



# State Of The Art

## FOOD MENU

### TERMS & CONDITIONS

Minimum order of 10 pax. For orders less than 20 pax a surcharge of \$100 applies.

The Chef's menu is an exception and can only be offered to groups of 15+ persons. Custom chef menus can be offered for lower numbers on the application.

∞

A public holiday surcharge of 25% applies to all catering orders except for Christmas Day and New Year's Day where custom menus are required.

∞

A chef fee for charters longer than 4 hours applies to the chef's menu at \$85 per hour.

∞

Platters ordered without other menus require a minimum spend of \$1000 and incur a delivery fee of \$150.

∞

We are happy to offer custom menus to our clients including food stations, live cooking, small group dining and plated menus on application.

Dietaries abbreviations:

**GF** – Gluten free

**DF** – Dairy free

**V** – Vegetarian

**VG** - Vegan





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## FOOD MENU

### CANAPE I \$70

{5 CANAPES, 2 SUBSTANTIALS, ASSORTED PATISSERIES}



#### CANAPES

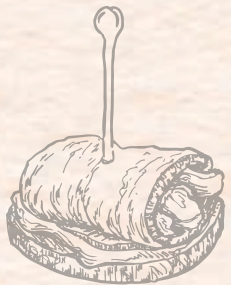
*Traditional & prawn Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)*

*Smoke almond frittata, kale, broccoli & Woodside goat curd (GF, V)*

*Peking duck pancake, hoisin, cucumber, shallot (DF)*

*Thai chicken sates, peanut sauce (GF)*

*Slow cooked lamb shanks, rosemary & preserved lemon miniature pie*



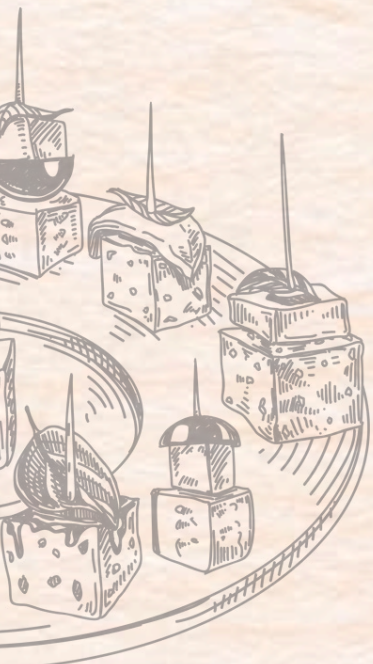
#### SUBSTANTIAL ITEMS

*Hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise*

*Gnocchi, roasted cherry tomato sauce, burrata, basil & pecorino (V, VG option)*

#### DESSERTS

*Assorted Macarons (GF) or Chocolate & Salted Caramel Crunch Tart*



*Substitutes for substantial & canape add-ons on page 5*





# State Of The Art

## FOOD MENU

### CANAPE II \$90

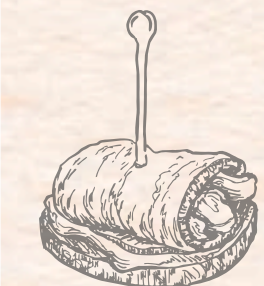
{2 GRAZING BOARDS, 5 CANAPES, 2 SUBSTANTIALS, 2 DESSERTS }



#### GRAZING

*Warrnambool Cheddar, Udder Delights brie, Heysen blue, Friuli Venezia, Kakadu apple and plum relish, dried, mixed nuts, grapes and lavoche rosemary (GF)*

*Assorted charcuterie meats, hummus, tzatziki, babaghannoush, chutney, chili, and rosemary marinated olives (GF)*



#### CANAPES

*Seared salmon, sesame seeds, & wasabi avocado (DF, GF)*

*Baby Spinach & Parmesan slice, spring vegetable brick pastry (V)*

*Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar*

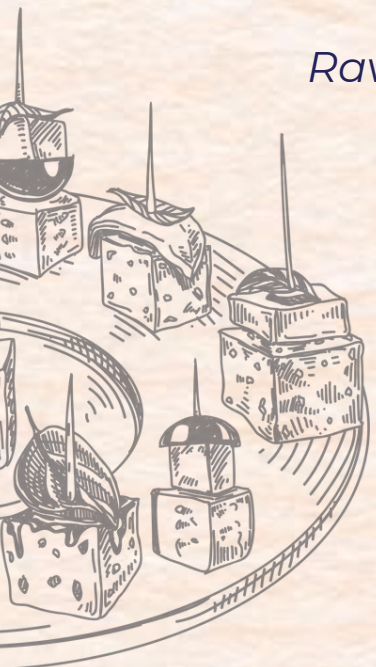
*Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles and truffle mayonnaise*



