

Note: Surcharge applies on Public Holidays

CANAPE MENU

SILVER | \$95PP

3 COLD CANAPE, 3 HOT CANAPE, 1 SUBSTANTIAL, 1 DESSERT

GOLD | \$120PP

4 COLD CANAPE, 4 HOT CANAPE, 1 SUBSTANTIAL, 1 DESSERT

PREMIUM | \$135PP

4 COLD CANAPE, 4 HOT CANAPE, 2 SUBSTANTIAL, 1 DESSERT

COLD CANAPES

Sesame crusted tuna tataki (df)

Wakame, kombu dressing

Heirloom tomato bruschetta (v)

Wild rocket pesto, local honey candied olives

Hiramasa Kingfish ceviche (gf)

Sweet corn, micro coriander, tortilla crisp

Australian King prawn (gf)

Cocktail sauce, snow pea tendrill



Whyte pyrenes lamb backstrap (gf)

Za'atar, hung yoghurt

Grilled MB2 + Riverina Angus beef flank

Avocado & wasabi puree, olive oil crostini

Cone of beetroot Tartare (v)

Whipped goat's curd, vincotto drizzle.

Smoked eggplant tartlet (v)

Charred baby onion, sumac & feta

Handmade sushi (gf)

Pickled ginger, soy sauce

NSW South Coast oysters (gf)

Cucumber & black sesame dressing

HOT CANAPES

Arancini (v)

Saffron & mozzarella, chive aioli

Karaage fried chicken

Miso mayonnaise, Blackened lime



BBQ Duck pancakes

Cucumber, shallot and plum sauce

Roasted mushroom tartlet (v)

Lemon thyme, Parmigiano

Polpeti Napolitana (gf)

Italian style pork meatball, shaved Pecorino

Battered Rock flathead fillet

Lilliput caper tartare, Fennel fronds

Crispy southern calamari

Bush tomato dust, lemon aioli

Grilled chicken Yakitori (gf)

Gochutgaru spice rub, shallot curls

Mushroom & bamboo shoot dumpling (v)

Garlic chive, coriander dipping sauce

Handmade pork and prawn dim sim

Chilli, lime & coriander dipping sauce

SUBSTANTIAL CANAPES



Angus beef burger

White onion, big mac sauce, brioche roll, pickles

Glazed Pork Belly Bao Bun

Kewpie sesame dressing, butter lettuce

Grilled MB2+ Angus flank steak

pearl barley, roasted truss tomatoes, parsley sauce

Chicken & chorizo paella (gf)

heirloom tomatoes, fresh parsley

Tasmanian salmon fillet (gf)

summer tomato & feta salad, salsa Verde

Baharat spiced eggplant tagine (v)

saffron cous cous, mint & lemon yoghurt

DESSERT CANAPES

Chocolate brownie (v)

caramel, sea salt

Warm apple crumble tartlet (v)

oats & brown sugar



Gelato cones (V)

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

Fruit brochette (v, gf)

skewers of seasonal fresh fruit

chocolate & cherry tart (v)

shaved toasted coconut

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE

BUFFET MENU

GOLD | \$180PP

2x CANAPES ON ARRIVAL, 6 PLATTERS, 1 DESSERT PLATTER

PREMIUM | \$225PP

3X CANAPES ON ARRIVAL, 8 PLATTERS, 2 DESSERT PLATTER

COLD PLATTERS

Cooked Mooloolaba king prawns with yuzu-mary rose and creamed horseradish (gf)

Sydney rock oysters with Confit shallot mignonette (gf, df)

Selection of cured meats and cheeses with seasonal fruits, fresh baked lavosh and sourdough, garlic and hommos
dip

Heirloom tomato salad with crispy basil, balsamic and parmesan wafers (v, gf)

Free range chicken salad, watercress, dates & Green goddess dressing (gf)

Charred Pumpkin and corn salad with radicchio, avocado and Manchego (v)

