CATERING

CANAPE MENU

GOLD | $85PP
5 SMALL, 1 SUBSTANTIAL, 1 DESSERT

PLATINUM | $110PP
8 SMALL, 1 SUBSTANTIAL, 1 DESSERT

ELITE | $150PP
9 CANAPES, 2 SUBSTANTIAL, 2 DESSERT, GRAZING STATION

CANAPES

COLD

Fresh Sydney Rock Oysters with Red Wine Vinaigrette (GF)
Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)
Roasted Eggplant Tart, Olive Oil, Chick Pea Popcorn (V)
King salmon cured w/ Lime & Tomato Salsa,blue corn crisp

QLD spanner crab mini tart,baby basil,pea crush,dry chilli,lemon aioli
Sesame soy glazed, free, range, chicken, Edamame, shallots, kewpie mayo
Basil-Goat Cheese Mousse, Tomato Tartare tart (V)

HOT

Green Pea, Buffalo mozzarella Arancini with Aged Reggiano Cheese,lemon aioli (V)
Korean, fried popcorn chicken, Nori, salt, kimchi slaw
Double cheese Empanadas, Spicy Tomato Sauce (V)
Duck Potstickers, shallots, crispy onion Ponzu dressing
Grilled Lamb back strap Kofta spiced with Mint and cucumber Yogurt Dressing (GF)
Pork Belly Spoons w/ Carrot Puree & Caramelised Onion (GF)
Chicken and Leek Petite Pie with smoked tomato chutney

V = VEGETARIAN, GF = GLUTEN FREE

CANAPE MENU

SUBSTANTIAL

Angus Beef Cheeseburger Slider w/ Lettuce & Special Sauce Southern Fried Chicken

Slider w/ Lettuce & Peri Peri Mayo Sticky Pork Belly slider w/ Carrot, Coriander, Nuoc

Cham & Fried Eshallots Chipotle chicken Burrito Bowl on Mexican Rice w/

Guacamole, Sour Cream & Tom
Salsa

Slowed lamb shoulder braise,wild greens,rigatoni,toasted sour dough crumbs,pecorino

Roasted Mediterranean vegetable burger,halloumi,baby rocket,paprika spiced aioli

Buddha Bowl w/ Braised Chickpeas, Miso Roast Pumpkin, Kimchi, Pickled Radish & Black Sesame

Chicken tikka Masala curry,toasted coconut,coriander baby leafs,crispy onion,organic rice

DESSERT

Deconstructed Vanilla Bean Cheesecake with Fresh Berries Almond biscuit crumble

Chocolate Cremeux w/ Peanut Brittle & Mandarin

Eton Mess w/ Mascarpone, Berry Compote,MeringuePassionfruit ,strawberry, meringue on spoon

Sea-salt caramel and brownie crumble tart

Triple cream brie, sour cherry and baby basil crisp

KIDS MENU - $55 per Child (3-12 years)

Margarita pizza bites

Free range chicken strips,chips mayo

Penne bolognese and parmesan (plain if need)

Vanilla ice cream strawberries,crushed meringue

V = VEGETARIAN, GF = GLUTEN FREE

BUFFET MENU

GOLD | $130PP
2 CANAPES ON ARRIVAL, 6 PLATTERS, 1 DESSERT CANAPE

PLATINUM | $150PP
3 CANAPES ON ARRIVAL, 8 PLATTERS, 2 DESSERT CANAPE

PLATTERS

COLD

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy
House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)
Salumi selection with pickles, olives and grilled vegetables
Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

HOT

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish
8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous
Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

MAXIMUM 45 GUESTS
V = VEGETARIAN, GF = GLUTEN FREE

BUFFET MENU

DESSERT PLATTERS

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream
Strawberry cheesecake coconut crumble strawberry ice cream
Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

BUFFET INCLUDES

Green micro salad with shaved radish, red onion and cold-pressed dressing

Fresh baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon

MAXIMUM 45 GUESTS

V = VEGETARIAN, GF = GLUTEN FREE

SEAFOOD BUFFET MENU

$180PP

COLD

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels , Caper mayonnaise, citrus aioli

COLD PLATTERS

Yellow fin tuna spring onion, king brown mushrooms, aged soy
QLD spanner crab (de shelled) Heirloom tomato medley, avocado, radish , cucumber, light chilli

WARM PLATTERS

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf) Large king prawns with butternut pumpkin, Persian fetta and Harissa (gf) Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

BUFFET INCLUDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Spiced cauliflower, chickpeas, raita salad

Handmade bread rolls , cultured butter

DESSERT

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

MAXIMUM 45 GUESTS

V = VEGETARIAN, GF = GLUTEN FREE

SIT DOWN MENU

3 COURSE| $150PP

4 COURSE | $160PP

6 COURSE | $225PP

ENTREE

Chilled Tiger prawns, celeriac remoulade, red vein sorrel, and lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress

De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth

Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered lamb loin,slow cooked shoulder,globe artichoke,broad beans, peas , jus

De-boned corn-fed chicken, sweet corn,red pepper, baby leeks, pearl barley

Hapuka Fillet, squid, chorizo, nettle butter, lemon

Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus

Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus

Twice- cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

DESSERT

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream

Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut panna-cotta, mango, crumble, coconut sorbet

