

# OSCAR 2

## Menu Options

### CANAPÉS MENU

8 CANAPÉS \$55 // 10 CANAPÉS \$64 // 15 CANAPÉS \$85

#### COLD

- Sydney Rock Oysters, lemon (gf)
- Crystal Bay Prawns, Marie Rose (gf)
- Chef's selection of sushi, soy
- Vegetarian rice paper rolls, Vietnamese dressing (V) (gf)
- Peking Duck Pancakes, hoisin
- Kingfish Ceviche, wasabi mayo (gf)
- Tuna Tartare (gf)
- Sliced Serrano ham, crostini
- Spanner crab fingers, crème fraiche
- Caprese skewers, cherry tomato, bocconcini, basil (gf) (v)
- Smoked Salmon mousse cone

#### HOT

- Wagyu beef slider, cheese, ketchup, pickle
- Chicken skewers, lemon, oregano, rock salt (gf)
- Portobello mushroom, haloumi slider, black garlic mayo (v)
- Spinach and feta cigar, tzatziki (v)
- Salmon skewers, saffron mayo (gf)
- Pork katsu sliders, pickled red cabbage, miso mayo
- Grilled beef skewers, salsa verde (gf)
- Prawn skewers, red nam chin (gf)

- Pork belly, glazed apple sauce (gf)
- Heirloom tomato, goats cheese tart (v)

#### DESSERTS

- Fruit skewers, honey yoghurt
- Mini assorted cannoli
- Chocolate tart, hazelnut, salted caramel
- Gelato cones
- Individual lemon meringue

#### **BUFFET MENU**

\$110 PER PERSON

#### COLD STATION

- Tomato salad, goats cheese, olives, basil dressing (v) (gf)
- Chopped cos salad, red radish, pickled onion, crispy pancetta, Parmesan, red wine vinaigrette (gf)
- Crystal Bay prawns, Marie Rose (gf)
- Sydney Rock Oysters (gf)
- Charcuterie Board, condiments, bread
- Sushi and sashimi plates, soy sauce, wasabi, pickled ginger (gf)

#### HOT STATION

- Oven baked Atlantic salmon, capers, fennel, dill(gf)
- Corn-fed chicken breast, seeded mustard, eschallots, garlic cream
- Roast Black Angus Sirloin, red wine gravy
- Baked vegetable medley (v) (gf)
- Steamed Jasmine rice (v) (gf)

#### SWEET STATION

- Mini tart selection
- Mini gelato cones

- Fruit platter (gf)

### **ASIAN BUFFET MENU**

\$125 PER PERSON

- Sydney Rock Oysters, red nam chin (gf)
- Vegetarian rice paper rolls, tom yum (gf)
- Salmon and avocado nori roll, wasabi, soy
- Peking duck pancakes, cucumber, hoisin sauce
- Thai beef salad, crispy noodles, palm sugar dressing (gf)
- Whole baked market fish, ginger, shallots, sesame (gf)
- Black bean chicken, capsicum, curry leaves, chilli
- Pork spare ribs, hoisin, szechuan
- Stir fried Asian greens, oyster sauce
- Steamed Jasmine rice
- Seasonal fresh fruit platter (gf) (v)

Minimum of 10 pax / Dietary requirements will be catered for / Menus are subject to change due to season and availability

### **PLATTER MENU**

Cheese: \$220

Selection of Australian and imported cheeses, house lavosh, fruit chutney

Fruit: \$200

Fresh seasonal fruit, honey yoghurt, mixed nuts

Cheese and Fruit: \$200

Mix of the above

Cold Seafood: \$450

Queensland Tiger Prawns, Sydney Rock Oysters, house cured salmon,  
marinated Fremantle octopus, marinated mussels, condiments

Charcuterie: \$300

Finest selection of cured meats, chutneys, pickles, woodfired breads

Antipasto: \$200

Marinated vegetables, dips, breads, crackers

Asian: \$350

Vegetarian rice paper rolls, assorted sushi, kingfish sashimi, tuna tartare, crab san choy boy

Sandwiches and wraps: \$180

## Beverage Menu

### **SILVER PACKAGE**

4HRS \$70 PER PERSON (INC GST)

Bandini Prosecco, Veneto, Italy

Extra Dry, Fresh, Classic, Vibrant.

Tai Nui Savignon Blanc, Marlborough, NZ

Lush, Bright Fragrances, White Stonefruits, Lengthy, Mouthwatering Finish

or

Baby Doll Pinot Gris, Marlborough, NZ

Pear Aromas, Textural, Aromatic Spice.

Reverie Rose, Languedoc, France

Well-Balanced, Dry, Elegant, Raspberry Aromas

Black Cottage Pinot Noir, Marlborough, NZ

Berry Fruit Flavours, Grainy Tannins, Juicy Finish

or

Le Marquis Cabernet Sauvignon, Rylstone, NSW

Dense Forest Fruits, Cassis, Dark Chocolate Flavours, Berrie Bouquet.

Beer (Peroni, Corona, James Boags Premium, James Boags Light)

Soft Drink, Juice & Mineral Water

## **GOLD PACKAGE**

4HRS \$90 PER PERSON (INC GST)

Petit Cordon by Maison Mumm, Marlborough, NZ

The intensity of Pinot Noir grapes with the freshness of Chardonnay.

Breganze Pinot Grigio, Veneto Italy

Juicy, Crisp, Zesty, Refreshing

Billet Doux SSB, Rylstone NSW

Fresh, Zesty, Tropical Characters, Melon Aromas, Crisp Finale

Reverie Rose, Languedoc, France

Well-Balanced, Dry, Elegant, Raspberry Aromas

Black Cottage Pinot Noir, Marlborough, NZ

Berry Fruit Flavours, Grainy Tannins, Juicy Finish

Silver Hammer Shiraz, McLaren Vale, SA

Classic, Robust, Silky, Blueberry Tones, Toasty Oak.

Beer (Peroni, Corona, James Boags Premium, James Boags Light)

Soft Drink, Juice & Mineral Water