

**Note: Surcharges apply on public holiday**

## **Catering Menu**

Minimum spend requirement \$2500

Additional CANAPE, BBQ DISHES AND SALAD DISHES can be purchased in addition per person price

### **Grazing Platters**

Mediterranean \$200

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips V

### **Cured Meats \$250**

Salami, prosciutto and melon, smoked ham, spiced olives, smoked chicken, smoked salmon, pickled onions

### **Fromage \$250**

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

### **Fruit \$150**

Selection of in season fresh fruit

Each Platter serves approximately 10-15 guests

## **Canapes**

### **BRIDGEHAMPTON \$49**

5 x Classic Canapes

### **WESTHAMPTON \$69**

5 x Classic Canapes

1 x Substantial

1 x Dessert

### **SOUTHAMPTON \$79**

5 x Classic Canapes

1 x Substantial



1 x Signature

1 x Dessert

## **EAST HAMPTON \$89**

5 x Classic Canapes

2 x Substantial

1 x Signature

2 x Dessert

## **Classic Canapes \$10**

### **Cold**

Huon smoked salmon blini, chive, dill, crème fraiche

Beetroot, zucchini, quinoa fritters, yogurt mint V

Fijian coconut ceviche, snapper, lime, coriander, chili GF

Peking duck sesame pancakes, shallot, cucumber, hoisin

Beetroot Gin Cured Ocean Trout, smoked yogurt, cucumber relish GF

Smoked sweet potato hummus, pita chips, brown butter – V or VE

Chilled prawns, harissa aioli, lime GF

Elderflower cured kingfish sashimi spoons, pineapple chili salsa GF

Thai Chicken larb salad, nam jim, toasted peanuts, baby gems GF, N

Snapper sashimi, ponzu, cucumber GF

