



CATERING MENU



GOLD CANAPE \$85 PER HEAD

5 Small, 1 Substantial, 1 Dessert

PLATINUM CANAPE \$110 PER HEAD

8 Small, 1 Substantial, 1 Dessert

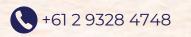
\$150 PER HEAD

9 Canapes, 2 Substantial, 2 Desserts, Grazing Station

COLD CANAPE

Fresh Sydney Rock Oysters with Red Wine Vinaigrette (GF)
Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)
Roasted Eggplant Tart, Olive Oil, Chick Pea Popcorn (V)
King salmon cured w/ Lime & Tomato Salsa, blue corn crisp
QLD spanner crab mini tart, baby basil, pea crush, dry chili, lemon aioli
Sesame soy glazed, free, range, chicken, Edamame, shallots, kewpie mayo
Basil-Goat Cheese Mousse, Tomato Tartare tart (V)

V = VEGETARIAN



CANAPE SELECTIONS

HOT CANAPE

Green Pea, Buffalo mozzarella Arancini with Aged Reggiano Cheese, lemon aioli (V)

Korean, fried popcorn chicken, Nori, salt, kimchi slaw Double cheese Empanadas, Spicy Tomato Sauce (V) Duck Potstickers, shallots, crispy onion Ponzu dressing

Grilled Lamb back strap Kofta spiced with Mint and cucumber Yogurt Dressing (GF)

Pork Belly Spoons w/ Carrot Puree & Caramelised Onion (GF)
Chicken and Leek Petite Pie with smoked tomato chutney

SUBSTANTIAL

Angus Beef Cheeseburger Slider w/ Lettuce & Special Sauce
Southern Fried Chicken Slider w/ Lettuce & Peri Peri Mayo
Sticky Pork Belly slider w/ Carrot, Coriander, Nuoc Cham & Fried Eshallots
Chipotle Chicken Burrito Bowl on Mexican Rice w/ Guacamole,
Sour Cream & Tom Salsa

Slowed lamb shoulder braise, wild greens, rigatoni, toasted sourdough crumbs, pecorino

Roasted Mediterranean vegetable burger, halloumi, baby rocket, paprika-spiced aioli

Buddha Bowl w/ Braised Chickpeas, Miso Roast Pumpkin, Kimchi, Pickled Radish & Black Sesame

Chicken tikka Masala curry, toasted coconut, coriander baby leaves, crispy onion, organic rice

DESSERT

Deconstructed Vanilla Bean Cheesecake with Fresh Berries Almond biscuit crumble

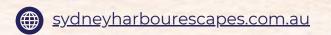
Chocolate Cremeux w/ Peanut Brittle & Mandarin

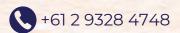
Eton Mess w/ Mascarpone, Berry Compote, Meringue Passionfruit, and strawberry meringue on spoon

Sea-salt caramel and brownie crumble tart
Triple cream brie, sour cherry and baby basil crisp

V = VEGETARIAN









Maximum 45 Guests



2 Canapes on arrival, 6 Platters, 1 Dessert Canape

\$150 PER HEAD

3 Canapes on arrival, 8 Platters, 2 Dessert Canape

COLD PLATTERS

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy

House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (GF)

Salami selection with pickles, olives, and grilled vegetables

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (GF)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

HOT PLATTERS

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish

8-hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous

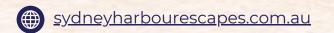
Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

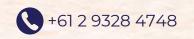
Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

V = VEGETARIAN







BUFFET SELECTIONS

Maximum of 45 Guests

DESSERT PLATTERS

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

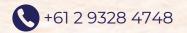
Strawberry cheesecake coconut crumble strawberry ice cream Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

BUFFET INCLUDES

Green micro salad with shaved radish, red onion and cold-pressed dressing Fresh baked bread rolls and Pepe Saya butter Steamed baby potatoes with parsley butter and lemon







SEAFOOD BUFFET MENU



Maximum of 45 Guests

COLD

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli

COLD PLATTERS

Yellowfin tuna spring onion, king brown mushrooms, aged soy

QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chili

WARM PLATTERS

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Large king prawns with butternut pumpkin, Persian fetta, and Harissa (gf)

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy, and wild mushrooms

DESSERT

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (GF)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

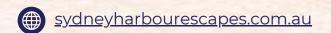
BEEF INCLUDES

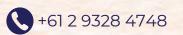
Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing Spiced cauliflower, chickpeas, raita salad Handmade bread rolls, cultured butter



V = VEGETARIAN







3 COURSE \$150 PER HEAD

4 COURSE \$160 PER HEAD

6 COURSE \$225 PER HEAD

ENTREE

Chilled Tiger prawns, celeriac remoulade, red vein sorrel, and lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress

De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth

Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

Grilled Rare yellowfin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chili aioli

MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered lamb loin, slow-cooked shoulder, globe artichoke, broad beans, peas, jus

De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley

Hapuka Fillet, squid, chorizo, nettle butter, lemon

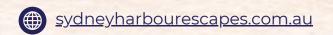
Grass-fed beef tenderloin, ox tail cigar, King Brown mushroom, jus

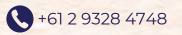
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus

Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

V = VEGETARIAN







SIT DOWN SELECTIONS

DESSERT

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream Salt caramel, chocolate slices, banana fritters, peanuts, chocolate ice cream Coconut panna cotta, mango, crumble, coconut sorbet Vanilla cheesecake, mixed berries, orange cardamom ice creaM Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

ON THE SIDE

Bread and side Hand made rolls cultured butter

Baby green leaves, apple cider dressing



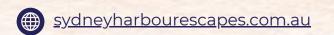
\$55 PER CHILD

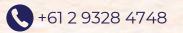
(3 - 12 years old)

Margarita pizza bites Free range chicken strips, chips mayo Penne bolognese and parmesan (plain if need) Vanilla ice cream strawberries, crushed merinaue











% FOOD STATIONS &



Stations can be added to any canape or buffet event Minimum of 30 guests Additional chef is required

SUSHI & SASHIMI STATION \$23 per person

Kingfish, tuna, and fresh seasonal seafood served raw and carved to order

DUMPLING BAR \$23 per person

selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION \$26 per person

showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

CAVIAR STATION \$POA

Selection of caviars, ice bowl, complete with hostess to guide though the caviars

LIVE OYSTER SHUCKING \$26 per person

shucked to order Sydney Rock, Pacific and Flats by chef on board

GLAZED HAM STATION \$23 per person

served warm and carved to order served with mustards, pickles and soft rolls

CHARCUTERIE & CHEESE \$20 per person

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE \$20 per person

wide selection of both local and imported cheeses with various breads and classic accompaniments

