



Canapé Selections

BBQ Menus

Buffet Selection

Platters

Sweet Treats

Prices are based on per person and include GST. **(Min 10 guests only)**

** Any changes to the menus including dietary requirements there is a \$7.50pp fee)**

CanapeOption One (7 pieces) \$39.00

Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill

Moroccan HighTop Cocktail Pie (Vegan, Vegetarian)

Cumin Spiced Lamb Kofta with Cucumber Tzatziki (Gluten Free, Halal)

Spicy Chicken Empanada with Coriander, Shallot and Spiced Aioli Prawn Rice Paper Parcels with Mint, Coriander and Chilli Sauce (Gluten Free)

Mushroom and Parmesan Arancini with Truffle Mayo (Gluten Free, Vegetarian)

CanapeOption Two (9 pieces) \$51.50

Chicken camembert pies cranberry pie

Grilled prawn / chorizo / Spanish smoked paprika aioli GF

Smoked / 12 hours brisket / gruyere cheese / red onion / pickles / seeded mustard / Turkish wedge

Overnight candied tomato / shaved Parmesan / basil pesto tart tartinV

Sydney Rock oysters / ginger / lime dressing GF

Ocean trout confit/ shaved fennel / labne/ black olives / blood orange olive oil / spinach leaves food Peking

duck hoisin pancakes / shallots / sesame seeds

Chicken / peanut / coconut chilispiced skewers GF

Smoked rainbow trout mousse / smoked ocean trout tart / pickled onion / chervil

Caramelized onion Gorgonzola frittata / thyme V GF

Canape Option Three (12 pieces) \$60

Mushroom and Parmesan Arancini with Truffle Mayo (Gluten Free, Vegetarian)

Moroccan HighTop Cocktail Pie (Vegan, Vegetarian)

Prawn Rice Paper Parcels with Mint, Coriander and Chilli Sauce (Gluten Free)

Petite Chicken and Leek Pie with Celery and Spring Onions Best Market Oysters with Lime Emulsion (Gluten Free)

Coconut Dusted Sugar Cane Prawns with Lime Sauce Pumpkin Goats Cheese and

Caramelised Onion Tartlet with Pine-nuts (Vegan)

Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill Cumin Spiced Skewered Lamb Kofta with Cucumber Tzatziki (Halal, Gluten Free)

Mostly Vegetarian **Canape Option Four**(6 pieces) \$35.00 (Min. 10)

Polenta Onion Tart with Rosemary and Fig (Vegetarian)

High Top Moroccan Cocktail Pie (Vegan, Vegetarian)

Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill (2)

Mushroom and Parmesan Arancini with Truffle Mayo (Gluten Free, Vegetarian)

Mediterranean Filled Pumpkin Flower with Diced Pumpkin, Coriander, Onion and Cumin (Vegetarian)

Thai Beef Rice Paper Roll with Snow Pea, Capsicum, Cucumber and Coriander Mint Lime (Gluten Free)

BBQ Selections

Platinum offers three BBQ selections.

Prices are based on per person and include GST. (min 10 guests)

BBQ Option One \$45.50

To Start

Charcuterie & Antipasto board - Includes Bresaola, Prosciutto, Salami, Eggplant Dip, Chickpea Dip and Tzatziki Dip, Vege Crudités, Olives, Feta, Bread and Crackers

BBQ Includes

Mediterranean Spiced Chicken Tenderloin with Honey Mustard Dressing

Assorted Gourmet Pork Sausages Served with Caramelised Onion, Tomato Relish and Mustard

Peppered Rump Steak with Chimichurri Sauce on the Side

Greek Salad with Marinated Feta, Kalamata Olive, Plum Tomato, Cucumber, Red Onion, Crisp Lettuce and Lemon Oregano Dressing (Gluten Free, Vegetarian)

Classic Potato Salad with Potato, Parsley, Dill Pickles, Spring Onion and Egg Mustard

Mayonnaise (Vegetarian)

Crusty French Baguette

BBQ Option Two \$55.00

To Start

Charcuterie & Antipasto board - Includes Bresaola, Prosciutto, Salami, Eggplant Dip, Chickpea Dip and Tzatziki Dip, Vege Crudités, Olives, Feta, Bread and Crackers

BBQ Includes Grilled Lamb Cutlets served with Rosemary Tomato Relish Mediterranean

Spiced Chicken Tenderloin with Honey Mustard Dressing Teriyaki Salmon Fillet with Wasabi Mayonnaise

Greek Salad with Marinated Feta, Kalamata Olive, Plum Tomato, Cucumber, Red Onion, Crisp Lettuce and Lemon Oregano Dressing (Gluten Free, Vegetarian)

Quinoa Salad (Gluten Free, Vegan, Vegetarian)

Classic Potato Salad with Parsley, Dill Pickles, Spring Onion and Egg Mustard Mayonnaise (Vegetarian, Gluten Free)

Crusty French Baguette

Sweet Treats Platter Assortment such as Double Chocolate Brownie Square, Gluten Free Passion-fruit Polenta Cake and French Macaroons (1 each p/p)

Buffet Selections

Platinum offers two buffet selections.