#### SUBSTANTIAL ITEMS

*Pan seared Atlantic Salmon, truffle oil mash, asparagus, yuzu and tarragon beurre blanc (GF)*

*Ravioli 'Quattro formaggi', Parmesan, feta, ricotta, pecorino, chives (V)*



#### DESSERTS

*Assorted macarons (GF)*

*Mini mandarin cheesecake*



*Substitutes for substantial & canape add-ons on page 5*





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## FOOD MENU

### COLD BUFFET I \$70

{2 CANAPES, 4 MAINS, 3 SALADS, 1 DESSERT }

#### CANAPES

*Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise*

*Peking duck pancake, hoisin, cucumber, shallot (DF)*



#### MAIN BUFFET

*Angus beef sirloin, pickled jalapeños, lime crema, garlic herb sauce (GF)*

*Lemongrass chicken, carrots, daikon, snow peas, nam jim dressing (DF, GF)*

*Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)*

#### VEGETARIAN

*Grilled asparagus, feta, grapefruit & apple cider vinaigrette (GF, V)*

#### SALADS

*Charred Carrot, Wild Rice, Lemon Myrtle Dressing (GF, VG)*

*Cob salad; Cos lettuce, bacon, avocado, tomatoes, eggs (GF)*

*Australian potato salad, gherkins, egg tartare (GF, V)*

#### BREADS

*Sonoma sourdough breads and Pepe Saya butter*

#### DESSERT

*Dark Belgian chocolate creme brulee, Frangelico & hazelnut praline (GF)*







# State Of The Art

## FOOD MENU

### COLD BUFFET II \$90

{3 CANAPES, 4 MAINS, 2 SIDES, 3 SALADS, 2 DESSERTS }

#### CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Miniature hickory smoked wagyu beef burger, American cheese,  
onion jam, pickles & truffle mayonnaise

Twice-baked cheese souffle, sage butter (GF, V)

#### MAIN BUFFET

Chicken cacciatore, roasted mushrooms, parsley (GF)

Pan-seared Atlantic salmon, garlic yogurt, tabouli, and pomegranates (GF)

Roasted beef rump, salsa Verde (GF)

#### VEGETARIAN

Vegetarian moussaka (GF, V)

#### SIDES

Saffron, herbed rice (GF, VG)

Chargrilled broccolini and zucchini, maple & lemon dressing (GF, VG)

#### SALADS

Radicchio, baby cos, parmesan, almonds, palm sugar vinaigrette (GF, V)

Spiced pumpkin, baby spinach, Persian fetta, pomegranates (GF, V)

#### BREADS

Sonoma sourdough breads and Pepe Saya butter

#### DESSERT

Traditional Italian ricotta, honey, pistachi cannoli

Raspberry Bakewell tart (GF)





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### CANAPE ADD ON

#### SUBSTANTIALS

∞ below items can be swapped with Canape 1 & 2 substantials ∞

*Egyptian spiced chicken tagine, couscous, almond & apricots (GF)*

*Ravioli 'Quattro formaggi', Parmesan, feta, ricotta, pecorino, chives V*

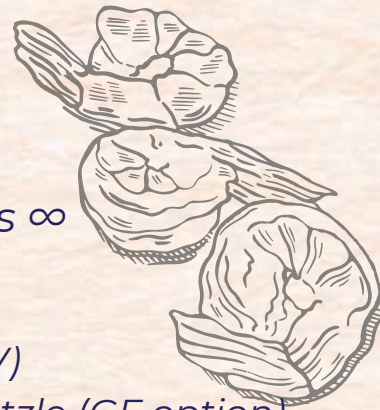
*Milk-fed Veal shavings, creamy porcini mushroom sauce, homemade saffron spaetzle (GF option)*

*Pan-seared Atlantic salmon, truffle oil mash, asparagus, yuzu tarragon beurre blanc (GF)*

*Mediterranean chicken & macaroni salad with celery, capsicum,  
heirloom tomatoes, olives, and fine herbs*

*Szechuan prawn & soba noodle salad, cucumber, peas, pepper & black vinegar dressing (GF)*

