

Note: Surcharges apply on public holiday

SET MENU

Set canape menu \$30 per person.

- Falafel Kebab- Homemade falafel topped with a pitted black olive and a cherry tomato (cold)(veg)(gf)
- Min party pies- beef mini pies (hot)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

COCKTAIL MENU

A- \$45 per person Selection of 4 canapes (2 hot & 2 cold)

B- \$55 per person Selection of 6 canapes (3 hot & 3 cold)

C- \$65 per person Selection of 8 canapes (4 hot & 4 cold)

Cold Canape

- Mini bruschetta- garlic oil rubbed croutons topped with freshly sliced tomato, Spanish onion and handpicked basil leaves topped with a balsamic glaze. (cold)(veg)
- Smoked salmon blinis- fresh Tassie smoked salmon served on a dill infused blini and topped with preserved lemon cream fraiche (cold)
- Prawn cocktail- Fresh prawns served on a bed of shredded lettuce topped with a Mary Rose mayo
- Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce
- Falafel Kebab- Homemade falafel topped with a pitted black olive and a cherry tomato)(veg)(gf)
- Zucchini corn fritters- Homemade crispy zucchini corn fritters served with cream fraiche



Magic



Hot Canape

- Gourmet party pies- selection of beef burgundy, and chicken and leek pies
- Petite Quiche- Smokey Bacon and cheese + Ricotta Spinach & sundried tomatoes
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (veg)
 - Meatballs- traditional meatballs served with fresh garden tomato relish
- Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce
- Koftas - fresh mince seasoned with fresh herbs, onion and garlic and served with traditional Tzatziki
- Potato wedges- seasoned potato wedges served with sour cream and sweet chilli (veg)
 - Hand rolled Prawn cones with Sweet chilly dipping sauce
 - Salt and pepper Squid pieces with wasabi mayonnaise
 - Cheese and Spinach triangles with a yogurt and cucumber dip

BUFFET MENUS

Cruising Canape / Mini Buffet \$50 per person

(Standing casual / informal seated service - minimum 20 guests // up to 80 guests)

Canapés

- Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)



Mini Buffet

- Oven roasted Chicken breast- BBQ marinated chicken breast served warm
- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad- Classic sour cream and shallot potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions

Crystal Buffet Menu: \$62 per person

(Standing casual / informal seated service - minimum 20 guests // up to 80 guests)

OR (Formal seated service up to 42 guests - please confirm upon booking if table service is required)

Canapés

- Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

Main Meal

- Oven roasted Chicken breast- BBQ marinated chicken breast served warm
- Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast
- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing



Magic

- Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions

Emerald Buffet \$72 per person

(Standing casual / informal seated service - minimum 20 guests // up to 80 guests)

OR (Formal seated service up to 42 guests - please confirm upon booking if table service is required)

Canapés

- Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce
- Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce

Main Meal

- Whole Tiger Prawns- Catch of the day - Fresh whole Tiger prawns served with freshly cut lemons
- Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander
- Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast
- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions



Diamond Buffet: \$95 per person

(Minimum \$1800 menu spend // formal seating for up to 40 guests only)

Canapés

(Select 3 canapes (1 hot & 2 cold))

Main Meal

- Oven roasted Chicken breast- BBQ marinated chicken breast served warm
- Roast Sirloin- Oven roasted Sirloin encrusted with Garlic and Rosemary cooked medium rare
- Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander
- Tasmanian Smoked salmon- Tassie smoked salmon slices served with thinly sliced Spanish onions and capers and a preserved lemon crème fraiche
- Whole Tiger Prawns- Catch of the day - Fresh whole Tiger prawns served with freshly cut lemons
- Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of artisan bakery rolls served with individual butter portions

Desserts

Cookies and Cream Cheesecake- Individual Oreo cheese cake rounds. Assorted Vanilla & chocolate