



Evolution

CATERING MENU



CANAPE MENU



GOLD CANAPE

\$85 PER HEAD

5 Small, 1 Substantial, 1 Dessert

PLATINUM CANAPE

\$110 PER HEAD

8 Small, 1 Substantial, 1 Dessert

ELITE CANAPE

\$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

GF = GLUTEN FREE



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

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BUFFET MENU



Maximum 45 Guests

GOLD BUFFET **\$130 PER HEAD**

2 Canapes on arrival, 6 Platters, 1 Dessert Canape

PLATINUM BUFFET **\$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 GF = GLUTEN FREE



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



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SEAFOOD BUFFET MENU



\$180 PER HEAD

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



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SIT DOWN MENU



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



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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



KIDS MENU



\$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 meringue





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 through 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

