

Note: Surcharges apply on public holiday

MENU

Selections to be confirmed with at least one week notice*

Chef on board menus to be confirmed with at least two weeks notice*

Dietaries to be advised with at least one week notice*

Chef fee is \$400 for up to four hours and \$80 per hour thereafter

All prices are inclusive of GST

20% surcharge applies on public holidays

100% surcharge applies to chef fee on public holidays

We can cater for most food intolerances and preferences. Please advise upon booking.

DIETARIES GLOSSARY

GF – Gluten free

DF – Dairy free

VEG – Vegetarian

VEGAN - Vegan

CLASSIC BBQ - \$50PP

Minimum 20 guests

Chef not required on board

Where minimum numbers cannot be reached, a \$175 fee applies

\$500 minimum spend applies

Minimum 10 person charge applies to enhancements



Gourmet beef sausages GF, DF

Slow cooked lamb shoulder, served with tzatziki GF, DF

Choice of two salads:

Green salad with balsamic dressing GF

Coleslaw GF

Pesto pasta salad

Rocket, pear & parmesan salad with balsamic dressing GF

Bread & butter

Sweets for dessert

BBQ ENHANCEMENTS

Minimum 10 person charge applies

Cheese and charcuterie board - \$19 PP

Marinated chicken GF, DF - \$10 PP

Fresh Australian Prawns GF (3 pieces pp) - \$12 PP

Fresh Pacific Oysters GF (3 pieces pp) - \$15 PP

Fresh Sashimi Platter - \$200

PLATTERS

Minimum spend of \$650 if only platters are ordered

\$80 delivery fee, not included in minimum spend

Chef not required on board

As a guide, three-to-five platters recommended per 10 guests

All platters served with baguettes and butter



FRESH SEAFOOD PLATTER – FOR 2, \$360 | FOR 3, \$650 | FOR 6, \$850

Mixed seafood platter including prawns, smoked salmon, oysters, grilled octopus, lobster tails, scallops, cocktail sauce.

FRESH AUSTRALIAN PRAWNS PLATTER - \$240

Queensland Tiger prawns, seafood sauce

OYSTERS PLATTER - \$240

Selection of oysters served with lemon and seasonal dressing

SMOKED SALMON PLATTER - \$240

Smoked Salmon, dill, capers, cream cheese, red onion, cracked pepper

MIXED CHARCUTERIE PLATTER - \$230

Charcuterie, pate, pickles, mustards

MARINATED LAMB CUTLETS - \$230

Grilled lamb cutlet platter, fresh herbs, lemon zest, garlic tzatziki dressing

MARINATED CHICKEN DRUMMETTES - \$230

Chicken drummettes, coriander, chili, sesame, lime, ginger

GRILLED VEGE PLATTER - \$190

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips

CHEESE BOARD - \$190

Cheese platter featuring our favourite three cheeses, fruit and quince paste



FRESH VEGES & DIPS - \$190

Fresh vegetable & assorted dip platter

MIXED SANDWICHES - \$230

Assorted sandwiches/wraps with mixed fillings

MORNING TEA - \$200

Morning tea including pastries, muffins & fruit

SEASONAL FRUIT PLATTER - \$160

Fresh seasonal fruit

DROP OFF CANAPE MENU BY RUKUS - \$70PP

This delicious set menu includes six canapes and one substantial

10pax minimum spend

For 10-15 guests, a 20% surcharge applies

Chef not required

CANAPES

Caramelised onion and chevre tart, chervil VEG

Warm pork and Fennel Sausage roll, black garlic puree

Raw kingfish tostada, jalapeno, avocado crema, sumac GF

Warm roasted pumpkin, thyme, Adelaide hills goats cheese quiche VEG

Chicken yakitori skewer, wasabi aioli, furikake, shallots GF DF

Pulled pork banh mi slider, carrot and daikon, coriander, crispy shallots



SUBSTANTIAL

Moroccan spiced chicken breast, chimmichurri, harissa labne, preserved lemon, heirloom tomatoes tossed in salsa verde, roasted kipfler potatoes GF

CANAPES BY RUKUS - \$80PP

Includes your choice of seven canapes, two substantials and one dessert

Add extra canapes for \$7 per canape, per person

Add extra substantials for \$13 per substantial, per person

10pax minimum spend

For 10-15 guests, a 20% surcharge applies

Chef required at \$400 up to four hours, and \$80ph thereafter

COLD ITEMS

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG

Spring pea tart, whipped Persian feta, shaved pecorino VEG

Caramelised onion and chevre tart, chervil VEG

Spanner Crab, green apple, creme fraiche, trout roe served on brioche

Sydney rock oysters, yuzu vinaigrette, cucumber and sliced shallots GF DF

Hot smoked trout rilette, cucumber disc GF

Peeled QLD King prawns, bloody mary dressing GF DF

Szechuan steak tartare served on crisp rice paper, chilli oil, sesame GF

Peking duck pancake, cucumber, spring onion DF

HOT ITEMS

WA scallop, cauliflower puree, herb and garlic butter, chives GF

Sesame prawn toast, sriracha mayo, finger lime DF

Pork and Fennel Sausage roll, black garlic puree



Roasted pumpkin, thyme, Adelaide hills goats cheese quiche VEG

Green pea arancini, shaved pecorino, crisp sage VEG

Chicken yakitori skewer, wasabi aioli, furikake, shallots GF DF

Grilled Moroccan lamb skewer, smoked yoghurt, almond dukkah GF

Carne asada beef taco, corn tortilla, salsa roja, pickled onion GF DF

Japanese salmon taco, daikon, wasabi, cabbage, corn tortilla GF DF

Baja fish taco, lime crema, mango salsa, corn tortilla DF

Homestyle chicken & leek pie, carrot puree

Pulled pork banh mi slider, carrot and daikon, coriander, crispy shallots

SUBSTANTIALS

Sri Lankan chicken or fish curry, baby eggplants, curry leaf, fragrant rice GF DF

