



Eclipse

CATERING MENU

CANAPÉ MENU

Minimum Spend of \$48 Per Person

\$8 PER ITEMS (2 PER SERVE)

MEAT

Honey soy chicken tenderloin kebab with black sesame seed

Tandoori chicken with green chili & lime yogurt (gf)

Chargrill meatballs with smoky glaze

Ripped Serrano ham, parsnip cream & red onion jam on sourdough

SEAFOOD

Prawn and chive gyoza

Mixed sushi and nigiri with wasabi and soy

Crispy prawn twists from fresh chili and soy

VEGETARIAN

Popcorn Cauliflower Tempura (New)

Caramelised onion and gooey brie tartlet

Zucchini flower with tomato relish

Tomato, fetta and basil Bruschetta

Roast pumpkin, goats curd and Spanish onion tartlet

Mushroom and mozzarella arancini with and herb dipping sauce

DESSERT CANAPÉS

Portuguese tarts (1 per person) (New)

Hot Churros with chocolate dipping sauce





CANAPÉ MENU



Minimum Spend of \$48 Per Person

\$10 PER ITEMS (2 PER SERVE)

MEAT

HOT

Fragrant Mediterranean lamb backstrap kebab with minted tzatziki

Beef Wellington with roast tomato relish

Duck Spring Roll (New)

Twice-cooked crispy pork belly with apple glaze (New)

COLD

Rare roast beef served with balsamic beetroot relish & horseradish cream

*Tandoori & natural yoghurt chicken on potato rosti
topped with caramelised onion*

Classic Peking duck pancake, hoisin sauce, cucumber & spring onion

SEAFOOD

HOT

Scallop and prawn dumplings (New)

Pan fried scallops on wasabi pea puree with crispy pancetta

Crispy tempura tiger prawn with chilli & soy dipping sauce

Flame grilled teriyaki salmon brochette with mango and coriander dressing (gf)

COLD

Salmon gravlax, avocado tomato, lime salsa tartlet

Pancake rolled with crabmeat, shredded surimi, cream cheese & shallots

Kingfish ceviche with coconut, chili and lime (New)

*Freshly shucked rock oysters served on rock salt with
pomegranate vinaigrette (gf)*





CANAPÉ MENU



VEGETARIAN HOT

Sweet potato and manchego cheese empanada
Mixed mushroom ragu topped with sourdough & herb crumb
Pan fried goat cheese and roast pear on toasted sourdough
*Pakora of Cauliflower, eggplant, zucchini, fresh spinach and onion,
deep-fried until golden*

COLD

Chilled watermelon with haloumi & balsamic reduction (gf)
Roasted beetroot, Persian feta & orange tartlet
Moroccan spiced cauliflower salad with quinoa & honey yogurt
Vietnamese rice paper rolls with fresh chili and soy (gf)

DESSERT CANAPÉS

Gelatissimo Bambino Cones
Chocolate Éclair filled with Chantilly Cream



SUBSTANTIAL



Minimum Spend of \$48 Per Person

\$9 PER PERSON (1 PER SERVE)

Banh Mi - Vietnamese French Baguette

Smokey pulled pork, Asian slaw

Shredded beef, sauerkraut, melted gruyere, cornichons

Falafel with fresh hummus, mint & coriander (v)

Chipotle chicken, sweet corn & coriander salsa

Garlic king prawns, salsa rojo & shaved fennel

Sliders on freshly baked brioche rolls

Prime beef slider with aged cheddar cheese, tomato relish and pickle

Pulled pork, salsa fresca, green tabasco, coriander salad


Spiced lamb fillet, tomato & eggplant kasoundi, minted yoghurt

*Chargrilled haloumi, onion marmalade, spiced tomato
& jalapeno salsa*


Classic beer battered flathead fillets with chips and tartare

V = VEGETARIAN GF = GLUTEN FREE DF - DAIRY FREE





DELUXE SUBSTANTIAL



Minimum Spend of \$48 Per Person

\$12 PER PERSON (1 PER SERVE)

HOT

Southern Indian style vegetable curry with basmati rice (v)

Chu Chee Curry – red curry with kaffir lime and coconut cream (prawn or chicken)

COLD

Lobster roll with avocado, eschalot and lime mayonnaise on brioche roll (New)

*Thai salad - rice noodles, coriander, mint, Asian greens,
zesty lime dressing, fried shallots (beef or chicken)*

King prawns, limoncello dressing, orange & fennel salad (gf)

Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint (v, gf)

BBQ duck salad, lemongrass and ginger dressing (gf)

OPTIONAL EXTRAS:



GRAZING SUPPER STATION



Minimum Spend of \$48 Per Person

\$14 PER PERSON

CHOICE OF MEAT:

