ELEMENT

CHEFS MENU N°1

$75 PER PERSON

6 CLASSIC, 1 SUBSTANTIAL, 1 DESSERT

CHEFS MENU N°2

$92 PER PERSON

8 CLASSIC, 2 SUBSTANTIAL, 1 DESSERT

CHEFS MENU N°3

$116 PER PERSON

GRAZING ANTIPASTO PLATTER, 8 CLASSIC, 1 SIGNATURE, 1 SUBSTANTIAL, 1 DESSERT

Minimum spend of $1,500

Minimum of 20 pax for Chefs Menu 3

Chef Charge of $350 applies

Additional CANAPES/DISHES/PLATTERS can be purchased

ELEMENT

CLASSIC CANAPÉ MENU

COLD

Huon smoked salmon blini, chive, dill, crème fraiche

Bbq duck pancake rolls, shallot, hoisin

Crab, fennel, lemonchello, raddish

Asparagas, proscuito, parmesan aioli GF

Beetroot Gin Cured Ocean Trout, smoked yogurt, cucumber relish GF

Smoked sweet potato hummus, pita chips, brown butter - V

Elderflower cured kingfish sashimi spoons, pineapple chili salsa GF

Thai Chicken larb salad, nam jim, toasted peanuts, baby gems GF

Snapper sashimi, ponzu, cucumber GF

Eggplant, tarragon, garlic confit, crostini - V

Nori squares, avocado, ginger, shallot, wasabi - V

Haloumi, cherry tomato, basil leaves, balsamic – V

Pea, Mint, Feta, crostini – V

Roast beef, béarnaise, potato rosti,

Beetroot, zucchini, quinoa fritters, yogurt mint sumac

Parmesan polenta basil bites – V

Additional canape can be added for $10 per person, per item

ELEMENT

WARM

Corn fritters, spicy tomato relish, avo smash - V

Mexican chicken mole tostada, gauc, pico de gallo

Chorizo, whipped feta, brioche toast

Karage chicken, green onion, nori

Golden crunchy new potatoes, curry salt, aioli - V

Wild mushroom duxelles tarts, truffle oil, pecorino - V

Prawn lollipops kaffir lime butter

Scallop in half shell, cauliflower puree, herb crumb

Teriyaki beef, lemongrass, sesame bamboo skewers

Pulled chicken, crisp curry leaves, wonton crisp

Pork Belly, cauliflower, pommegranite

Chickpea fritters, tatziki, chili jam - V

Crispy brussel sprouts, vincotto - V

Lamb kofta, yogurt mint, dukha salt N

Cauliflower, parmesan, cheddar, thyme arancini

Pork, fennel, house made sausage rolls, tomato jam

Chicken Corn, house made sausage rolls, tomato jam

Additional canape can be added for $10 per person, per item

ELEMENT

SIGNATURE CANAPÉ MENU

Mini Lobster Brioche rolls, creamy slaw, celery, pickles and potato crisps
Mini Prawn Bagutte Rolls, Bloody Mary sauce, Iceburg lettuce
Sticky Pork, betel leaves, mango, crispy shallot, palm sugar, chili
Tuna Tartare, avocado, wasabi, baby gem lettuce cups or tapioca squid ink crisp GF
Fijian coconut ceviche, lime, corriander, chili, papaya GF
Oysters x 3pp, 2 styles: Shallot red wine vinegar, Or Nori ponzu

Additional canape can be added for $18 per person, per item

SUBSTANTIAL CANAPÉ MENU

Braised lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley
Wild mushroom truffle risotto, parmesan, rocket – V
Haloumi Burger, rocket, relish, aioli - V
Pork sliders, green apple ranch slaw, smoky bbq sauce
Fish tacos, baja sauce, slaw
Moroccan spice eggplant, tomato, cous cous, preserved lemon - V
Risoni pasta, zucchini, olives, fetta, chili, herbs - V
Grilled market fish, papaya, coconut lime chili, GF
Beef sliders, American cheese, pickles
Wagyu mini beef burger, cheese, house pickles, milk buns
Bbq Chicken, smoked tomato tarragon vinaigrette GF
Lamb skewers, chimichurri sauce GF
Miso salmon, pickled ginger, sesame, cucumber GF
Chicken Schnitzel petite rolls, lettuce, aioli
*Grilled lobster tails, café de paris butter (market price, please enquire) GF

Additional canape can be added for $16 per person, per item

ELEMENT

DESSERT CANAPÉ MENU

Salted chocolate pistachio brownie - N

Spiced orange polenta cake

Lemon lime tarts

Baked ricotta, cinnamon, tarts

Chia, coconunt, passionfruit, spoons – DF VE GF

Avocado Cocao mousse - DF VE GF

Additional canape can be added for $9 per person, per item

GRAZING PLATTERS

QLD Tiger prawns, tail on, harissa aioli, lemon GF $300

Oysters, wakami seaweed, pickled ginger, ponzu sauce, lemon $290

Mezze platter: spiced olives, smoky eggplant, hummus, tapenades, marinated

fetta, fattoush salad, pita chips – V $235

Cured meats: salami, proscuito, smoked ham, spiced olives, grilled chorizo,

pickled onions, grilled sourdough $275

Fromage plate: Australian cheese selection, tropical fruits, bread basket,

quince paste, lavosh $275

Dessert Platter: Chocolate pistachio brownie, Berry polenta cake, Fig friands , sweet slices $185

