Oscar 2

Note: Surcharges apply on public holiday

CANAPE MENU

9 Canapés (4 Cold, 5 Hot) $75

12 Canapés (6 Cold, 6 Hot) $90

15 Canapés (7 Cold, 8 Hot) $105

Minimum of 20 pax

Cold Canapé

Premium Sydney Rock oysters, yuzu, salmon caviar (DF, GF)

Fresh cooked local king prawns, Mary rose sauce (DF, GF)

Kingfish ceviche, baby herbs, white balsamic, finger lime pearls (DF, GF)

Smoked salmon on crouton, herb crème fraiche, pickled cucumber, shiso leaves

Spanner crab tartlet, avocado mousse, baby coriander tartlet

Gin cured salmon, pickled eschalots, preserved lemon salsa, bronze fennel (GF)

Angus sirloin tartare, green mustard dressing, baby herbs (GF)

Confit duck breast and candied orange tartlets

Beetroot and goats curd tartlets (V)

Tofu and shitake mushroom vegetarian rice paper rolls, sweet chilli dipping sauce (V, GF)

Mushroom pate, gorgonzola mousse, micro herbs

Hot Canapé

Salt and pepper calamari, chilli lime aioli

Lemon and garlic marinated prawn skewers, chimichurri sauce, lemon (DF, GF)

Mediterranean chicken skewers, preserved lemon, cumin yoghurt (GF)

Grilled chicken slider with lettuce, tomato, and herb aioli

Wagyu beef slider, American cheese, pickle, onion, burger sauce

Lamb skewer marinated with garlic and rosemary, tzatziki (DF, GF)

Pork and fennel sausage rolls, spiced tomato relish

Crispy pork belly bites, dukkha spiced aioli (GF)

Spanakopita, bush tomato relish (V)

Chickpea and vegetable pakora, traditional mango chutney (VEG)

Plant based protein slider, tomato, lettuce, guacamole (V, VEG*)

Thai vegetable curry puff, sweet chilli dipping sauce

Dessert Canapés (can be used as hot or cold substitutes)

Fruit skewers, honey and mint yoghurt (GF, V, VEG*)

Assorted mini-macaroons (V)

Baked vanilla cheesecake, fresh seasonal berries (V)

Nutella flourless cake (GF, V)

Assorted Petit Fours (GF)

V = vegetarian, VEG = vegan, DF = dairy free, GF = gluten free

OSCAR II BUFFET

$140 per head

Minimum of 10 pax · Dietary requirements will be catered for · Menus are subject to change due to season and availability

Cold Items

Sydney rock oysters, lemon and mignonette dressing

Smoked salmon herb crème fraiche, pickled fennel, lilliput capers

Cooked local king prawns, Mary Rose sauce, lemon

Traditional Greek salad, marinated feta, kalamata olives, lemon herb dressing

Prosciutto Salad with radicchio, cos hearts, pear, walnuts, white balsamic,

Kefalograviera

Assorted breads, Pepe Saya butter

Hot Items

Oven baked ocean trout fillet, caper butter, with a watercress and pickled fennel salad

Roast lemon and herb marinated chicken

8 hour slow cooked White Prynes Lamb shoulder with Shiraz Jus

Roasted vegetable and couscous salad, haloumi citrus dressing

Seasonal greens,

Roasted new potatoes with garlic and rosemary

Australian cheese platter, quince paste, lavosh

Dessert Items

Seasonal Fruit Platter

Assorted petit fours

PLATTER MENUS

Each platters serves 8 -10

COLD SEAFOOD PLATTER

$450

Premium Sydney rock oysters, cooked QLD King prawns, Tasmanian premium smoked salmon, gin and herb cured kingfish, New Zealand green lip mussels marinated with lemon, chilli, garlic, and fresh herbs, traditional Greek salad, lavosh, assorted dipping sauces, lemons.

ANTIPASTO PLATTER

$350

Soppressa salami, prosciutto de parma, double smoked leg ham, Tasmanian smoked salmon, caprese salad with heirloom tomatoes and burrata cheese, assortment of mustards and condiments, selection of Australian cheese, breadbasket, quince paste, lavosh & crackers.

CHEESE PLATTER

$200

Selection of international and Australian cheese, fresh breadbasket, quince paste, lavosh and crackers

FRUIT PLATTER

$140

Seasonal fruit & honey yoghurt

KIDS PLATTER

$50 per head

Selection plate of cheeseburger sliders, battered fish, crumbed chicken, hot chips, fresh fruit and assorted desserts, as well as unlimited soft drinks and juices throughout

GRAZING TABLE

$50 per head

Minimum of 40 pax · Must be ordered in conjunction with a canape package or platters

Sydney Rock Oysters, lemon and mignonette dressing

Cooked local King Prawns with Mary rose sauce and lemon

Huon Smoked salmon fillet with cornichons, capers, and watercress

New Zealand green lip mussels marinated with lemon, chilli, garlic, and fresh herbs

Selection of Wagyu bresaola, soppressa salami, prosciutto, shaved leg ham

Victorian vintage cheddar, quince paste

Tasmanian Brie, fresh seasonal fruits

English Blue Cheese, honey and dried apricots

Assorted Dips: Baba Ghanoush, taramasalata, roasted beetroot hummus

Seasonal fruit skewers with honey yoghurt

Lavosh wafers, water crackers, gf wafers

Sonoma Sourdough bread & assorted dinner rolls