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SET MENU

Set canape menu $30 per person.

•Falafel Kebab– Homemade falafel topped with a pitted black olive and a cherry tomato (cold)(veg)(gf)

•Min party pies– beef mini pies (hot)

•Vegetarian spring rolls– oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

COCKTAIL MENU

Cocktail menu

- **$45 per person Selection of 4 canapes (***2 hot & 2 cold)*
- **$55 per person Selection of 6 canapes (***3 hot & 3 cold)*
- **$65 per person Selection of 8 canapes (** *4 hot & 4 cold***)**

Cold Canape

- Mini bruschetta– garlic oil rubbed croutons topped with freshly sliced tomato, Spanish onion and handpicked basil leafs topped with a balsamic glaze. (cold)(veg)
- Smoked salmon blinis– fresh Tassie smoked salmon served on a dill infused blini and topped with preserved lemon cream fraiche (cold)
- Prawn cocktail– Fresh prawns served on a bed of shredded lettuce topped with a Mary Rose mayo
- Assorted sushi– hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce
- Falafel Kebab– Homemade falafel topped with a pitted black olive and a cherry tomato)(veg)(gf)

- Zucchini corn fritters– Homemade crispy zucchini corn fritters served with cream fraiche

Hot Canape

- Gourmet party pies– selection of beef burgundy, and chicken and leek pies
- Petite Quiche– Smokey Bacon and cheese + Ricotta Spinach & sundried tomatoes
- Vegetarian spring rolls– oven baked Vegetarian spring rolls served with sweet chilli sauce (veg)
- Meatballs– traditional meatballs served with fresh garden tomato relish
- Spicy Thai fish cakes– delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce
- Koftas – fresh mince seasoned with fresh herbs, onion and garlic and served with traditional Tzatziki
- Potato wedges– seasoned potato wedges served with sour cream and sweet chilli (veg)
- Hand rolled Prawn cones with Sweet chilly dipping sauce
- Salt and pepper Squid pieces with wasabi mayonnaise
- Cheese and Spinach triangles with a yogurt and cucumber dip

BUFFET MENUS

Cruising Canape / Mini Buffet $50 per person

(Standing casual / informal seated service – minimum 20 guests // up to 80 guests

Canapés

•Gourmet party pies– selection of beef burgundy, and chicken and leek pies (hot)

•Vegetarian spring rolls– oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

Mini Buffet

- Oven roasted Chicken breast– BBQ marinated chicken breast served warm
- Italian pasta salad– penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad– Classic sour cream and shallot potato salad topped with crispy streaky bacon bits
- Fresh Garden salad– Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions

Crystal Buffet Menu: $62 per person

(Standing casual / informal seated service – minimum 20 guests // up to 80 guests

OR (Formal seated service up to 42 guests – please confirm upon booking if table service is required)

Canapés

•Gourmet party pies– selection of beef burgundy, and chicken and leek pies (hot)

•Vegetarian spring rolls– oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

Main Meal

- Oven roasted Chicken breast– BBQ marinated chicken breast served warm
- Cold meats platter– assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast
- Italian pasta salad– penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad– Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- Fresh Garden salad– Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions

Emerald Buffet $72 per person

(Standing casual / informal seated service – minimum 20 guests // up to 80 guests

OR (Formal seated service up to 42 guests – please confirm upon booking if table service is required)

Canapés

- Spicy Thai fish cakes– delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce

- Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce

Main Meal

- Whole Tiger Prawns- Catch of the day – Fresh whole Tiger prawns served with freshly cut lemons
- Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander
- Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast
- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions

Diamond Buffet: $95 per person

(Minimum $1800 menu spend // formal seating for up to 40 guests only)

Canapés (Select 3 canapes (1 hot & 2 cold)

Main Meal

- Oven roasted Chicken breast- BBQ marinated chicken breast served warm
- Roast Sirloin- Oven roasted Sirloin encrusted with Garlic and Rosemary cooked medium rare
- Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander
- Tasmanian Smoked salmon- Tassie smoked salmon slices served with thinly sliced Spanish onions and capers and a preserved lemon crème fraiche
- Whole Tiger Prawns- Catch of the day – Fresh whole Tiger prawns served with freshly cut lemons
- Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of artisan bakery rolls served with individual butter portions

Desserts

Cookies and Cream Cheesecake- Individual Oreo cheese cake rounds. Assorted Vanilla & chocolate

Bar via tab – Individual purchase or Bar Tab

Beers$10 per bottle

Carlton Dry

Great Northern Super crisp

Cascade Light

White Wine

Wolf Blass Eaglehawk Sauvignon Blanc $9 per glass

Red Wine

Wolf Blass Eaglehawk Cabernet Sauvignon $9 per glass

Sparkling Wine

Wolf Blass Eaglehawk Cuvee $9 per glass

Non Alcoholic

Soft drinks & Orange juice$4 per glass

Spirits $14 per glass

Bundaberg Rum

Jack Daniels

Johnnie Walker Red

Jim Beam Bourbon Whiskey

Vodka

Gordon's Gin

Canadian Club