Thai beef curry, baby eggplant, cucumber salsa, jasmine rice GF DF

Crab rigatoni pasta, Calabrian chilli, lemon, parsley, stracciatella

Pasta Alla Vodka, oven roasted tomato, shaved parmigiano VEG

Rukus burgers - American style cheeseburger, dill pickles, secret burger sauce, tomato, lettuce, pickled onion

Middle eastern lamb shoulder pilaf, dried fruits, crisp shallots, cucumber and tomato salsa, smoked yoghurt GF

Burrito bowl of chipotle grilled chicken, guacamole, tomatillo salsa, tomato rice, pico de galo, avocado GF DF

Chicken Saltimbocca, celeriac mousse, spring peas, snow pea tendrils salad GF

Slow cooked smoked salmon, pea puree, preserved lemon, roasted heirloom tomatoes, fried kipfler potatoes GF

DESSERTS

Decadent chocolate brownie, dulce de leche GF

NY style passionfruit cheesecake

Dark chocolate dipped strawberries GF

Salted chocolate and roasted hazelnut tart

Raspberry, lemon and yuzu curd tart, shaved white chocolate

FAMILY-STYLE SHARE MENU

10pax minimum spend

For 10-15 guests, a 20% surcharge applies

Chef required at \$400 up to four hours, and \$80ph thereafter

MENU 1 - \$92PP

CANAPÉ

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG

Raw kingfish tostada, jalapeno, avocado crema, sumac GF

MAINS

BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF

Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF

SIDES

Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley GF VEGAN

Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing GF VEGAN

Sourdough Breads, Pepe saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

MENU 2 - \$125PP

CANAPÉ

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG

Raw kingfish tostada, jalapeno, avocado crema, sumac GF

Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF DF



MAINS

Peeled QLD king prawns, bloody mary dressing GF DF

BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF

Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF

8 hour slow cooked lamb shoulder, rosemary and garlic, pomegranate jus, green pea puree GF

SIDES

Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley GF VEGAN

Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing GF VEGAN

Sourdough Breads, Pepe saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

MENU 3 - \$165PP

CANAPÉ

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG

Raw kingfish tostada, jalapeno, avocado crema, sumac GF

Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF

MAINS

Peeled QLD king prawns, bloody mary dressing GF

Moreton bay bugs, dill and caper mayo GF

BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF

Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF DF

Connor Bistecca steak, served medium rare, lemon, salsa verde GF DF

SIDES

Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley VEGAN GF

Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing VEGAN GF



Heirloom tomatoes, buffalo mozzarella, kombu, oregano, lemon myrtle dressing GF

Green Garden Salad, chervil dressing, chives VEGAN GF

Sourdough Breads, Pepe saya butter

DESSERT

·Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

MEXICAN FEAST - \$105PP

STARTERS

Totopos GF

Traditional guacamole GF VEGAN

Kingfish tostada, avocado creme, jalapeño, finger lime GF

Garlic prawn ceviche, tomato, jalepeno, pineapple GF

Burrata, salsa roja, lime GF

STREET TACOS

Lamb barbacoa taco, pickled onion, cabbage, jalapeno mayo GF

Baja fish taco, mango salsa, cabbage, lime crema GF

Garlic mushroom, cotija cheese, salsa verde, pickled onion, coriander GF VEG

SALADS

Quinoa salad, black beans, red cabbage, currants, kale, bbq corn, roasted almonds VEGAN GF

Tossed green leaves, avocado, chervil dressing VEGAN GF

DESSERT

Spiced chocolate brownie, vanilla bean ice cream, lime zest, cinnamon, butterscotch sauce GF

FORMAL SIT DOWN

Minimum spend of \$1,500, up to 12 guests maximum

Includes three canapes, alternate drop entrée and main, side salad and dessert. Alternate serve optional.

Chef required at \$400 up to four hours, and \$80ph thereafter (included in minimum spend)



CANAPES ON ARRIVAL

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG

Raw kingfish tostada, jalapeno, avocado crema, sumac GF

Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF, DF

ENTRÉE ALTERNATE SERVE

Buffalo mozzarella and heirloom tomato salad, fresh fig, fig reduction, hazelnut crumble, nasturtium leaf GF

Beetroot and gin cured ocean trout, shaved fennel salad, orange segments, labne, trout roe GF

MAIN ALERNATE SERVE

Connor dry aged sirloin, potato gratin, green peppercorn and red wine jus, snow pea tendril salad, tarragon
mustard GF

Pan seared snapper, green olive salsa, cauliflower puree, zucchini and squash salad, kipfler potatoes GF

(VEG option substitute for whole portobello mushroom)

SIDES

Green garden salad, avocado, chervil vinaigrette GF VEGAN

Sourdough breads, Pepe Saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

