Rhemtide

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, or Platters can be purchased

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

CLASSIC CANAPÉ MENU

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

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

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,

mari nated

fetta, fattoush salad, pita chips – V $235

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

cho rizo,

pickled onions, grilled sourdough $275

Fromage plate: Australian cheese selection, tropical f ruits, bread basket,

quince paste, lavosh $275

Dessert Platter: Chocolate pistachio brownie, Berry polenta cake, Fig

fri ands , sweet slices $185

Fruit Platter: Selection of in season fresh fruit $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

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

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

FORMAL SIT DOWN

$150 per person

2 Chefs selection Canapes, 1 Entrée, 1 Main, 1 Dessert

Sides of greens and breadbasket

ENTREE

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

CHILDRENS MENU

$39 per person

1 x main, 1 x dessert, 1 x fruit plate

FRUIT PLATE

Selection of f resh seasonal f ruit – 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