

Note: Surcharges apply on public holiday

Food Menu: \$100 ordering fee applies

Canape

Gourmet Canape Menu

Minimum 10 person

\$49 per head

BBQ pulled pork bao with cucumber, sour reddish and chili mayo

Spinach Ricotta Turnover (V)

Calamari Bite with Aioli

Pumpkin & Goat Cheese Arancini (V)

Mini Fruit Cup (V,GF)

Silver Canape Menu

Minimum 10 person

\$62 per head

Garlic Prawn Skewers (GF)

4 Cheese Arancini (V)

Lemongrass Chicken Skewers (GF)

BBQ pulled pork bao with cucumber, sour reddish and chili mayo

Mini wagyu burger in brioche bun with tomato and cheddar

Mini Fruit Cup (V, VG, GF)

Gold Canape Menu

Minimum 10 person

\$78 per head

Prawn cocktail tartlets with avocado mousse and fish roe

Lemongrass Chicken Skewers (GF)

Teriyaki Scallop

Cheeseburger Spring Roll with Sweet Chili Sauce

Jalapeno & Cheese Bite (V)

Miniwagyu burger in brioche bun with tomato and cheddar

Mini Fruit Cup (V, VG, GF)

Platinum Canape Menu

Minimum 10 person

\$95 per head

Prawn cocktail tartlets with avocado mousse and fish roe

Smoked Salmon Rose

Natural Oyster (GF)

Teriyaki Scallop

Peking Duck Spring Roll

Sweet Chili Chicken Taco

Calamari Bite With Aioli

Fruit Platter

BBQ

Silver BBQ Menu

Minimum 10 person

\$72 per head

Appetizers on arrival

Pumpkin & Goat Cheese Arancini (V)

BBQ pulled pork bao with cucumber, sour reddish and chili mayo

Platter (*Choose ONE from the below)

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*

Main Course

Angus Beef Patties (GF)

Lamb & Rosemary Sausages (GF)

Lemongrass Chicken Skewers (GF)

Variety Seasonal Fruits Platter (V) (VG) (GF)

Hot Dog Roll

Gold BBQ Menu

Minimum 10 person

\$82 per head

Appetizers on arrival



Cheeseburger Spring Roll

BBQ pulled pork bao with cucumber, sour reddish and chili mayo

Platter (*Choose ONE from the below)

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*

Main Course

Wagyu Beef Patties (GF)

Beef Chipolata Sausages (GF)

Grilled prawns with garlic butter and shallots (GF)

Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)

Variety Seasonal Fruits Platter (V) (VG) (GF)

Hot Dog Roll

Platinum BBQ Menu

Minimum 10 person

\$101 per head

Appetizers on arrival

Peking Duck Spring Roll

Teriyaki Scallop

Platter (*Choose ONE from the below)

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*

Main Course

Wagyu Beef Patties (GF)

Pork Fennel and White Wine Sausages (GF)

Grilled prawns with garlic butter and shallots (GF)

Lemongrass Chicken Skewers (GF)

Gilled Salmon Fillet (GF)

Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)

Variety Seasonal Fruits Platter (V) (VG) (GF)

Hot Dog Roll

Buffet

Silver Buffet Menu

Minimum 10 person

\$88 per head

Appetizers on arrival

Calamari Bite with aioli

Homemade mini quiches (V)

4 Cheese Arancini (V)

Platter (*Choose ONE from the below)

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*

Main Course

Herb roasted while chicken with hearty oven baked vegetable (GF)

Homemade cheesy angus beef lasagne

Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V) (VG) (GF)

Dessert platter for share (in petit four size) (V)

Variety Seasonal Fruits Platter (V) (VG) (GF)

Gold Buffet Menu

Minimum 10 person

\$98 per head

Appetizers on arrival

Garlic Prawn Skewers (GF)

Pumpkin & Goat Cheese Arancini (V)

Cheeseburger Spring Roll

Platter (*Choose ONE from the below)

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*

Main Course

Slow Cooked Striploin (GF)

Homemade cheesy angus beef lasagne

Sweet Potato salad, cucumber, corn, quinoa, onion and cherry tomato (V) (VG) (GF)

Dessert platter for share (in petit four size) (V)

Variety Seasonal Fruits Platter (V) (VG) (GF)

Platinum Buffet Menu

Minimum 10 person

\$122 per head

Appetizers on arrival

Peking Duck Spring Roll

BBQ pulled pork bao with cucumber, sour reddish and chili mayo

Sweet chili chicken taco

Platter (*Choose ONE from the below)

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*

Main Course

Teriyaki Salmon Fillet

Slow Cooked Striploin (GF)

Grilled prawns with garlic butter and shallots (GF)

Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V) (VG) (GF)

Dessert platter for share (in petit four size) (V)

Variety Seasonal Fruits Platter (V) (VG) (GF)



Add On

Assorted Sushi Platter \$77

(Approx. 36 pcs)

Salmon, Aburi Salmon, avocado, cucumber and or crab on assorted nori

Pumpkin Arancini (V) (VG) (GF) \$91

(Approx. 20 pcs)

Tomato Arancini (V) (VG) (GF) \$91

(Approx. 20 pcs)

Sweet Potato Croquettes (V) (VG) (GF) \$100

(Approx. 20 pcs)

Vegetable Lasagne (V) \$124

(Approx. 2.5kg)

Cheese Platter \$130

Mature Cheddar / Blue Vein Cheese / Creamy Brie served with fresh berries and crackers, lavash, nuts and/or dried fruits

Spinach and Ricotta Cannelloni (V) \$130

(Approx. 2.5kg)

Vegan Burger (V) \$152

(Approx. 16 pcs)

***Vegan and Gluten Free option available, please feel free to let us know your dietary requirement. Delivery is available. Please contact us for details.*

***All food are subject to change due to seasonality and availability of produce.*

***All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.*