



CATERING MENU

CANAPE PACKAGES

SILVER CANAPE

3 Cold Canape, 3 Hot Canape, 1 Substantial, 1 Dessert \$95 per person

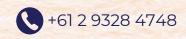
GOLD CANAPE

4 Cold Canape, 4 Hot Canape, 1 Substantial, 1 Dessert \$120 per person

PREMIUM CANAPE

4 Cold Canape, 4 Hot Canape, 2 Substantial, 1 Dessert \$135 per person





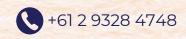
CANAPE MENU

COLD CANAPES

- Sesame crusted tuna tataki (gf) Wakame, kombu dressing
- Wild rocket pesto, local honey candied olives
 - Hiramasa Kingfish ceviche (gf)
 Sweet corn, micro coriander, tortilla crisp
 - Australian King prawn (gf) cocktail sauce, snow pea tendril
 - Whyte pyrenes lamb backstrap (gf)Za'atar, hung yoghurt
- Grilled MB2 + Riverina Angus beef flank avocado & wasabi puree, olive oil crostini
 - © Cone of beetroot Tartare (v) Whipped goat's curd, vincotto drizzle.

HOT CANAPES

- Arancini (v)
 Saffron & mozzarella, chive aioli
- Karaage fried chicken miso mayonnaise, Blackened lime
- BBQ Duck pancakes cucumber, shallot and plum sauce
- Roasted mushroom tartlet (v)
 Lemon thyme, Parmigiano
- Polpeti Napolitana (gf) Italian style pork meatball, shaved Pecorino
 - Battered Rock flathead fillet Lilliput caper tartare, Fennel fronds
 - Crispy southern calamari Bush tomato dust, lemon aioli
 - Grilled chicken Yakitori (gf) gochutgaru spice rub, shallot curls



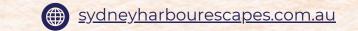
CANAPE MENU

SUBSTANTIAL CANAPES

- Angus beef burger
 White onion, Big Mac sauce, brioche roll, pickles
 - Glazed Pork Belly Bao Bun Kewpie sesame dressing, butter lettuce
- Grilled MB2+ Angus flank steak
 pearl barley, roasted truss tomatoes, parsley sauce
 - Chicken & chorizo paella (gf) heirloom tomatoes, fresh parsley
 - Tasmanian salmon fillet (gf) summer tomato & fetta salad, salsa Verde
 - Baharat spiced eggplant tagine (v) saffron cous cous, mint & lemon yoghurt

DESSERT CANAPES

- Chocolate brownie (v) caramel, sea salt
- Warm apple crumble tartlet (v) oats & brown sugar
- Gelato cones (v) selection of chocolate, vanilla, hazelnut, mint, raspberry, mango
 - Fruit brochette (v, gf) skewers of seasonal fresh fruit
 - Chocolate & cherry tart (v) shaved toasted coconut







BUFFET PACKAGES

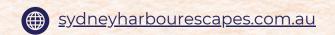
GOLD

2x Canapes on arrival, 6 Platters, 1 Dessert Platter \$180 per person

PREMIUM

3x Canapes on arrival, 8 Platters, 2 Dessert Platter \$225 per person







BUFFET MENU

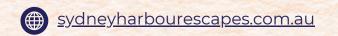
COLD PLATTERS

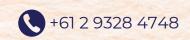
- Cooked Mooloolaba king prawns (gf)
 Yuzu-mary rose and creamed horseradish
 - Sydney rock oysters (gf, df)
 Confit shallot mignonette
- Selection of cured meats and cheeses
 Seasonal fruits, fresh-baked lavosh & sourdough, garlic & hommos dip
 - Heirloom tomato salad (v, gf)
 Crispy basil, balsamic and parmesan wafers
 - Free-range chicken salad (gf)
 Watercress, dates & Green goddess dressing
 - Charred Pumpkin and corn salad (v) Radicchio, avocado and Manchego
 - Red cabbage & fennel salad (v)
 Activated walnuts and shadows of blue

HOT PLATTERS

- Grilled spatchcocks (gf, df)
 Lemon, garlic and harissa
- Slow roasted Petunya ocean trout (gf, df) Soft herbs, chili and citrus
 - Flame-seared steak onglet (gf, df) Red wine shallots and confit garlic
 - Grilled King leader prawns (gf)
 Kaffir lime, eschalot and lemongrass butter
- Vine-ripened heirloom tomato and Belvedere vodka pasta (v, gf)
 Fresh basil
- Roasted Mushroom parmigiano with herbs, garlic and tomato (v)







