



Glass Island

CATERING MENU

Canape Packages

Silver Canape Package | \$60 Per Head

9 canape + 1 substantial

Gold Canape Package | \$70 Per Head

10 canape + 2 substantial

Platinum Canape Package | \$80 Per Head

10 canape + 3 substantial

Additional Canape - \$80 Per Head

Additional substantial canape - \$10 Per Head

Prices includes GST

Prices and menus are subject to change

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- Please advise in advance of any allergy or dietary requests.
 - Additional charges may apply.
 - Minimum guest numbers of 100 pax apply otherwise Chef Charge applies.
 - Please note events less than 100 pax will incur a Chef fee at \$60 plus
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Meat Selection

- Crispy wonton with pomegranate glazed chicken and pickled ginger
- Curried beef cheek pie with lime pickle chutney
- Peppered beef fillet with horseradish cream on crostini
- Crispy duck and water chestnut wonton on plum sauce
- Crumbed ham hock fingers with sauce gribiche
- Korean fried chicken with kimchi mayo
- Fillet mignon with béarnaise sauce (GF)
- Crumbed lambs brains with a spiced tomato sauce
- Plum glazed quail (GF)
- Cheese and jamon croquette with chipotle mayo

Seafood Selection

- Market best oysters with champagne and shallot vinegar (GF)
- Crumbed whiting with sauce gribiche
- Betel leaf with smoked eel, pomelo and coconut salad (GF)
- Squid ink cracker with spanner crab, creme fraiche and chives (GF)
- Tea smoked ocean trout on a crisp potato rosti with lime aioli and shallots (GF)
- Tempura prawns with aromatic dipping sauce
- Sesame crusted tuna with wasabi avocado and pickled cucumber (GF)
- Seared scallops with daikon sesame salad served in petit wonton cups
- Fresh prawns with citrus marie rose sauce (GF)
- Salt and pepper squid with lemongrass, ginger and plum dipping sauce (GF)
- Thai salmon and baby spinach spring rolls with ponzu dipping sauce
- Nori omelette topped with wasabi flying fish roe (GF)
- Tempura bug tails with togarashi mayonnaise - (additional \$3.50 per person)

Vegetarian Selection

- Zucchini and haloumi fritter with mint yoghurt and dukkah
- Roast vegetable and gruyere tart
- Charred corn, manchego and jalapeno croquettes
- Gorgonzola and caramelised onion tart
- Tempura vegetables with soy, ginger and mirin dipping sauce
- Spinach and taleggio arancini with aioli
- Fig and goats curd crostini with truffle honey

Spoons (served on ceramic spoon)

- Shiitake and water chestnut dumplings with red vinegar and chili oil
- Bug tail tortellini with tomato and saffron beurre blanc

Substantial items

- Slow-cooked shoulder of lamb with red lentil dahl and eggplant pickle (GF)
- Teriyaki salmon and sesame soba noodles
- Kingfish with blood orange, fennel and pomegranate
- Beef bourguignon with paris mash (GF)
- Prawn, vodka and dill risotto (GF)
- Red duck curry with jasmine rice and chilli coriander salad (GF)
- Crumbed calamari and chips with tartare sauce
- Corned beef with cabbage, carrots and pea broth with horseradish cream (GF)
- Mini cheese burgers with gherkin and caramelised onions
- Slow roasted organic chicken with bacon, mushrooms and mash
- Soft shelled taco with pulled pork and pickled red onions
- Seafood yellow curry with cauliflower rice and pickled paw paw (GF)
- Petit fish slider with house made tartare and shredded iceberg

Sweet Selection

- Chocolate espresso tart with prunes
- Rhubarb crumble tart
- Buttermilk bavarois with poached quince (GF)
- Mango, coconut and lime parfait (GF)



A Point of Difference For Your Party

Oyster Bar - \$20 per head

Petit Bahn Mi Station - \$18 per head

Oyster & Prawn Bar - \$20 per head

Glazed Ham, Cheese, Bread & Condiments (Buffet Style) - \$15 per head

Cheese Station (Selection of Imported & Australian Cheese) - \$15 per head

Beef Brisket, Bread Rolls, Salad & Condiments (Buffet Style) - \$15 per head

Curry Station - \$20 per head

(Selection of three curries of your choice / served with mint raita, pappadums, roti, mango chutney, lime pickle and fresh herbs and jasmine rice)

Whole Suckling Pig (With Selection of Breads & Condiments) - \$20

(available for events over 50 guests)

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