*Portuguese chicken slider, chili, ginger, Habanero mayo*



#### COLD, \$6

*Alaskan snow crab roulade, Japanese mayo*

*Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage (DF)*

*Sustainable king prawns, yuzu aioli (DF, GF)*

*Wagyu beef tataki, mushroom, crispy sushi rice (DF, GF)*

*Natural Sydney rock oysters, seasonal citrus (DF, GF)*



#### WARM, \$6

*Caramelized onion, Gorgonzola tartlet, truffle oil (V)*

*Coconut tiger prawns, Sriracha aioli (DF, GF)*

*Charcoal crumbed king prawns, Sriracha aioli (DF)*

*Korean fried chicken, honey butter*

*Lamb kofta, garlic sauce (DF, GF)*

*Roasted pumpkin, feta, caramelized onion miniature pizza (V)*

*Homemade vegetable curry puff, chili & coriander dip (DF, VG)*

#### VEGAN, \$6

*Pumpkin kibbeh, burghul, minted coconut (DF, VG)*

*Mushroom pan fried gyoza, light soy & coriander dipping sauce (DF, VG)*

*BBQ oyster mushroom skewers, avocado & lime emulsion (GF, VG)*

#### SUBSTANTIAL (see options above) \$15

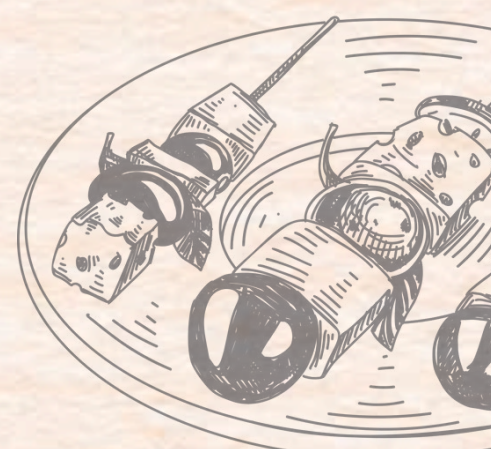
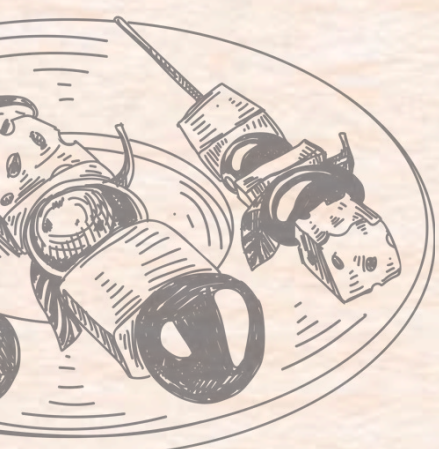
#### DESSERT, \$7.50

*Chai latte creme brulee (GF)*

*Chocolate espresso tar*

*Ruby opera cake*

*Caramel chocolate cookie*







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### PLATTERS

All platters are designed for 20 pax but do not substitute a meal.  
Minimum order of \$1000 if not ordered in conjunction with a canape or buffet menu.  
A delivery fee of \$150 applies to stand-alone platter/station orders. A delivery

#### **CHARCUTERIE \$300**

Air-dried beef, Sappressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato, chutney, Sonoma sourdough breads, Pepe Saya butter

#### **CHEESE \$250**

Warrnambool Cheddar, Udder Delights brie, Friuli Venezia; Montassio Italy, Quince Paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

#### **ANTIPASTO \$190**

Herbed, semi-dried cherry tomato, chili & rosemary marinated olives, marinated artichoke, Chargrilled eggplant & zucchini, mushrooms a la Grecque, seasonal greens, fire roast capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter

#### **FRUIT PLATTER \$140**

Seasonal fruit

#### **SEAFOOD**

**\$270 (Small) | \$420 (Medium)**

Sydney Rock Oysters (2 \ 3 dozen), peeled King Prawns (20 \ 40 pieces), lemons/limes, cocktail sauce

#### **SEAFOOD DELUXE**

**\$440 (Small) | \$720 (Medium)**

Sydney Rock Oysters (2 \ 3 dozen), peeled King Prawns (20 \ 40 pieces), Salmon sashimi (20 \ 40 pieces), Moreton Bay bugs creme fraiche tarragon mayonnaise (10 \ 20 pcs), lemons/limes, cocktail sauce, mignonette, wasabi

#### **GRAZING TABLE \$40/pax**

All Cheese, Charcuterie & Antipasto items as listed above

Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)  
Cured or smoked salmon, dill yogurt, horseradish creme fraiche (GF)

Assorted Sonoma sourdough breads, sliced loaves, whole loaves bread sticks & Australian cultured, Pepe Saya butter





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## FOOD MENU

### KID'S MENU \$32



#### MAIN (Select 1)

- Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables*
- Spaghetti Bolognese*
- Baked macaroni & cheese, fresh tomatoes*
- Chicken, capsicum & cheese quesadilla*
- Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach...)*
- Ham & Cheese sliders*

#### DESSERT (Select 1)

- Banana, hazelnut & Nutella muffin (GF)*
- Chocolate & raspberry brownie, chocolate sauce*
- Seasonal fruit cups*