Fruit Platter: Selection of in season fresh fruit $165

ELEMENT

GRAZING PLATTERS - SUBSTANTIAL

PROTEINS

Smoked Chicken: spinach, chickpeas, smoked paprika yoghurt, lemon thyme - GF - $ 250

Roast Beef: rocket, grana padano, cherry tomato, truffle aioli - GF - $ 295

Miso Salmon: soba noodles, sesame, pickled ginger, Asian herbs GF, DF - $ 265

Pulled Lamb: feta, couscous, currants, toasted almond - N - $ 265

VEGETARIAN

Frittata: pea, mint, feta, spinach - V, GF - $ 165

Haloumi, lemon, caper, chili (mild), parsley salad - V, GF - $ 165

SALADS

Charred Turmeric Cauliflower: kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing - N, V, GF - $ 165

Quinoa: mint, tomato, lemon oil, tabouli - VE, GF - $ 165

Chermoula Potato Salad: with crispy chorizo, sweet corn, olives - GF - $ 175

Super Greens: tamari, sesame seeds, broccolini, Asian greens, ponzu dressing – VE, GF - $ 165

Basil Rocket Pesto: penne, tomato confit, parmesan - V - $ 165

Roast Beetroot: cumin, balsamic, lentil, parsley, pomegranate - VE - $ 165

Grazing platters can be ordered as an addition to any menu package

Grazing platters serve approximately 10 people

For Deliveries: Min Spend $1000 + $60 Delivery fee

ELEMENT

BUFFET MENU

$125 per person - Served in Platters

2 Canapes (Chef's selection), 2 Protein, 2 Veg/Salad, 1

Fruit Platter or Dessert, Breadbasket

PROTEIN

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (GF)

Roast beef, rocket, grana padano, cherry tomato, truffle aioli GF

Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs GF, DF

Pulled lamb, feta, cous cous, currants, toasted almond N

Frittata, pea, mint, feta, spinach V, GF

Haloumi, lemon, caper, chili (mild), parsley salad V, GF

SALAD AND VEGETARIAN

Roasted root vege, salsa verde, rocket VE, GF

Frittata, pea, mint, feta, spinach V, GF

Haloumi, lemon, caper, chili (mild), parsley salad V, GF

Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts n seeds, tahini yoghurt dressing N V GF

Quinoa, mint, tomato, lemon oil, tabouli VE GF

Chermoula potato salad with crispy chorizo, sweet corn, olives GF

Super greens, tamari sesame seeds; broccolini, asian greens, ponzu dressing VE GF

Basil Rocket Pesto, penne, tomato confit, parmesan V

Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranite VE

DESSERT PLATTER

Chocolate pistachio brownie, Berry polenta cake, Fig friands , sweet slices GF options available

Minimum spend of $1,500

Chef Charge of $350 each

ELEMENT

FORMAL SIT DOWN

$150 per person
2 Chefs selection Canapes, 1 Entrée, 1 Main, 1 Dessert
Sides of greens and breadbasket

ENTRÉE

Prawn, nam jim, paw paw, peanuts, Asian herb
Seared scallop, cauliflower, herb crumb
Beetroot, zucchini, quinoa fritters, yogurt mint summac V
Sticky Pork, betel leaves, mango, crispy shallot, palm sugar, chili
Smoked oysters, daikon pickle, chili caramel

MAINS

Cornfed Chicken, parmesan polenta, smoked tomato tarragon
Truffle mushroom risotto, pecorino cheese V
Barramundi pan roasted, peas, proscuitto, saffron potato
Crispy pork belly, spiced plum, orange, fennel
Beef fillet, porchini jus, potato hash, beetroot glaze

DESSERTS

Warm Salted chocolate pistachio brownie N
Vanilla yogurt pannacotta, poached rhubarb
Australian cheese plate, tropical fruit, quince, lavosh
Polenta berry cake, crème friache

Minimum spend of $1,500
Chef Charge of $350 each applies

ELEMENT

CHILDREN'S MENU

$39 per person
1 x main, 1 x dessert, 1 x fruit plate

FRUIT PLATE

Selection of fresh seasonal fruit – Vegan

MAIN –CHOOSE X 1

Fish n chips, tartare, lemon – grilled (GF,DF) option available
Chicken crumbed or grilled (GF, DF) sweet potato fries
Sausage roll, tomato sauce
Pasta, tomato, parmesan cheese, pesto – GF option available
Vegetarian flatbread pizza, tomato, cheese, GF option available

DESSERT - CHOOSE X 1

Chocolate cookies with cream
Banana pudding with berry jam