BUFFET MENU

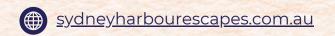
DESSERT PLATTERS

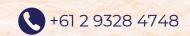
• Citron tart (v)
Italian meringue

Pear frangipane tart (v)Candied orange and yoghurt cream

Dark chocolate and green pistachio tart (v) Pistachio crumble and vanilla ice cream

© Classic pavlova (v,gf)
Macerated berries, seasonal fruits and passionfruit coulis





ADD ON GRAZING BOARDS

CHARCUTERIE, CHEESE, AND FRUIT BOARD | \$45 per person

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanied by freshly baked lavosh, wafers, maggie beer fruit paste, mixed olives, and muscatels. Tzatziki and hummus dip

CHARCUTERIE AND FRUIT BOARD | \$30 per person

3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled vegetables

CHEESE AND FRUIT BOARD | \$30 per person

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels.

LUXE SEAFOOD PLATTER | \$55 per person

Trawler cooked and peeled king leader prawns (3/person),
Sydney rock oysters (3/person), Cooked Balmain bugs (1/person)
variety of sashimi such as tuna, salmon and kingfish with condiments
includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + \$125 per lobster Add cooked king crab legs + \$25 per person

SEAFOOD PLATTER | \$38 per person

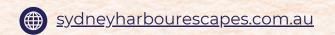
Trawler cooked and peeled king leader prawns (2/person),
Sydney rock oysters (2/person)
variety of 2 sashimi such as tuna, salmon, or kingfish with condiments
includes Mary rose sauce, mignonette, and fresh limes

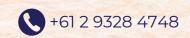
Add cooked Lobster + \$125 per lobster Add cooked king crab legs + \$25 per person

VEGETARIAN BOARD | \$28 per person

Variety of seasonal greens served raw with fresh made hummus, tzatziki and toum - crackers, tomato relish, marinated artichoke hearts and mixed olives (ve, df)

add 2 types of cheeses and seasonal fruits + \$18 per person





FOOD STATIONS

LIVE ITALIAN BAR

\$200 PER PERSON

Consisting of:

Live pasta station prepared in large, aged Parmigiano cheese wheel. A choice between hand-rolled fettuccine or Penne Rigate. (GF Available)

Sauces:

Cheese Wheel

Pesto & Fresh Basil

Heirloom Tomato & Vodka Sauce (v, gf, df)

Sides:

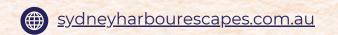
Extra Virgin Olive Oil
Pine Nuts
Fresh Grated Parmesan

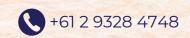
Optional:

Add fresh baked pizzas to the station baked in front of you and guests.

One additional Chef required for Pizza

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU
ALL STATIONS ARE MINIMUM 20 GUESTS
ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR





FOOD STATIONS

LIVE PAELLA & RISOTTO BAR

\$100 PER PERSON

Consisting of:

Large skillet filled with your favorite Risotto or Paella, prepared in front of you and your guests.

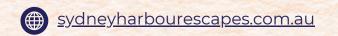
Types to choose from:

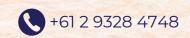
Forest Mushroom Risotto (ve, gf)
Chicken and Cheese Risotto (gf)
Chicken & Chorizo Paella (gf)
Prawn, Mussels, and White Fish Paella (gf)

Toppings:

Freshly Grated Parmesan
Roasted and Seasoned Breadcrumb
Freshly Picked Herbs

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU
ALL STATIONS ARE MINIMUM 20 GUESTS
ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR





FOOD STATIONS

LIVE JAPANESE BAR

\$170 PER PERSON

Consisting of:

Fresh-made sushi and sashimi, prepared in front of you and your guests.

Nigiri:

Aburi Salmon Nigiri (gf, df) Kingfish Nigiri (gf, df) Crispy Prawn Nigiri (gf, df)

Rolls:

California Crab Uramaki Roll Katsu Chicken Roll

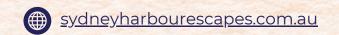
Sashimi:

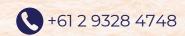
Yellowfin Tuna Sashimi (gf, df)
Salmon Sashimi (gf, df)
Yellowtail Sashimi (gf, df)

Other:

Oysters with Japanese Dressing (gf, df)

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU
ALL STATIONS ARE MINIMUM 20 GUESTS
ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR`





KID'S MENU

\$75 PER CHILD

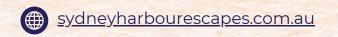
Please select 1 Main and 1 Side per child (up to 3 Mains & 3 Sides For numbers over 10, the crew will serve a buffet style.

