

Lumir 

CATERING



CANAPE MENU



SILVER | \$75 PER HEAD
8 CANAPES

GOLD | \$90 PER HEAD
6 CANAPES & 2 SUBSTANTIALS

PREMIUM | \$105 PER HEAD
8 CANAPES & 2 SUBSTANTIALS

VEGETARIAN

Tempura zucchini flowers, soy mirin dipping sauce (df)

Avocado maki sushi, fresh wasabi, soy mayo (df, gf)

Taro and wood ear mushroom spring rolls with sweet chili dipping sauce (gf,df)

Truffled pea croquette with truffle mayonnaise

Marinated tofu satay skewers with crushed peanuts and coriander (gf,df)

Mini hashbrown, chilli jam, cashew cream and fine herbs (gf,df)

Curried potato samosas with raita

Jalapeno poppers with chèvre and lime

SEAFOOD

Salmon caviar, crème fraiche and chive blinis

Snapper ceviche and avocado tostada (gf, df)

Poached tiger prawns, fermented chili mary rose (gf, df)

King prawn toast with sweet and sour sauce (df)

Sydney rock oysters, ponzu mignonette (gf, df)

Grilled pacific oysters with miso hollandaise (gf,df)

Prawn dumplings steamed with black vinegar and chili oil (df)

Panko crumbed ling fillet with yuzu mayonnaise (df)

Crab and prawn spring rolls with nuoc cham (gf)

Ocean trout sashimi, wasabi mayo, trout roe tartlet (df)

Blue fin tuna tartar, crostini, egg yolk (df)





CANAPE MENU

MEAT

- Spicy Korean fried chicken*
- Chicken yakitori with teriyaki and shiso*
- Crispy pork belly, blood plum sauce (gf, df)*
- Pork gyoza with chili oil vinegar*
- Pork, lemongrass and turmeric sausage rolls with tamarind ketchup*
- Lamb manoush with aleppo pepper and labna*
- Lamb and cumin crispy dumplings*
- Black angus beef mussaman pies*
- Wagyu beef and Japanese curry rice croquette with kewpie mayo*
- A5 wagyu beef teriyaki skewer with fresh tasmanian wasabi (Add \$5)*

SUBSTANTIAL

- Truffled kimchi and gruyere sourdough toasties*
- Fish katsu sando*
- Pork belly mini bahn mi*
- Black angus cheeseburger*
- Kara-age chicken burger*
- Crispy fish and chipotle crema tacos (gf)*
- Yellow curry of pumpkin, Thai basil, coconut rice (gf, df, v)*
- Shiitake and King brown mushroom risotto with smoked soy sauce (v)*
- Salmon sashimi and avocado rice bowl (gf, df)*
- Red curry of duck, fragrant jasmine rice (gf,df)*
- Chicken tikka masala with garlic naan bread and jeera rice*

DESSERT

- Chocolate-dipped black sesame ice cream cones*
- Churros with dark chocolate and chili*
- Yuzu meringue pies*
- Mini banoffee pies with miso caramel*
- Dark chocolate and sea salt truffles (gf)*
- Mini matcha creme brulee (gf)*





BUFFET MENU



SILVER BUFFET | \$135 PER HEAD

2 MAINS + 3 SIDES + 1 DESSERT

GOLD BUFFET | \$165 PER HEAD

3 MAINS + 3 SIDES + 1 DESSERT

MAINS

Yellow curry of cauliflower, roasted pumpkin and Thai basil
Salt and pepper southern calamari, nuoc cham dipping sauce
Barbecued octopus with lemongrass, kaffir lime and ginger
Butterflied jumbo tiger prawns with garlic, lime and chili butter
Panko crumbed pink ling with hibachi grilled red pepper relish
Ora King salmon whole fillet, with green papaya, peanuts, tomatoes and snake beans
Organic chicken kara-age with yuzu mayonnaise
Bannockburn barbecued whole chicken, yakitori tare, pickled daikon
Duck breast, blood plum sauce, charred leeks
Crisp bangalow pork belly, beetroot teriyaki, shichimi togarashi
Black angus sirloin, Asian chimichurri, sautéed kale
Slow cooked lamb shoulder with black vinegar, scallions and sansho pepper

SIDES

Sweet and sour eggplant with peanuts, tomatoes and Thai basil
Rocket, watercress, red onion and coriander with aged rice vinegar and white soy vinaigrette
Chopped salad of spinach, bacon, walnuts and confit garlic-mustard shoyu dressing
Burrata with chilli jam and Thai basil oil
Stir fried mustard greens and king brown mushrooms with tea smoked mushroom sauce
Steamed broccolini and with chili jam and cashew cream
House made sourdough with miso butter
Tumeric rice pilaf, peas and mint
Crispy roasted potatoes, umami salt
Claypot fragrant jasmine rice





BUFFET MENU

DESSERT

Premium seasonal fruit platter

Matcha roll cake with black sesame ice cream and strawberries

Bannofee pie, miso dulce de leche, kinako and whipped cream

*Pavlova in a glass, with pandanus meringue, fresh mango,
passionfruit and kiwi fruit*

Churros with dark chocolate and chilli dipping sauce

BUFFET ADD-ON

SASHIMI RAW BAR | \$52.50 PER PERSON

Ora king salmon, Hiramasa kingfish, Blue fin tuna

Kombu cured snapper, Sydney rock oyster, Poached tiger prawns,

Organic shoyu, Fresh Tasmanian wasabi, House pickled ginger





SIT DOWN MEAL



2 CANAPES, 3 COURSE, 1 SIDE | \$195 PER HEAD

ENTREE

- Tempura zucchini flower with whipped sesame and crispy chilli oil (df, V)*
- Bluefin tuna tartar, black sesame crostini, quail egg yolk (df)*
- Citrus cured salmon, pickled baby beetroots, ponzu and avocado*
- Paradise prawn wonton, tom yum sauce, thai basil oil (gf)*
- Hokkaido sea scallops, tamari butter sauce, cauliflower silk, pepita praline (gf)*
- Crisp pork belly, blood plum sauce, coriander, shallots and pickled chili*

MAIN COURSE

- Pumpkin rotolo with yellow curry sauce, pickled mustard greens and kaffir lime (v)*
- Steamed murray cod, yuzu beurre blanc, crispy lotus root (gf)*
- Market best white fish, shiso pesto, potato onigiri (df)*
- Organic chicken roulade, yuzu kosho sauce, mizuna (gf, df)*
- Duck breast with beetroot teriyaki, Japanese turnips and sautéed spinach (df)*
- Magra lamb rack, black vinegar jus, leek puree (gf)*
- Rangers valley eye fillet, shoyu butter king brown mushroom and wasabi mustard (gf)*

SIDES

- Crisp roasted potatoes with aioli*
- Baby leaf salad with ponzu and sesame dressing*
- Steamed broccolini with garlic, chili and lime butter*

DESSERT

- Watermelon jelly, kaffir lime, lychees and frozen yoghurt (gf)*
- Almond milk chai panna cotta with pistachio praline (V, gf, df)*
- Plum semifreddo, sansho pepper meringue and plum consomme (gf)*
- Mango tart, passionfruit curd, young coconut sorbet*
- Sesame pudding, Okinawan black rock sugar syrup, kinako tiulle*
- White chocolate and yoghurt ganache*

