LUMIR MENU

TERMS & CONDITIONS

Minimum Spend: A minimum spend of $1,500 applies to all events.

Chef Fee: A chef fee applies to all menus and is $360 for 4 hours + $90 per hour there after.

Menu Changes: Menu's must be finalised 10 days before the event along with dietary requirements.

CANAPE MENU

SILVER | $75 PP
8 CANAPES

GOLD | $90 PP
6 CANAPES & 2 SUBSTANTIAL

PREMIUM | $105 PP
8 CANAPES & 2 SUBSTANTIAL

VEGETARIAN

Tempura zucchini flowers, soy mirin dipping sauce **df**
Avocado maki sushi, fresh wasabi, soy mayo **df, gf**
Taro and wood ear mushroom spring rolls with sweet chilli dipping sauce **gf,df**
Truffled pea croquette with truffle mayonnaise
Marinated tofu satay skewers with crushed peanuts and coriander **gf,df**
Mini hashbrown, chilli jam, cashew cream and fine herbs **gf,df**
Curried potato samosas with raita
Jalapeno poppers with chèvre and lime

SEAFOOD

Salmon caviar, crème fraiche and chive blinis
Snapper ceviche and avocado tostada **gf,df**
Poached tiger prawns, fermented chilli mary rose **gf,df**
King prawn toast with sweet and sour sauce **df**
Sydney rock oysters, ponzu mignonette **gf,df**
Grilled pacific oysters with miso hollandaise **gf,df**
Prawn dumplings steamed with black vinegar and chilli oil **df**
Panko crumbed ling fillet with yuzu mayonnaise **df**
Crab and prawn spring rolls with nuoc cham **gf**
Ocean trout sashimi, wasabi mayo, trout roe tartlet **df**
Blue fin tuna tartar, crostini, egg yolk **df**

CANAPE MENU

MEAT

Spicy Korean fried chicken
Chicken yakitori with teriyaki and shiso
Crispy pork belly, blood plum sauce **gf,df**
Pork gyoza with chilli oil vinegar
Pork, lemongrass and tumeric sausage rolls with tamarind ketchup
Lamb manoush with aleppo pepper and labna
Lamb and cumin crispy dumplings
Black angus beef mussaman pies
Wagyu beef and Japanese curry rice croquette with kewpie mayo
A5 wagyu beef teriyaki skewer with fresh tasmanian wasabi (+$5)

SUBSTANTIAL

Truffled kimchi and gruyere sourdough toasties
Fish katsu sando
Pork belly mini bahn mi
Black angus cheeseburger
Kara-age chicken burger
Crispy fish and chipotle crema tacos **gf**
Yellow curry of pumpkin, Thai basil, coconut rice **gf,df,v**
Shiitake and King brown mushroom risotto with smoked soy sauce **v**
Salmon sashimi and avocado rice bowl **gf,df**
Red curry of duck, fragrant jasmine rice **gf,df**
Chicken tikka masala with garlic naan bread and jeera rice

DESSERT

Chocolate dipped black sesame ice cream cones
Chuross with dark chocolate and chilli
Yuzu meringue pies
Mini banoffee pies with miso caramel
Dark chocolate and sea salt truffles **gf**
Mini matcha creme brulee **gf**

BUFFET MENU

SILVER BUFFET | $135 PP
2 MAINS + 3 SIDES + 1 DESSERT

GOLD BUFFET | $165 PP
3 MAINS + 3 SIDES + 1 DESSERT

MAINS

Yellow curry of cauliflower, roasted pumpkin and Thai basil

Salt and pepper southern calamari, nuoc cham dipping sauce
Barbecued octopus with lemongrass, kaffir lime and ginger
Butterflied jumbo tiger prawns with garlic, lime and chilli butter

Panko crumbed pink ling with hibachi grilled red pepper relish

Ora King salmon whole fillet, with green papaya, peanuts, tomatoes and snake beans
Organic chicken kara-age with yuzu mayonaise

Bannockburn barbecued whole chicken, yakitori tare, pickled daikon

Duck breast, blood plum sauce, charred leeks

Crisp bangalow pork belly, beetroot teriyaki, shichimi togarashi

Black angus sirloin, Asian chimmichurri, sautéed kale

Slow cooked lamb shoulder with black vinegar, scallions and sansho pepper

SIDES

Sweet and sour eggplant with peanuts, tomatoes and Thai basil
Rocket, watercress, red onion and coriander with aged rice vinegar and white soy vinaigrette
Chopped salad of spinach, bacon, walnuts and confit garlic-mustard shoyu dressing
Burrata with chilli jam and Thai basil oil
Stir fried mustard greens and king brown mushrooms with tea smoked mushroom sauce
Steamed brocollini and with chilli jam and cashew cream

House made sourdough with miso

butter Tumeric rice pilaf, peas and mint

Crispy roasted potatoes, umami salt

Claypot fragrant jasmine rice

DESSERT

Premium seasonal fruit platter
Matcha roll cake with black sesame ice cream and strawberries
Bannofee pie, miso dulce de leche, kinako and whipped cream
Pavlova in a glass, with pandanus meringue, fresh mango, passionfruit and kiwi fruit
Chuross with dark chocolate and chilli dipping sauce

BUFFET ADD ON

SASHIMI RAW BAR | $52.50 PER PERSON

Ora king salmon, Hiramasa kingfish, blue fin tuna, Kombu cured snapper, Sydney rock oyster, Poached tiger prawns, Organic shoyu, Fresh Tasmanian wasabi, House pickled ginger

SIT DOWN MEAL

2 CANAPES, 3 COURSE, 1 SIDE | $195PP

ENTREE

Tempura zucchini flower with whipped sesame and crispy chilli oil **df V**

Bluefin tuna tartar, black sesame crostini, quail egg yolk **df**

Citrus cured salmon, pickled baby beetroots, ponzu and avocado

Paradise prawn wonton, tom yum sauce, thai basil oil **gf**

Hokkaido sea scallops, tamari butter sauce, cauliflower silk , pepita praline **gf**

Crisp pork belly, blood plum sauce, coriander, shallots and pickled chilli

MAIN COURSE

Pumpkin rotolo with yellow curry sauce, pickled mustard greens and kaffir lime **v**

Steamed murray cod, yuzu beurre blanc, crispy lotus root **gf**

Market best white fish, shiso pesto, potato onigiri **df**

Organic chicken roulade, yuzu kosho sauce, mizuna **gf,df**

Duck breast with beetroot teriyaki, Japanese turnips and sautéed spinach **df**

Magra lamb rack, black vinegar jus, leek puree **gf**

Rangers valley eye fillet, shoyu butter king brown mushroom and wasabi mustard **gf**

SIDES

Crisp roasted potatoes with aioli

Baby leaf salad with ponzu and sesame dressing

Steamed brocollini with garlic, chilli and lime butter

DESSERT

Watermelon jelly, kaffir lime, lychees and frozen yoghurt **gf**

Almond milk chai panna cotta with pistachio praline **V gf, df**

Plum semifreddo, sansho pepper meringue and plum consomme **gf**

Mango tart, passionfruit curd, young coconut sorbet

Sesame pudding, Okinawan black rock sugar syrup, kinako tiulle

White chocolate and yoghurt ganache,