Red cabbage salad with shaved fennel, activated walnuts and shadows of blue (v)

HOT PLATTERS

Grilled spatchcocks with lemon, garlic and harissa (gf, df)

Slow roasted Petunya ocean trout with soft herbs, chili and citrus (gf, df)

Flame seared steak onglet with red wine shallots and confit garlic (gf, df)

Grilled King leader prawns with Kaffir lime, eschalot and lemongrass butter (gf)

Vine-ripened heirloom tomato and Belvedere vodka pasta with fresh basil (v, gf)

Roasted Mushroom Parmigiano with herbs, garlic and tomato (v)

DESSERT PLATTERS

Citron tart with Italian meringue (v)

Pear frangipane tart with candied orange and yoghurt cream (v)

Dark chocolate and green pistachio tart with pistachio crumble and vanilla ice-cream (v)

Classic pavlova with macerated berries, seasonal fruits and passionfruit coulis (v)

ADD ON GRAZING BOARDS

CHARCUTERIE, CHEESE AND FRUIT BOARD- \$45pp

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanies by fresh

baked lavosh , wafers,

maggie beer fruit paste, mixed olives and muscatels. Tzatziki and

hummus dip.

CHARCUTERIE AND FRUIT BOARD- \$30pp

3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled veg.

CHEESE AND FRUIT BOARD- \$30pp

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels.

LUXE SEAFOOD PLATTER- 55pp

Trawler cooked and peeled king leader prawns (3p.p.), Sydney rock oysters (3p.p), Cooked Balmain bugs (1p.p) variety of sashimi such as tuna, salmon and kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 p.p.**

SEAFOOD PLATTER- 38pp

Trawler cooked and peeled king leader prawns (2p.p.), Sydney rock oysters (2p.p) variety of 2 sashimi such as tuna, salmon or kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 pp**

VEGETARIAN BOARD- \$28pp

Variety of seasonal greens served raw with fresh made hummus, tzatziki and toun - crackers, tomato relish, marinated artichoke hearts and mixed olives.

add 2 types of cheeses and seasonal fruits + \$18pp

FOOD STATIONS

LIVE ITALIAN BAR \$200 PP

CONSISTING OF

Live pasta station prepared in large, aged Parmigiano cheese wheel.
Choice between hand rolled fettuccine or Penne Rigate. (GF Available)

SAUCES

Cheese Wheel

Pesto & Fresh Basil

Hierloom Tomato & Vodka Sauce

SIDES

Extra Virgin Olive Oil

Pine Nuts

Fresh Grated Parmesan

OPTIONAL

Add fresh baked pizzas to the station baked in front of you and guests.

LIVE PAELLA & RISOTTO BAR \$100 PP

CONSISTING OF

Large skillet filled with your favorite Risotto or Paella, prepared in front of you and your guests

TYPES TO CHOOSE FROM

Forest Mushroom Risotto (VEG)

Chicken and Cheese Risotto

Chicken and Chorizo Paella

Prawn, Mussels and White Fish Paella

TOPPINGS

Freshly Grated Parmesan

Roasted and Seasoned Breadcrumbs

Freshly Picked Herbs

LIVE JAPANESE BAR \$170 PP

CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests

NIGIRI

Aburi Salmon Nigiri

Kingfish Nigiri

Crispy Prawn Nigiri

ROLLS

California Crab Uramaki Roll

Katsu Chicken Roll

SASHIMI

Yellowfin Tuna Sashimi

Salmon Sashimi

Yellowtail Sashimi

OTHER

Oysters with Japanese Dressing

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165/HR

KIDS MENU

PLEASE SELECT 1 MAIN AND 1 SIDE PER CHILD (UP TO 3 MAINS AND 3 SIDES) FOR NUMBERS OVER 10,

THE CREW WILL SERVE BUFFET STYLE

\$75 PER CHILD

MAINS

Crumbed free range chicken tenderloins (df)

Pan seared free range chicken breast (gf,df)

lemon, garlic and herbs

Mini beef sliders (2p.p.)

