

Canape Menu

Chef fee \$480 for the 1st 4 hours required on all catering

Gold|\$85 PP

5 Small, 1 Substantial, 1 Dessert

Platinum| \$110 PP

8 Small, 1 Substantial, 1 Dessert

Elite | \$150pp

9 Canapes, 2 Substantial, 2 Dessert, Grazing Station

Canapes

Cold

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 chilli, lemon aioli

Sesame soy glazed, free, range, chicken, Edamame, shallots, kewpie mayo

Basil-Goat Cheese Mousse, Tomato Tartare tart (V)

Hot

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 Shallots

Chipotle chicken Burrito Bowl on Mexican Rice w/ Guacamole, Sour Cream & Tom

Salsa

Slowed lamb shoulder braise, wild greens, rigatoni, toasted sour dough 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, strawberry,

meringue on spoon

Sea-salt caramel and brownie crumble tart

Triple cream brie, sour cherry and baby basil crisp

Kids Menu - \$55 per child (3-12 years)

Margarita pizza bites

Free range chicken strips, chips mayo

Penne bolognese and parmesan (plain if need)

Vanilla ice cream strawberries, crushed meringue



Buffet Menu

Gold | \$130PP

2 Canapes on Arrival, 6 Platters, 1 Dessert Canape

Platinum | \$150PP

3 Canapes on Arrival, 8 PLatters, 2 Dessert Canape

Platters

Cold

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)

Salumi 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

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

Evolution

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

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

V = VEGETARIAN, VG = VEGAN GF = GLUTEN FREE

MAXIMUM 45 GUESTS

Seafood Buffet Menu \$180pp

COLD

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled



mussels , Caper mayonnaise, citrus aioli

COLD PLATTERS

Yellow fin tuna spring onion, king brown mushrooms, aged soy
QLD spanner crab (de shelled) Heirloom tomato medley, avocado, radish ,
cucumber, light chilli

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

BUFFET INCLUDES

Steamed new potatoes
Wild rocket, shaved pear, pecorino, aged balsamic dressing
Spiced cauliflower, chickpeas, raita salad
Handmade bread rolls , cultured butter

DESSERT

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs
and flatbread

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MAXIMUM 45 GUESTS

SIT DOWN MENU

3 COURSE| \$150PP

4 COURSE | \$160PP

6 COURSE | \$225PP

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 yellow fin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chilli 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



DESSERT

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream

Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut panna-cotta, mango, crumble, coconut sorbet

Vanilla cheese cake, 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

FOOD STATIONS

Stations can be added to any canape or buffet event

(Minimum 30 guests)

**ADDITIONAL CHEF REQUIRED*

SUSHI AND SASHIMI STATION \$23PP

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

DUMPLING BAR \$23PP

selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION \$26PP

showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

LIVE OYSTER SHUCKING \$26PP

Evolution

shucked to order Sydney Rock, Pacific and Flats by chef on board

GLAZED HAM STATION \$23PP

served warm and carved to order served with mustards, pickles and soft rolls

CHARCUTERIE & CHEESE \$20PP

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

CAVIAR STATION POA

Selection of caviars , ice bowl, complete with hostess to guide though the caviars

JUST CHEESE \$20PP

wide selection of both local and imported cheeses with various breads and classic accompaniments