Prices are based on per person and include GST.

Buffet Option One \$45.00 (Min. 10)

To Start

Charcuterie & Antipasto board - Includes Bresaola, Prosciutto, Salami, Eggplant Dip, Chickpea Dip and Tzatziki Dip, Vege Crudités, Olives, Feta, Bread and Crackers

Buffet Includes

Lemon Roasted Chicken with Charred Lemon, Rosemary and Thyme

Thai Beef Salad with Glass Noodles, Snow Pea, Capsicum, Choy Sum, Baby Corn, Cucumber and Coriander Mint Lime Dressing

Kumara Salad with Baby Spinach, Roasted Pine Nut, Chickpea, Shallot and Balsamic Quinoa Salad with Roast Pumpkin, Coconut, Seeds and Mint Crusty

French Baguette Buffet

Option Two \$55.00 (Min. 10)

To Start

Charcuterie & Antipasto board - Includes Bresaola, Prosciutto, Salami, Eggplant Dip, Chickpea Dip and Tzatziki Dip, Vege Crudités, Olives, Feta, Bread and Crackers

Buffet Includes

Lemon Roasted Chicken with Charred Lemon, Rosemary and Thyme

Smoked Salmon with Crusty Baguette, Grilled Lemon, Capers, Pickled Red Onion, Dill and Horseradish Cream

Thai Beef Salad with Glass Noodles, Snow Pea, Capsicum, Choy Sum, Baby Corn, Cucumber and Coriander Mint Lime Dressing

Caramelised Onion Pumpkin and Pepper Polenta Tart (Vegetarian)

Kumara Salad with Baby Spinach, Roasted Pine Nut, Chickpea, Shallot and Balsamic Exotic

Rice Salad with Black Rice, Pickled Beetroot, Walnuts, Baby Spinach, Feta and Balsamic

Crusty French Baguette

Asian Buffet Option \$66.50 (Min. 15)

To Start

Satay Peanut Coconut Sambal with Coriander and Dry Fried Onion (Gluten Free, Halal)

Peking Duck Spring Roll with Hoisin Plum Dipping Sauce

Buffet Includes

Mixed Dumplings - Includes Prawn with Soy & Hot Chilli, Pork Dim Sim with Ginger Soy and Vegan with Chilli

Masterstock Baked Crispy Skin Ocean Trout marinated in Ginger Soy with Snow Peas Tofu and Black Mushrooms with Julienne Carrots and Chilli Sesame Oil Dressing

Drunken Chicken Breast with Szechuan Star Anise Master Stock Braised King Prawns with Broccolini, Garlic and Chilli BBQ Pork Noodles with shallot and Julienne Carrots

Chinese Greens - Including Pak Choi or Choy Sum with Oyster Sauce Steamed Rice Seasonal

Best Fresh Fruit Platter (Vegetarian)

Custard Tart

Platter Selections

(Min \$200 order for Platters)

Platinum offers four platter selections.

Prices includes GST.

Antipasto/ Charcuterie (Serves 10) \$125.00

Shaved ham / prosciutto /salami / chorizo / broscolla/ beef / house made dips / grilled bread / olives / cornichons/ crackers

Seafood Platter (12 pieces) \$170.00

Oysters -seasonal varieties (12 pieces)

King prawns (12 pieces)

Hickory smoked salmon (12 slices pieces)

Traditional accompaniments

Baked Bites Platter (27 Pieces) \$125.00

Assortment of Baked Bites Including; -

Cauliflower Sausage Rolls (3 pieces) –

Petite Chicken & Leek Pies (3 pieces) - Vegetarian Samosas (3 pieces) –

Steak Green Peppercorn Mini Gourmet Pies with Ketchup (3 pieces) –

Pork & Fennel Mini Sausage Rolls (3 pieces) –

Spicy Chicken Empanadas (3 pieces) –

Moroccan High Top Cocktail Pies (3 pieces) –

Smoked Salmon Tartlet (3 pieces) –

Mushroom & Parmesan Arancini (3 pieces)

Cheese Selection \$125.00

Selection of local and imported cheeses including wash rind / blue / cheddar/ crackers biscuits / dried fruit

Fruit Platter \$88.00

Selection of seasonal fruit and berries

Sweet Treat Platter