



Element

CATERING MENU

CANAPE PACKAGES

FORT DENISON SELECTION | \$75 PER HEAD

6 CLASSIC, 1 SUBSTANTIAL, 1 DESSERT

GARDEN ISLAND SELECTION | \$92 PER HEAD

8 CLASSIC, 2 SUBSTANTIAL, 1 DESSERT

JONES BAY WHARF SELECTION \$116 PER HEAD

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

Minimum of 20 Guests

*Chef fee of \$350 applies to all
Canape & Buffet Menus*

GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | N - NUTS | D - DAIRY





CLASSIC CANAPES



\$10 per item for additional choices

COLD

Huon smoked salmon blini, chive, dill, crème fraiche

BBQ duck pancake rolls, shallot, hoisin

Crab, fennel, limoncello, radish

Asparagus, prosciutto, 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

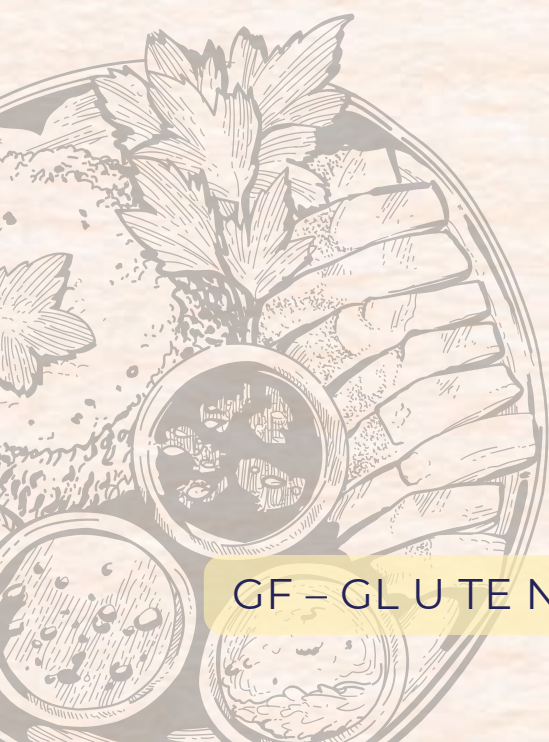
Haloumi, cherry tomato, basil leaves, balsamic - V

Pea, Mint, Feta, crostini - V

Roast beef, béarnaise, potato rosti,

Beetroot, zucchini, quinoa fritters, yogurt mint sumac

Parmesan polenta basil bites - V





CLASSIC CANAPES



\$10 per item for additional choices

WARM

Corn fritters, spicy tomato relish, avo smash - V
Mexican chicken mole tostada, guac, pico de gallo
Chorizo, whipped feta, brioche toast
Karaage 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 a half shell, cauliflower puree, herb crumb
Teriyaki beef, lemongrass, sesame bamboo skewers
Pulled chicken, crisp curry leaves, wonton crisp
Pork belly, cauliflower, pomegranate
Chickpea fritters, tzatziki, chili jam - V
Crispy Brussels sprouts, vincotto - V
Lamb kofta, yogurt mint, dukkha salt - N
Cauliflower, parmesan, cheddar, thyme arancini
Pork, fennel, house-made sausage rolls, tomato jam
Chicken, corn, house-made sausage rolls, tomato jam

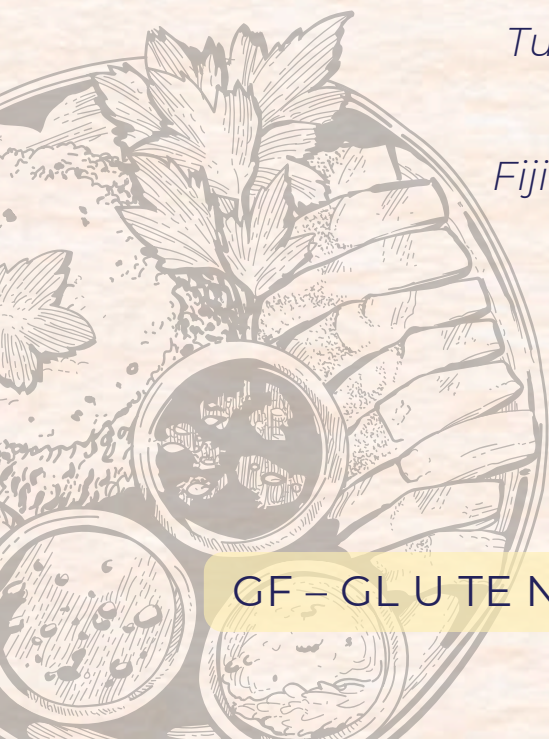


SIGNATURE CANAPES



\$18 per item for additional choices

Mini lobster brioche rolls, creamy slaw, celery, pickles and potato crisps
Mini prawn baguette rolls, Bloody Mary sauce, iceberg 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, coriander, chili, papaya - GF
Oysters x3 per person, 2 styles:
Watermelon, raspberry mignonette,
OR Shallot red wine vinegar, OR Nori ponzu





SUBSTANTIAL CANAPES



\$16 per item for additional choices

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, couscous, 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***



