

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

- Yellowfin Tuna Tartare with Edamame, Pickled Radish and Ponzu Dressing (GF)
- Scallop Ceviche with Fresh Lemon and Watercress (GF)
- Fresh Caught Queensland Tiger Prawns and Seafood sauce (GF)
- Fresh Sydney Rock Oysters with Red Wine Vinaigrette (GF)
- Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V)(VG)(GF)
- Tomato Bruchetta with Fresh Basil and Crisp Bread (V)(VG)

Hot

- Green Pea, Buffalo mozzarella Arancini with Aged Reggiano Cheese, lemon aioli (V)
- Quick-fried tiger prawns, capers, radish, remoulade, dry chili on spoon
- Seared Atlantic scallops, pickled mushrooms with sesame dressing



Evolution

Sugar cured duck breasts, shredded baby greens, crisp glass noodles, aged soy
Grilled Lamb back strap Kofta spiced with Mint and cucumber Yogurt Dressing (GF)
8 Hour Slow Cooked Bangalow Pork with sour cherry and Apple Chutney (GF)
Pumpkin and feta spiced roasted pumpkin empanadas (V)
Chicken and Leek Petite Pie with smoked tomato chutney

Substantial

Black Angus Beef Slider with cos, caramelised onion jam, cheese, tomato relish and mayo
Crispy free-range Chicken Slider with smoked Tomato chutney, gem lettuce, aioli Salmon Poke Bowl with Brown
Rice, Quinoa, Edamame, Cucumber and Radish
Pulled Pork slider with Cabbage Slaw, Coriander, Kewpie and Chili aioli
Chipotle spiced Chicken Bowl with cherry tomato, corn salsa brown rice, organic kale salad
Slowed lamb shoulder braise, wild greens, rigatoni, toasted sour dough crumbs, pecorino
Roasted Mediterranean vegetable burger, halloumi, baby rocket, paprika spiced aioli
Beef rendang curry, toasted coconut, coriander baby leaves, crispy onion, organic rice

Dessert

Deconstructed Vanilla Bean Cheesecake with Fresh Berries Almond biscuit crumble
Chocolate Mousse with Roasted Pecans and Chocolate honeycomb
Passionfruit, strawberry, meringue on spoon
Sea-salt caramel and brownie crumble tart
Triple cream brie, sour cherry and baby basil crisp

Kids Menu - \$50 per child (3-12 years)

Fish and Chips
Margarita Pizza Fingers

Evolution



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

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 sauteed wombok, pickled ginger, aged soy and wild mushrooms



Evolution

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 leek

Food Stations

Recommended Addition to all gold canapes

\$30 per person per station

Cold Platters

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

Dumpling Bar

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

Oyster Tasting Station

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

Caviar Station

Selection of caviars, ice bowl, complete with hostess to guide through the caviars (\$POA)



Evolution

Live Oyster Shucking

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

Glazed Ham Station

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

Charcuterie & Cheese

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

Just Cheese

Wide Selection of both local and imported cheeses with various breads and classic accompaniments