Eggplant, tarragon, garlic confit, crostini VE

Roast pumpkin, goats cheese, thyme, crepes, pine nuts V

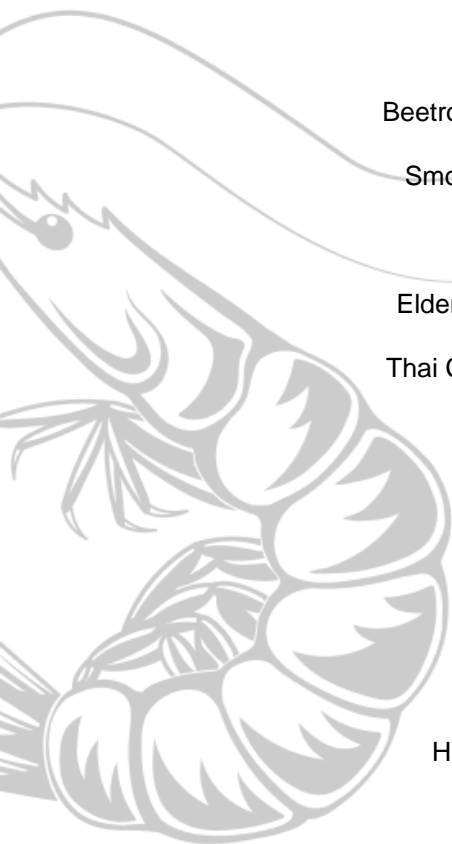
Frittata, pea, parmesan GF

Nori squares, avocado, ginger, shallot, wasabi – GF, VE

Haloumi, cherry tomato, basil leaves, balsamic – GF, V or VE

Pea, Mint, Feta, crostini – V or VE

Roast beef, béarnaise, potato rosti GF



Parmesan polenta basil bites – GF, V or VE

Peperonata, braised capsicum, capers, olive, pecorino baguette – V or VE

## Warm

Corn fritters, spicy tomato relish, avo smash – V

Pork belly crispy, cauliflower, pomegranate molasses GF

Pork fennel meatballs, tomato ragu, parmesan GF

Mexican chicken mole tostada, guacamole, Pico de Gallo

Chorizo, whipped feta, brioche toast

Karaage chicken, aioli, nori GF

Golden crunchy new potatoes, curry salt, aioli – V or VE

Wild mushroom duxelles tarts, truffle oil, pecorino – V or VE

Prawn lollipops kaffir lime butter GF

Scallop in half shell, cauliflower puree, herb crumb

Teriyaki beef, lemongrass, sesame bamboo skewers GF

Pulled chicken, crisp curry leaves, wonton crisp

Chickpea fritters, tzatziki, chili jam V

Crispy brussel sprouts, vincotto VE

Lamb kofta, yogurt, dukkha salt N

Salt n Pepper Squid, fennel dust, lemon aioli GF

Cauliflower, parmesan, cheddar, thyme arancini V or VE

Asian spring rolls, spicy plum dipping sauce V

Rodriguez bros chorizo, potato crisps, saffron aioli

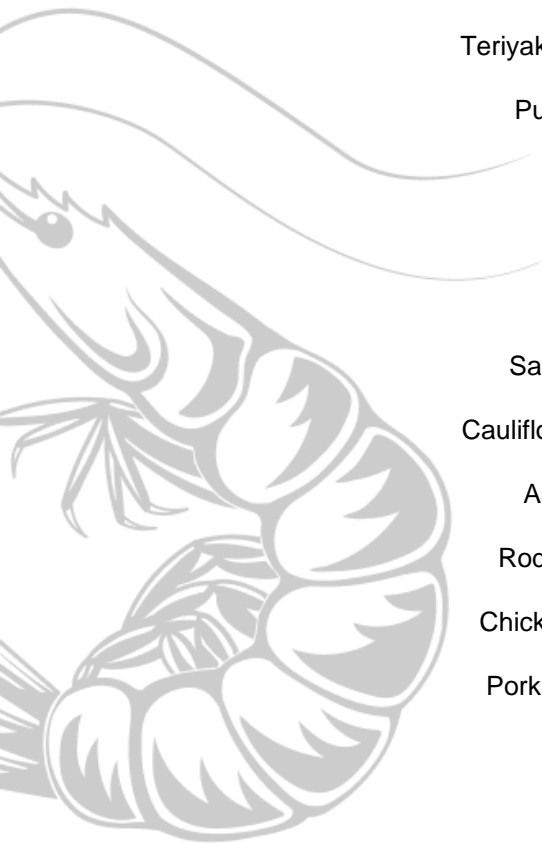
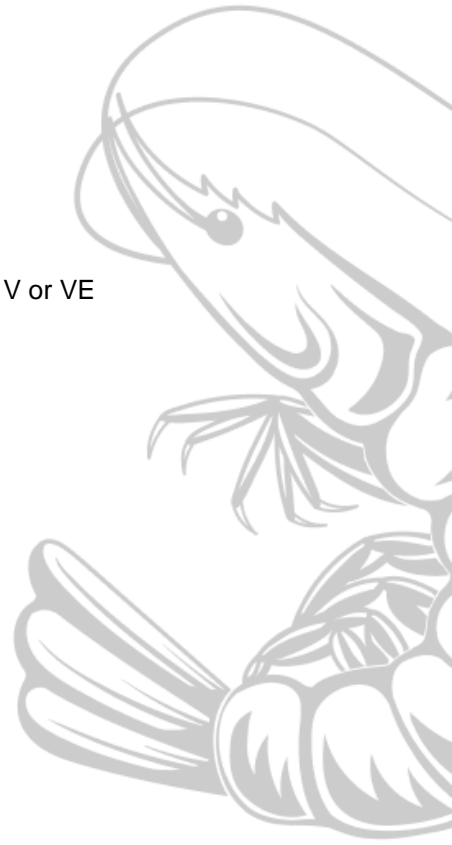
Chicken, corn house made sausage rolls, tomato jam

