



Legacy

CATERING MENU

Canape Packages

Silver Canape | \$95 Per Head

3 Cold Canape, 3 Hot Canape, 1 Substantial, 1 Dessert

Gold Canape | \$120 Per Head

4 Cold Canape, 4 Hot Canape, 1 Substantial, 1 Dessert

Premium Canape | \$135 Per Head

4 Cold Canape, 4 Hot Canape, 2 Substantial, 1 Dessert

Cold Canapes

- Sesame crusted tuna tataki (gf) with wakame, kombu dressing
- Heirloom tomato bruschetta (v) with wild rocket pesto, local honey candied olives
- Hiramasa Kingfish ceviche (gf) with sweet corn, micro coriander, tortilla crisp
- Australian King prawn (gf) with cocktail sauce, snow pea tendrill
- Whyte pyrenes lamb backstrap (gf) with za'atar, hung yoghurt
- Grilled MB2 + Riverina Angus beef flank avocado & wasabi puree, olive oil crostini
- Cone of beetroot Tartare (v) with whipped goat's curd, vincotto drizzle
- Smoked eggplant tartlet (v) with charred baby onion, sumac & feta
- Handmade sushi (gf) with pickled ginger, soy sauce
- NSW South Coast oysters (gf) with cucumber & black sesame dressing

V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE | DF = DAIRY FREE



Hot Canapes

- Arancini (v) with saffron & mozzarella, chive aioli
- Karaage fried chicken miso mayonnaise, Blackened lime
- BBQ Duck pancakes with cucumber, shallot, and plum sauce
- Roasted mushroom tartlet (v) with Lemon thyme, Parmigiano
- Polpeti Napolitana (gf) with 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) with gochutgaru spice rub, shallot curls
- Mushroom & bamboo shoot dump (v) with garlic chive, coriander dipping sauce
- Handmade pork & prawn dim sum with chili, lime, & coriander dipping sauce

Substantial Canapes

- Angus beef burger with white onion, Big Mac sauce, brioche roll, pickles
- Glazed Pork Belly Bao Bun with kewpie sesame dressing, butter lettuce
- Grilled MB2+ Angus flank steak with 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) with caramel, sea salt
- Warm apple crumble tartlet (v) with 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) with shaved toasted coconut



Buffet Packages

Gold | \$180 Per Head

2x Canapes on arrival, 6 Platters, 1 Dessert Platter

Gold Canape | \$225 Per Head

3x Canapes on arrival, 8 Platters, 2 Dessert Platter

Cold Platters

- Cooked Mooloolaba king prawns (gf) with yuzu-mary rose and creamed horseradish
- Sydney rock oysters (gf, df) with confit shallot mignonette
- Selection of cured meats and cheeses with seasonal fruits, fresh-baked lavosh & sourdough, garlic & hummus 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
- 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)

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 | \$21 Per Head

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 Head

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 Head

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 Head

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 Head

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 Head

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 HEAD

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

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Food Stations

LIVE PAELLA & RISOTTO BAR

\$100 PER HEAD

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 Breadcrumbs

Freshly Picked Herbs

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Food Stations

LIVE JAPANESE BAR

\$170 PER HEAD

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)

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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 HEAD 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
- 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

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 HEAD

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

Proteins

- Chicken thighs (gf, df) lemon, garlic & hariss
- 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

Dessert Canapes

- Chocolate brownie (v) with caramel, sea salt
- Warm apple crumble tartlet (v) with 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) with shaved toasted coconut

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