Vanilla cheese cake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

ON THE SIDE

Bread and side

Hand made rolls cultured butter

Baby green leaves, apple cider dressing

FOOD STATIONS

Stations can be added to any canape or buffet event
(Minimum 30 guests)

SUSHI AND SASHIMI STATION **$23 PP**

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

DUMPLING BAR $23 PP

selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION **$26 PP**

showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

CAVIAR STATION **$POA**

Selection of caviars , ice bowl, complete with hostess to guide though the caviars

LIVE OYSTER SHUCKING **$26 PP***

shucked to order Sydney Rock, Pacific and Flats by chef on board

GLAZED HAM STATION **$23 PP**

served warm and carved to order
served with mustards, pickles and soft rolls

CHARCUTERIE & CHEESE **$20 PP**

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE **$20 PP**

wide selection of both local and imported cheeses with various breads and classic accompaniments

***ADDITIONAL CHEF REQUIRED**

BEVERAGES

BEVERAGE PACKAGES

GOLD
$20 pp/ph

Prosecco

Dal Zotto Pucino, Prosecco, King Valley VIC

Rosé Sparkling Wine

Le Petite Maison Saint Rose, Languedoc, France

White

Cantina Trevigiana DOC Pinot Grigio, delle Venezie, Italy

Red

The Hedonist Shiraz, McLaren Vale SA

Beer

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

Non-alcoholic

Sparkling San Pellegrino
Still San Pellegrino

Soft Drinks

Juice OJ

BEVERAGE PACKAGES

PLATINUM
$35 pp/ph

Champagne

Veuve Clicquot

Sparkling

House of Arras, Blanc de Blanc, TAS

Rosé

Mazi GSM, McLaren Vale SA

White

CAstrolabe Sauvignon Blanc, Awatere Valley, Marlborough NZ Xanadu

Chardonnay, Margaret River WA

Red

Craggy Range Pinot Noir, Martinborough NZ John Duval Shiraz (SGM), Plexus, Barossa SA

Beer

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

Non-alcoholic

Sparkling San Pellegrino Still San Pellegrino

Soft Drinks

Juice OJ

BEVERAGE PACKAGES

INDULGENT
$70 pp/ph

CHAMPAGNE
Taittinger Brut Reserve NV, Reims, France

ROSÉ
Minuty Prestigue, Provence, France

WHITE
Domaine Vacheron Sancerre Blanc, Sancerre, France Domaine Oudin Chablis, Chablis, France

RED
Amisfield Pinot Noir, Central Otago, NZ
Dalwhinnie Shiraz, Moonambel VIC
Henschke Cabernet Sauvignon, Marble Angel, Barossa Valley SA

BEER
Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

NON-ALCOHOLIC DRINKS
Sparkling San Pellegrino

Still San Pellegrino

Soft Drinks

Juice OJ

ON CONSUMPTION MENU

Maximum 20 guests - Minimum Spend $2,000

Sparkling & Champagne

Dal Zotto Pucino, Prosecco, King Valley VIC | $75
House of Arras, Blanc de Blanc, TAS | $110
Mumm Cordon Rouge Brut NV, France | $135
Veuve Clicquot, Yellow Label Brut NV, France | $190
Laurent Perrier Cuvée, Grand Brut, France | $190
Taittinger Brut Reserve NV, Reims, France | $190
Krug Grad Cuvee, Reims, France | $550

Rosé

Le Petite Maison Saint Rose, Languedoc, France | $75
Mazi GSM, McLaren Vale SA | $85
Minuty Prestigue, Provence, France | $120
Domaine Ott Clos Mirelle, Provence, France | $180

White Wine

Cantina Trevigiana DOC Pinot Grigio, delle Venezie, Italy | $75
Astrolabe Sauvignon Blanc, Awatere Valley, Marlborough NZ | $85
Xanadu Chardonnay, Margaret River WA | $110
Domaine Vacheron Sancerre Blanc, Sancerre, France | $140
Domaine Oudin Chablis, Chablis, France | $120
Pooley Reisling, Margaret Pooley Tribute, TAS | $180
Pierro Chardonnay, Margaret River WA | $180

Red Wine

The Hedonist Shiraz, McLaren Vale SA | $75
Craggy Range Pinot Noir, Martinborough NZ | $90
John Duval Shiraz (SGM), Plexus, Barossa SA | $95
Amisfield Pinot Noir, Central Otago, NZ | $125
Dalwhinnie Shiraz, Moonambel VIC | $170
Henschke Cabernet Sauvignon, Marble Angel, Barossa Valley SA | $170
Bass Phillip Estate, Pinot Noir, Gippsland VIC | $180
Yarra Yering Dry Red No. 1, Cabernet Sauvignon, Yarra Valley VIC | $220
Henschke Mt Edelstone Shiraz, Eden Valley SA | $450

Beers | $12

Corona (Mexico), Peroni (Italy), Peroni Leggera (Italy), James Boag's Light (Australia)

None Alcoholic Drinks | $8

Mineral Water, Soft Drinks, Juice OJ

Standard Spirits | $14