



CATERING



CANAPE MENU



SILVER | \$75 PER HEAD

8 CANAPES

GOLD | \$90 PER HEAD

6 CANAPES & 2 SUBSTANTIALS

PREMIUM | \$105 PER HEAD

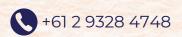
8 CANAPES & 2 SUBSTANTIALS

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)

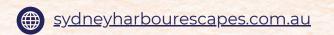
Chicken tikka masala with garlic naan bread and jeera rice

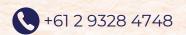
DESSERT

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)











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

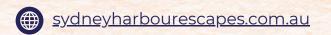
House made sourdough with miso butter

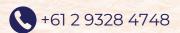
Tumeric rice pilaf, peas and mint

Crispy roasted potatoes, umami salt

Claypot fragrant jasmine rice











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

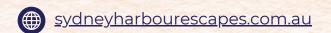
Churros with dark chocolate and chilli dipping sauce

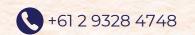
BUFFET ADD-ON

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









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)

Rangers valley eye fillet, shoyu butter king brown mushroom

and wasabi mustard (gf)

Magra lamb rack, black vinegar jus, leek puree (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