Rump steak (gf,df)

cooked to preference

Lightly battered market fish (df)

Grilled market white fish (df,gf)

Tuna and avocado sushi roll (df, gf)

Veggie sushi roll (v, gf, df)

Pizza margarita (V)

Pizza Hawaiian (v)

SIDES

Hand cut Kestrel chips (ve, gf, df)



Salad with soft lettuce

aioli dressing, carrot, tomato and cucumber (ve, gf)

Broccolini

seared with EVOO (ve, df, gf)

Steamed mixed vegetables (ve, gf, df)

Fragrant basmati rice (ve, df, gf)

ADD ON SALADS MENU

SALADS CAN BE ADDED INTO ANY CATERING PACKAGE - \$15 PP PER SALAD

MEDITERRANEAN SALADS

Large garden leaf & garden roquette (ve, gf, df)

caramelized red onion rings & walnut & chilli dressing

Crispy endive leaves & wild roquette (v, gf)

seasonal citrus, cranberries & shaved pecorino cheese

Caesar salad

thin croutons, premium anchovy dressing, egg & prosciutto

Crispy baby cos salad (v, gf)

feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato with a herb vinaigrette

Radicchio leaf salad (v, gf)

sweet balsamic, pear, walnuts & goats cheese

Heirloom tomato salad (v, gf)

buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze

Green salad (ve, gf, df)

baby spinach, wild roquette, French beans, broad beans, shallots, chili, sesame

Charred zucchini & Aubergine (ve, gf, df)

red onion with sweet molasses pine nuts & freshly picked herbs

ASIAN SALADS

Torched pointy cabbage salad (ve, gf, df)

chili, heirloom tomato & lime

Edamame & avocado salad (gf, df)

bonito flakes, and yuzu dressing

Charred green salad (gf, df)

sugar snaps, chili, sesame, fresh picked basil and anchovy, oregano & lemon dressing

Silken tofu salad (ve, gf, df)

Sugar snaps, snake beans, radish, spring onion, sesame and bitter orange vinaigrette

BBQ MENU

PLEASE CHOOSE 3 PROTEINS, 3 SIDES & 1 DESSERT - \$135 PP MIN 20 PAX

PROTEINS

Chicken thighs (gf, df) lemon, garlic & harissa

Lamb cutlets (gf, df)

dijon, horseradish & rosemary

Pork & fennel sausages (gf, df)

Pork ribs (gf, df)

barbeque glaze

King leader prawns (gf)

kaffir lime, shallots & lemongrass butter

Swordfish (gf, df)

Agrodolce

King brown mushrooms (ve, gf, df)

sesame, garlic, soy & spring onion

SIDES

Large garden leaf & garden roquette (ve, gf, df)

Blackened onion and walnut & chili dressing

Crispy endive leaves & wild rocket (v, gf)
seasonal citrus, cranberries & shaved pecorino cheese

Caesar salad
thin croutons, premium anchovy dressing, egg & prosciutto

Crispy baby cos salad (v, gf)
feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato with a herb vinaigrette

Radicchio leaf salad (v, gf)
sweet balsamic, pear, walnuts & goats cheese

Heirloom tomato salad (v, gf)
buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze

Green salad (ve, gf, df)
baby spinach, wild rocket, French beans, broad beans, shallots, chili, sesame & lemon

Charred zucchini & Aubergine (ve, gf, df)
red onion with sweet molasses pine nuts & freshly picked herbs

DESSERT CANAPES

Chocolate brownie (v)
caramel, sea salt

Warm apple crumble tartlet (V)

oats & brown sugar

Gelato cones (v)

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

Fruit brochette (v/gf)

skewers of seasonal fresh fruit

chocolate & cherry tart (v)

shaved toasted coconut

