

Note: Surcharges apply on public holiday

CATERING PACKAGES

Canapé Menu 1 \$75

Canapé Menu 2 \$90

Canapé Menu 3 \$105

Canape Menu kids (12 years and below) \$45

Buffet Menu 1 \$75

Buffet Menu 2 \$115

Buffet Menu 3 \$135

PLATTERS

Platters are designed for 10 people per platter

Dip Platter \$125

Antipasto Platter \$125

Cheese Platter \$125

Seasonal Fruit Platter \$125

Seafood Platter \$500

Prawn Platter \$300

Ham Buffet \$350

Sweet Canapés \$150

> All Canapé Menus and Buffet Menus #2 and #3 – minimum spend \$1,210

- > *Buffet Menu #1 – minimum spend not applicable*
- > *Chef Fee of \$475 for up to 4 hours. (\$95 per extra hour) Public Holidays \$160 per hour*
- > *Public holidays - plus 20% on-top of entire food spend*
- > *Maximum 20 guests for buffet menus*
- > *Platters minimum spend \$500 when there is no other catering. Chef Fee not applicable*

Canapé Menu 1

- Roasted mushroom tartlet, lemon thyme, shaved parmesan (v)
- Handmade sushi, pickled ginger, soy sauce (gf)
- Arancini, saffron & caramelised leek, smoked fior di latte, chive aioli (v)
- Twice cooked crispy chat potatoes, sweet chilli, sour cream, fresh chives (gf) (v)
- Handmade pork & prawn dim sim, chilli, lime & coriander dipping sauce
- Fresh peeled Australian King Prawn, Boardwalk cocktail sauce, snow pea tendrils (gf)
- Cheeseburger w/ house aioli, lettuce, pickles on a sesame seed bun
- Chicken and leek mini pies, house made chutney

Canapé Menu 2

- Karaage fried chicken, miso mayo, lime cheeks
- Twice cooked crispy chat potatoes, sweet chilli, sour cream, fresh chives (gf) (v)
- Angus beef Tataki, seaweed wakame salad, ponzu dressing (gf)
- Mushroom & bamboo shoot dumpling, ginger shallot relish (v)
- Arancini, saffron & caramelised leek, smoked fior di latte, chive aioli (v)
- Vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)
- Chicken and leek mini pies, house made chutney
- Cheeseburger w/ house aioli, lettuce, pickles on a sesame seed bun

Substantial

Tasmanian salmon fillet, warm potato & herb salad, salsa verde (gf)

Dessert

Gelato cones (v)

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Canapé Menu 3

Roasted artichoke hearts, manchego cream, crispy kale, Rye crostini (v)

Mushroom & bamboo shoot dumpling, ginger shallot relish (v)

NSW South Coast oysters, chardonnay vinegar dressing (gf)

Handmade sushi, pickled ginger, soy sauce (gf)

Fresh peeled Australian King Prawn, Boardwalk cocktail sauce, snow pea tendrils (gf)

Arancini, saffron & caramelised leek, smoked fior di latte, chive aioli (v)

Battered Rock flathead fillet, lilliput caper tartare, Fennel fronds

Chicken and leek mini pies, house made chutney

Cheeseburger w/ house aioli, lettuce, pickles on a sesame seed bun

Substantial

Chicken & chorizo paella, heirloom tomatoes (gf)

Dessert

Boardwalk chocolate brownie, salted caramel (v)

Canapé Menu - Kids (12 years old & under)

Mini sausage rolls with BBQ sauce

Chicken bites with tomato sauce

Kids cheeseburger

Kids meatballs with pasta

Dessert

Seasonal fruit skewers (v) (gf)

Buffet Menu 1

maximum 20 guests for buffet menus

To start

Boutique bread rolls with butter (v)

Salads

Garden salad with balsamic dressing (v)

Spiced couscous, roasted sweet potato with feta, rocket and pine nuts (v)

Chat potato salad with fresh herbs and wholegrain mustard dressing (v)

Mains

Bbq chicken with herb dressing

Fresh sliced ham with assorted condiments

Cooked fresh peeled ocean tiger prawns

Fresh pacific oysters

Dessert

Chocolate brownie s with berries and cream (v)

(served canapé style)

Buffet Menu 2

maximum 20 guests for buffet menus



Canapés

Smoked eggplant tartlet (v) charred baby onion, sumac & feta

Arancini (v) saffron & mozzarella, chive aioli

Buffet

Sourdough bread, salted butter (v)

Chat potato salad, honey mustard mayonnaise, spring onion (v) (gf)

Heirloom tomato salad, charred corn, smoked paprika & lime dressing (v) (gf) (vgn)

Spiced Kent pumpkin, dukkha, torn mint, honey Greek yoghurt dressing, blossoms (v) (gf)

Pumpkin ravioli, brown butter, wilted spinach, pine nuts, parmesan & sage (v)

Grilled Riverina beef flank MB2+, chimichurri, fine herbs (gf)

Baked Tasmanian salmon, shaved zucchini, lemon zest, baby radish (gf)

Dessert

served canapé style

Boardwalk chocolate brownie, salted caramel (v)

Buffet Menu 3

maximum 20 guests for buffet menus

Canapés:

Grilled wild caught prawn skewer, charred pimento salsa, chervil (gf)

Arancini, saffron & mozzarella, chive aioli (v)

Buffet

Sourdough bread, salted butter (v)

Broccolini salad, snow peas, orange, chilli, toasted hazelnut dressing (v) (gf) (vgn)

Grilled stone fruit & goats cheese salad, radicchio, toasted walnuts, lemon dressing (v) (gf)

Roasted chat potatoes, fresh rosemary, confit garlic (v) (gf)

Roasted cauliflower sprouts, pickled Spanish onion, candy pepitas, chamomile sultanas (v) (gf)

Pasture fed Berkshire pork belly, charred red cabbage, crispy crackling (gf)

Pan seared ocean Snapper, charred fennel, pine nut pesto, young basil (gf)

Thyme & garlic free range chicken breast, blackened lime, sumac yoghurt dressing (gf)

Dessert served canapé style

Gelato cones (v)

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Belgian milk chocolate ganache, chocolate shortbread, edible gold leaf (v)

PLATTERS

Platters are designed for 10 people per platter

Dip Platter

Fresh crisp crudités, grissini and crispbreads

trio of dips

Antipasto Platter

Rustic Italian breads, grissini and flatbreads

Semi dried tomatoes, marinated olives, grilled eggplant, bell peppers and Persian fetta,

Smoked ham, hot sopressa salami and San Danielle prosciutto

Cheese Platter

Selection of local cheeses, dried fruits and assorted crackers

Seafood Platter

Ocean cooked king prawns with dill aioli

Fresh Pacific oysters with shallot dressing

Fresh sliced smoked salmon with capers

Balmain bugs with tartare sauce
(served with garden salad and boutique bread rolls)

Prawn Platter

Tiger prawns, peeled with tails on
(served with lemon and seafood sauce)

Ham Buffet

Whole honey baked sliced ham with condiments (served with garden salad and boutique bread rolls)

Sweet Canapé Platter

Petite chocolate brownies
Assorted petite macarons
Assorted mini gelato cones

Seasonal Fruit Platter

Fresh seasonal fruit