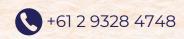
MAINS

- Crumbed free range chicken tenderloins (df)
- Pan seared free range chicken breast (gf,df) lemon, garlic, and herbs
 - Mini beef sliders (2 per person)
 - Rump steak (gf,df) cooked to preference
 - Lightly battered market fish (df)
 - Grilled market white fish (df,gf)
 - Tuna and avocado sushi roll (df, gf)
 - Veggie sushi roll (v, gf, df)
 - Pizza margarita (v)
 - Pizza Hawaiian (v)

SIDES

- Hand cut Kestrel chips (ve, gf, df)
- Salad with soft lettuce aioli dressing, carrot, tomato and cucumber (ve, gf)
 - Broccolini seared with EVOO (ve, df, gf)
 - Steamed mixed vegetables (ve, gf, df)
 - Fragrant basmati rice (ve, df, gf),





ADD ON SALADS MENU

\$15 PER PERSON PER SALAD

Salad can be added into any catering package.

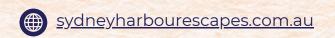
MEDITERRANEAN SALADS

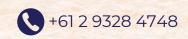
- Large garden leaf & garden roquette (ve, gf, df) caramelized red onion rings & walnut & chili dressing
- © Crispy endive leaves & wild roquette (v, gf) seasonal citrus, cranberries & shaved pecorino cheese
- © Ceasar Salad thin croutons, premium anchovy dressing, egg & prosciutto
 - © Crispy baby cos salad (v, gf) feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato with a herb vinaigrette
 - Radicchio leaf salad (v, gf) sweet balsamic, pear, walnuts & goats cheese
- Heirloom tomato salad (v, gf) buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze
 - Green salad (ve, gf, df)
 baby spinach, wild roquette, French beans, broad beans,
 shallots, chili, sesame& lemon
 - Charred zucchini & Aubergine (ve, gf, df)
 red onion with sweet molasses pine nuts & freshly picked herbs

ASIAN SALADS

- Torched pointy cabbage salad (ve, gf, df) chili, heirloom tomato & lime
 - Edamame & avocado salad(gf, df) bonito flakes, and yuzu dressing
- © Charred green salad (gf, df) sugar snaps, chili, sesame, fresh picked basil & anchovy, oregano & lemon dressing
 - Silken tofu salad (ve, gf, df)
 Sugar snaps, snake beans, radish, spring onion,
 sesame & bitter orange vinaigrette







BBQ MENU

\$135 PER PERSON

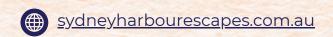
Minimum of 20 Pax
Please choose 3 Proteins, 3 Sides & 1 Dessert

PROTEINS

- Chicken thighs (gf, df) lemon, garlic & harissa
- Lamb cutlets (gf, df) dijon, horseradish & rosemary
- Pork & fennel sausages (gf,df)
 - Pork ribs (gf, df) barbeque glaze
- King leader prawns (gf) kaffir lime, shallots & lemongrass butter
 - Swordfish (gf, df)
 Agrodolce
- King brown mushrooms (ve, gf, df) sesame, garlic, soy & spring onion

SIDES

- Large garden leaf & garden roquette (ve, gf, df) Blackened onion and walnut & chili dressing
- © Crispy endive leaves & wild roquette (v, gf) seasonal citrus, cranberries & shaved pecorino cheese
- © Caesar salad thin croutons, premium anchovy dressing, egg & prosciutto
- © Crispy baby cos salad (v, gf)feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato with a herb vinaigrette
 - Radicchio leaf salad (v, gf) sweet balsamic, pear, walnuts & goats cheese
- Heirloom tomato salad (v, gf)
 buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze
 - Green salad (ve, gf, df)
 baby spinach, wild roquette, French beans, broad beans, shallots,
 chili, sesame& lemon
 - © Charred zucchini & Aubergine (ve, gf, df) red onion with sweet molasses pine nuts & freshly picked herbs



BBQ MENU

DESSERT CANAPES

- Chocolate brownie (v) caramel, sea salt
- Warm apple crumble tartlet (v) oats & brown sugar
- Gelato cones (v) selection of chocolate, vanilla, hazelnut, mint, raspberry, mango
 - Fruit brochette (v/gf) skewers of seasonal fresh fruit
 - Chocolate & cherry tart (v) shaved toasted coconut