Pork, fennel, house made sausage rolls, tomato jam

Falafel with hummus and dukkha – VE, N

## Substantial Canapes \$16

Classic fish n chips, tartare, lemon, mushy peas



Buffalo wings, ranch dressing, celery, carrot GF

Braised lamb shoulder, quinoa, chickpea, pomegranate & parsley GF

Wild mushroom truffle risotto, parmesan, rocket – GF, V or VE

Thai green chicken curry, jasmine rice, fragrant herbs GF

Wagyu mini beef burger, cheese, house pickles, milk buns

Pulled pork sliders, green apple ranch slaw, smoky bbq sauce

Fish tacos, baja sauce, slaw

Vegan tacos, slaw, salsa, coriander, cauliflower VE

Moroccan eggplant, tomato, cous cous, preserved lemon, riata – V or VE

Beef bourguignon, potato puree, root vege

Risoni pasta, zucchini, olive, fetta, chili, herbs – V or VE

Paella pan, chicken, chorizo, seafood, pea, lemon or Vegetarian

\*Grilled lobster tails, café de paris butter (market price, please enquire) GF

## **Signature Canapes \$17**

Soft Shell Crab Slider, green mango, nam jim on a charcoal bun

Sticky Pork, betel leaves, crispy shallot, palm sugar, chili

Tuna Tataré, avocado, wasabi, baby gem lettuce cups

Fijian coconut ceviche, snapper, lime, coriander, chili, papaya

## **Oysters x 3pp, 2 styles**

Watermelon, raspberry vinegar mignonette or Shallot red wine vinegar

or Nori ponzu

## **Dessert Canapes \$9**

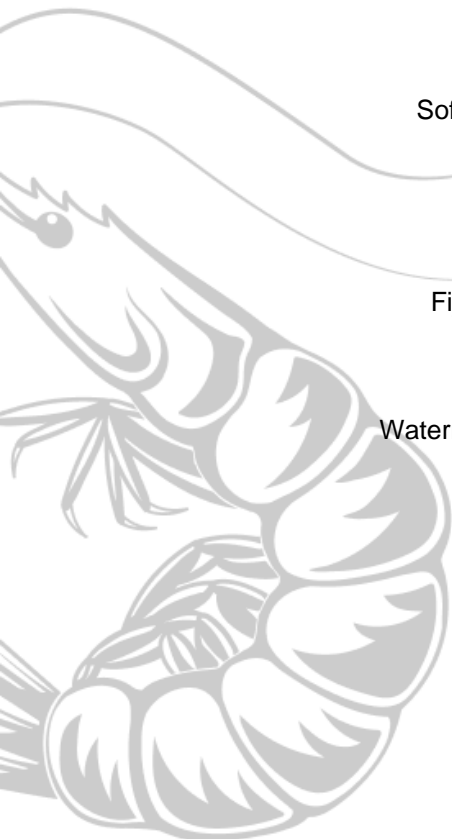
Salted chocolate pistachio brownie N

Sour lemon lime tart

Berry Polenta Cake

Chia, coconut, passionfruit, spoons – DF, GF, VE, N

Avocado cacao mousse DF VE GF



Pecan Pie

Rhubarb vanilla Tart

Apple crumble

Brownie cheesecake

Chocolate salted caramel tart

## BBQ Menu

BBQ menu includes condiments + organic sourdough bread

\*1 BBQ dish can be split 50/50 extra \$5 per person

### Sailors BBQ \$45

1 BBQ dish

1 Veg dish

1 Salad

### Captain's BBQ \$65

2 BBQ dishes

1 Veg dish

2 Salads

### BBQ Dishes \$16.50

Grilled market fish, papaya, coconut lime chili, GF

Beef sliders, American cheese, pickles

BBQ chorizo, hummus, pomegranate GF

BBQ Chicken, smoked tomato tarragon vinaigrette GF

Lamb skewers, chimichurri sauce GF

Pork and fennel sausages GF

Miso salmon, pickled ginger, sesame cucumber GF

Vegan burger, kale slaw, cauliflower, hummus VE

\*Grilled lobster tails, café de paris butter (market price, please enquire) GF



## Salads \$13.50

Charred turmeric cauliflower, crisp curry leaves, mustard seeds, pomegranate,

toasted fennel seeds, almond flakes and tahini yoghurt dressing GF

Rocket, pear, parmesan, crispy prosciutto, white balsamic dressing GF

Quinoa, mint, tomato, lemon oil, tabouli

Smoked trout, new potatoes, sour cream, chives GF

Chermoula potato salad with crispy chorizo, sweet corn, olives GF

Super greens, tamari seeds; broccolini, beans,

preserved lemon and herb labneh GF

## Vegetarian \$13.50

Grilled corn, manchego cheese, smoked paprika

Charred broccolini, mint and almonds

Haloumi, parsley lemon caper chili salad

Roasted root vegetables, salsa verde