Glazed honey mustard baked leg ham

Or

Chicken Buffalo wings with Sriracha

Served with pickles and mustards

Creamy potato salad with soft boiled egg and baby capers

Mixed salad with caramelised balsamic dressing

Fresh baked rolls

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CHARCUTERIE BOARDS

\$14 PER PERSON

A selection of cured meats, olives, pickled vegetables, pate and fresh crusty baguette



FRESH FRUIT PLATTERS



\$9 PER PERSON

A delicious selection of fresh, seasonal fruits




CHEESE BOARDS




\$12 PER PERSON


Tarago River Gippsland brie, Dynasty blue & Maffra cheddar with Maggie Beer fig paste, flatbread, lavosh, fresh & dried fruits




COMBINATION OF ALL THESE



\$25 PER PERSON



FIXED ITEM BUDGET MENU



\$40 PER PERSON + CHEF CHARGE \$375

Chargrilled meatballs with tomato relish

Assorted party pies

Mixed sushi

Vegetable Spring rolls

Prawn grenade - Flavour-bursting tender prawn balls, coated with crunchy bread croutons

Pumpkin and fetta arancini





CLASSIC BUFFET



\$56 PER PERSON

CANAPÉS ON ARRIVAL

Mixed sushi and nigiri

Crispy prawn twist with fresh chili and soy

BUFFET

Mustard & pepper glazed beef sirloin, merlot & eschalot jus (gf)

Corn fed chicken breast, creamy lemon and chive sauce (gf)

ACCOMPANIMENTS

Roasted chat potatoes, sea salt, rosemary & garlic, & extra virgin olive oil (v, gf, df)

Steamed baby beans w lemon, chili & garlic (gf)

Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)

Baby spinach, fetta, semi dried tomato, pine nuts, citrus dressing (v, gf)

Fresh baked Laurent patisserie mini baguettes

DESSERT

Crispy churros with chocolate dipping sauce and fresh strawberries

OPTIONAL UPGRADE - \$14 PER PERSON

Smoked salmon with dill and baby capers

Sydney rock oysters



PREMIUM BUFFET



\$75 PER PERSON

CANAPÉS ON ARRIVAL

Mixed sushi and nigiri with wasabi and soy

Zucchini flower with tomato relish

Rare roast beef served with balsamic beetroot relish & horseradish cream

BUFFET

Lamb noisette, minted yoghurt (gf)

Corn fed chicken breast, creamy lemon and chive sauce (gf)

*Crisp-skin Cone Bay barramundi fillets, fresh chili,
lime and coriander (gf)*

Queensland tiger prawns with aioli and lemons (gf)

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PREMIUM BUFFET

ACCOMPANIMENTS

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)

Steamed baby beans w lemon, chili & garlic (gf)

Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)

Baby spinach, fetta, semi dried tomato, pine nuts, citrus dressing (v, gf)

Glass noodle salad, carrot, coriander, mint, sesame, lime & chili dressing (v, df, gf)

Fresh baked Laurent patisserie mini baguettes

DESSERT CANAPÉS

Portuguese Custard Tarts

OPTIONAL UPGRADE - \$14 PER PERSON

Smoked salmon with dill and baby capers

Sydney rock oysters

FORMAL MENU

\$94 PER PERSON

CHOICE OF 3 CANAPÉS TO START

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli (gf)

*Poached dice chicken mixed with mayonnaise & egg on
potato rosti topped with dill*

Baked forest mushroom tartlet with truffle oil (v)

Tempura prawn with sweet chili and soy dipping sauce

Peking duck pancake with cucumber and hoisin sauce

Mushroom and mozzarella arancini with roasted tomato salsa

Heirloom tomato bruschetta tartlet with caramalised balsamic

Smoked salmon roulade with cream cheese and chive

Mediterranean lamb kebab with tzatziki

*Freshly shucked Sydney rock oysters with a
pomegranate vinaigrette*



FORMAL MENU



CHOICE OF TWO MAIN COURSES (SERVED ALTERNATELY):

Wild mushroom ravioli with braised pearl onions, mozzarella & cold pressed olive oil

Petaluma ocean trout fillet with crispy skin, pancetta, King Edward mushrooms & butter poached broccolini, and baby carrots (GF)

Pink Lady snapper fillet line caught lightly pan-seared with fennel, parsnip chips, pickled beetroot & soft herbs (GF)

Amelia Park free range lamb rack slow roasted with potato fondant, madeira reduction, light jus & butter poached beans

Oakleigh Ranch eye fillet with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot (GF, DF)

Served with a mixed salad on each table and freshly baked Laurent patisserie mini baguettes

CHOICE OF TWO DESSERTS (SERVED ALTERNATELY):

A decadent warmed flourless chocolate cake served with chantilly cream and warm chocolate sauce (GF)

Vanilla panna cotta with a raspberry coulis (GF)

Apple tarte tatin on top of a golden puff pastry disc and King Island double cream

Lemon curd tart in a sweet butter shell and a mixed berry compote

Tiramisu with vanilla bean mascarpone cream, chocolate crumb soil and pistachio biscotti