DESSERT CANAPES



\$9 per item for additional choices

Salted chocolate pistachio brownie - N

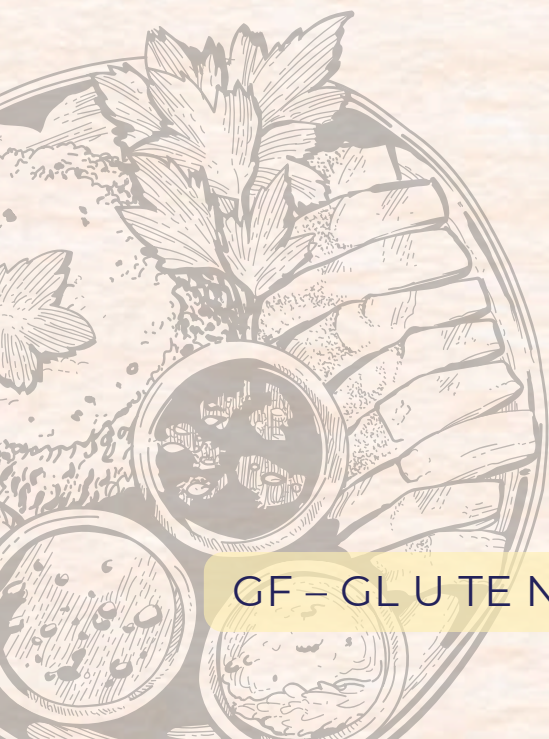
Spiced orange polenta cake

Lemon lime tarts

Baked ricotta, cinnamon, tarts

Chia, coconut, passionfruit, spoons - DF, VE, GF

Avocado Cacao mousse - DF, VE, GF





GRAZING PLATTERS

Platters are for 10 -15 pax

Minimum \$1,000 + delivery fee of \$60 (free delivery over \$1,500)

*Grazing platters can be ordered as an accompaniment
with no minimum spend*

Mezze Platter | \$225

*Spiced olives, smoky eggplant, hummus, tapenades,
marinated fetta, fattoush salad, pita chips -V*

Cured Meats | \$265

*Salami, prosciutto, smoked ham, spiced olives, grilled chorizo,
pickled onions, grilled sourdough*

Fromage Plate | \$265

Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh

Dessert Platter | \$180

*Chocolate pistachio brownie, berry polenta cake,
fig friands, sweet slices - GF options available*

Fruit Platter | \$160

Selection of in-season fresh fruit - \$160

Oysters | \$280

Wakame seaweed, pickled ginger, ponzu sauce, lemon

QLD Tiger Prawns | \$300

Tail on, harissa aioli, lemon - GF

Smoked Chicken | \$240

Spinach, chickpeas, smoked paprika yogurt, lemon thyme -GF

Roast Beef | \$280

Rocket, grana padano, cherry tomato, truffle aioli - GF

Miso Salmon | \$260

*Soba noodles, sesame, pickled ginger,
Asian herbs - GF, DF*





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Pulled Lamb | \$260

Feta, couscous, currants, toasted almond - N

Frittata | \$160

Pea, mint, feta, spinach - V, GF

Haloumi, lemon, caper, chili (mild), parsley salad - V, GF | \$160

Roasted Root Vegetable | \$160

Salsa verde, rocket - VE, GF

Charred Turmeric Cauliflower | \$160

*Kale slaw, curry leaves,
pomegranate, nuts and seeds, tahini yogurt dressing - N, V, GF*

Quinoa | \$160

Mint, tomato, lemon oil, tabouli - VE, GF

Chermoula Potato Salad | \$160

with crispy chorizo, sweet corn, olives - GF

Super Greens | \$160

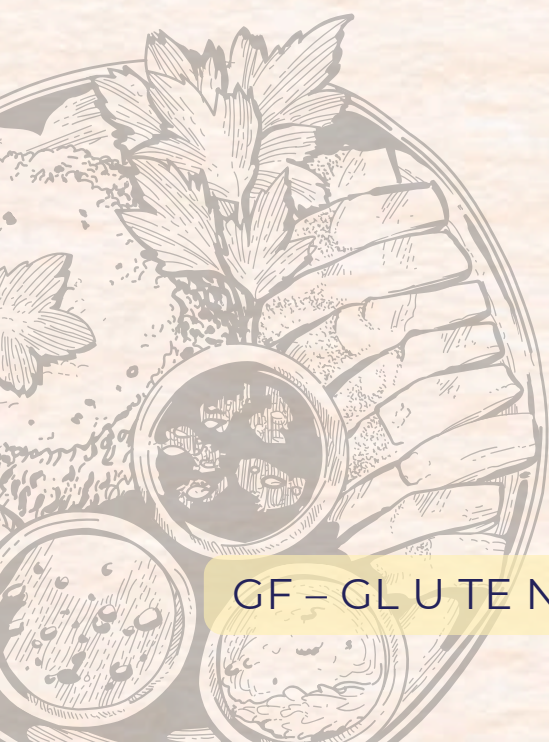
Tamari, sesame seeds, broccolini, Asian greens, ponzu dressing -VE, GF

Basil Rocket Pesto | \$160

Penne, tomato confit, parmesan - V

Roast Beetroot | \$160

Cumin, balsamic, lentil, parsley, pomegranate - VE





BUFFET



\$120 PER HEAD

SERVED IN PLATTERS:

2 CANAPES (CHEF'S SELECTION)

CHOICE OF 2 PROTEIN, 2 VEG/ SALAD, 1 FRUIT PLATTER OR DESSERT
BREAD BASKET

Chef Fee of \$350 applies

Minimum 10 pax

Delivery fee of \$60 (free delivery over \$1,500)

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, couscous, currants, toasted almond - N

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

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

SALADS & VEGETARIAN

Roasted root veg, 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 and seeds, tahini yogurt 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, pomegranate - VE

DESSERT

*Platter of chocolate pistachio brownie, berry polenta cake,
fig friands, sweet slices - GF options available*

Fruit Platter: Selection of fresh seasonal fruit - VE

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