



CATERING MENU

Canape Menus

CANAPÉ - LIGHTHOUSE PACKAGE

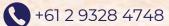
\$40 Per Person | Minimum of 8 Guests

This package is designed for a 1 to 2 hour event and is suitable for a swift social occasion.

- Roasted Kumara Frittata with Parmesan & Pine Nuts (gf/veg)
- Summer Rice Paper Rolls with Green Mango & Mint (gf/veg)
- Little Chicken Sandwiches with Tarragon & Chives
- Tartlets with Goat Curd, Tomato & Basil (veg)
- Prawn Zucchini Skewers with Lemon Salt (gf)

Please note: For all canape packages, we require a minimum 7 days notice to ensure our order can be completed by our specialist chef. Remaining menu options require a minimum 48 hours notice.









CANAPÉ - PORTHOLE PACKAGE

\$50 Per Person | Minimum of 8 Guests

This package is designed for a 2 to 3 hour event and is suitable for a light lunch

- Crostini with Duck Confit & Cornichons
- Little Chicken Sandwiches with Tarragon and Chives
- Prawn Tartlet with Broadbean Mash, Lemon & Baby Herbs
- Bocconcini, Cherry Tomato and Basil Skewers (gf/veg)
- Rare Roast Beef Brioche with Horseradish Cream & Cress

- hots -

- Asparagus, Pancetta and Haloumi Bundles with Sumac (gf)
- Arancini with Pumpkin, Sage and Mozzarella (veg)

CANAPÉ - ANCHOR PACKAGE

\$65 Per Person | Minimum of 8 Guests

Suitable for a 3 to 4 hour elegant afternoon or evening.

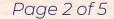
- Cured Ocean Trout on Potato Roesti with Saffron Aioli (gf)
- Juicy Peach Wedges ribboned with Prosciutto & Blue Cheese (gf)
- Little Chicken Sandwiches with Tarragon & Chives
- Tartlets with Carrot Creme, Marinated Feta & Pomegranate Pearls (veg)
- Peking Duck Crepe with Hoisin and Cucumber
- Roasted Turkey, Cranberry and Brie Brioche

- hots -

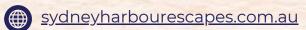
- Syrian Spiced Lamb Kofta with Tahini
- Beef & Guinness Pies with Tomato Relish
- Grilled King Prawn in Pernod & Garlic Butter (gf)

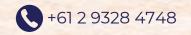
Please note: For all canape packages, we require a minimum 7 days notice to ensure our order can be completed by our specialist chef. Remaining menu options require a minimum 48 hours notice.













ANTIPASTO NIBBLE PLATTERS

\$30 Per Person

A selection of:

Cured meats

Olives

Mozzarella

Grissini (GF)

FRESH SEAFOOD PLATTERS

\$100 Per Person | Minimum of 6 Guests Additional \$90 per person for more than 6 people.

A selection of:
Fresh local prawns
Oysters

Crab

Moreton Bay bugs (GF)

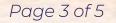
BBQ Menus

'MATES' BBQ

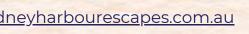
\$40 Per Person

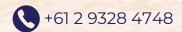
- A range of delicious dips, lavosh and cornichons
- Marinated chicken skewers
- A selection of gourmet sausages
- A selection of salads











BBQ Menus

'AUSSIE' BBQ

\$60 Per Person

- A range of delicious dips, lavosh and cornichons
- Angus fillet steak
- Fresh local prawns
- A selection of gourmet sausages
- A selection of salads

'SEAFOOD' BBQ

\$60 Per Person

- A range of delicious dips, lavosh and cornichons
- Tasmanian Salmon Steak
- BBQ king prawns
- A selection of salads

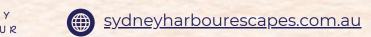
SALAD SELECTION:

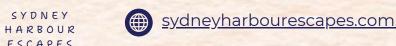
- * For group of up to 6, choose 2 salads
- * For group of up to 7+, choose 3 salads
- Spicy pumpkin and couscous
- Beetroot, goats cheese and walnuts
- Classic Greek salad
- Garden fresh green salad
- Creamy aioli potato salad

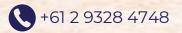
Note** salads can be altered slightly to accommodate allergies; salads are subject to seasonal variations











Desserts & Cheeses

CHEESE PLATTER

\$25 Per Person

- Quality Australian soft and hard cheese
- GF & non-GF crackers
- Carrot and cucumber crudités

ETON MESS

\$20 Per Person

Crunchy meringue, whipped cream and seasonal fruits served with home made toppings.

SEASONAL FRUIT PLATTER

\$15 Per Person

A selection of sliced seasonal fruit including melon, strawberry's, pineapple, mango, grapes, berries etc

