fillets, dill mayo

house smoked trout slider, lime
aioli, roquette

brown rice jambalaya, prawn and shell bisque,
every part of the fennel, black salami
+ \$4 p/p

crispy chicken, black rice, peppers, jalapeno
lime yoghurt

crunchy chicken slider, chipotle aioli,
buttermilk iceberg

lamb souvlaki, house made yoghurt flatbread,
cucumber salsa

house smoked brisket slider, american cheddar

(V) - vegetarian



canapés

minimum food spend: weekdays \$1,500; weekends \$2,000

prices excl. GST

Two hour service

**4 canapés / share bowls
and 1 substantial**

\$34 p/p

enough for big eaters

extra canapé / share bowl

\$6 p/p

for even bigger eaters

extra substantial

\$10 p/p

for extraordinary eaters

compostable serveware

which we take back to be
composted at Rose Bay
Community Garden

Fees

waitstaff

weekdays \$52 p/h

saturdays \$58 p/h

sundays \$72 p/h

we recommend one staff per 35 guests

chefs onsite (minimum 2)

weekdays \$50 p/h

saturdays \$60 p/h

sundays \$70 p/h

delivery fee

cost based on carbon kms

return fee

cost based on carbon kms

can be waived if you can return to
Bellevue Hill