

+61 2 9328 4748



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 tendril



- 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

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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



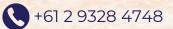
- Gelato cones (v) selection of chocolate, vanilla, hazelnut, mint, raspberry, mango
- Fruit brochette (v, gf) skewers of seasonal fresh fruit
- Chocolate & cherry tart (v) with shaved toasted coconut

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Page 2 of 10







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



- 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)

Dessent 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

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Page 3 of 10





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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

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Page 4 of 10



+61 2 9328 4748

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:

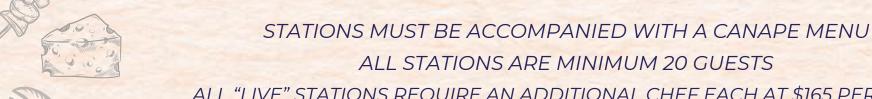
Cheese Wheel Pesto & Fresh Basil Heirloom Tomato & Vodka Sauce (v, gf, df)

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



ALL STATIONS ARE MINIMUM 20 GUESTS ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

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Page 5 of 10



+61 2 9328 4748

Food Stations

LIVE PAELLA & RISOTTO BAR

\$100 PER HEAD

Consisting of:

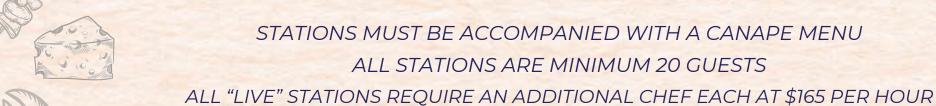
Large skillet filled with your favorite Risotto or Paella, prepared in front of you and your guests.

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)

Yoppings:

Freshly Grated Parmesan Roasted and Seasoned Breadcrumb Freshly Picked Herbs



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Page 6 of 10





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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)



California Crab Uramaki Roll Katsu Chicken Roll

Sashimi:

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



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

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Page 7 of 10





+61 2 9328 4748

Kid's Menu

\$75 PER CHILD

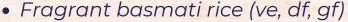
Please select 1 Main and 1 Side per child (up to 3 Mains & 3 Sides For numbers over 10, the crew will serve a buffet style.

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)



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Page 8 of 10





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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
- 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

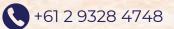


- Edamame & avocado salad(gf, df) bonito flakes, and yuzu dressing
- Charred green salad (gf, df) sugar snaps, chili, sesame, fresh picked basil & anchovy, oregano & lemon dressing
- Silken tofu salad (ve, gf, df) Sugar snaps, snake beans, radish, spring onion, sesame & bitter orange vinaigrette

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Page 9 of 10





BBQ Menu

\$135 PER HEAD

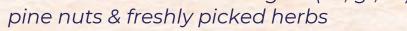
Minimum of 20 Pax Please choose 3 Proteins, 3 Sides & 1 Dessert

Profeins

- 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



- 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



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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Page 10 of 10