

Note: Surcharges apply on public holiday

CANAPE

PRICING:

4 + 2 SUBSTANTIAL CANAPE \$65

6 + 2 SUBSTANTIAL CANAPE \$75

8 + 2 SUBSTANTIAL CANAPE \$85

10 + 2 SUBSTANTIAL CANAPE \$95

ADDITIONAL CANAPE \$9 PER HEAD

ADDITIONAL SUBSTANTIAL ITEM \$13 PER HEAD

MINIMUM 80 GUESTS. EVENTS UNDER 100 CHEF CHARGES APPLY

Canape Selection

COLD CANAPÉS

KINGFISH CEVICHE / LIME / CHILLI / CORIANDER / CROSTINI CONE (DF)

OCEAN TROUT TARTLET / AVRUGA / CREME FRAICHE

EGGPLANT CAPONATA / PINE NUTS / GOATS CHEESE TART (V)

HEIRLOOM TOMATO MINI BRUSCHETTA / FETTA / OLIVES (V)

SYDNEY ROCK OYSTERS / MIGNONETTE (DF /GF)

PRAWN COCKTAIL WAFFLE BASKET/ MARY ROSE SAUCE (DF)

SPICY TUNA TARTARE / CHIVE / AVOCADO / RICE CAKE (DF/GF)

SMOKED SALMON / SALMON ROE / CREAM CHEESE / BLINI

PEKING DUCK PANCAKES/ HOISIN / CUCUMBER (DF)

BEEF CARPACCIO / TRUFFLE OIL / PARMESAN / CROSTINI
CURED & SMOKED DUCK / AGED BALSAMIC / CHERRY (DF/GF)
TRUFFLE CHICKEN / DIJON / BRIOCHE / PETIT HERBS

HOT CANAPÉS

MUSHROOM ARANCINI / TRUFFLE AIOLI / PARMESAN (V)
TORCHED SCALLOP ON THE SHELL / ROAST GARLIC SALSA (GF/DF)
STEAMED CHICKEN DIM SUM / BLACK VINEGAR DRESSING (DF)
CHORIZO CROQUETTE / SPICY MAYO
CORN & ZUCCHINI FRITTERS / SRIRACHA (V)
COCONUT CRUMBED PRAWNS / LIME AIOLI / CORIANDER (DF)
CRAB CLAWS / LIME AIOLI / PETIT HERBS
FALAFEL / TAHINI & LEMON DRESSING (VE)
COCKTAIL FISH BITES / TARTARE SAUCE (DF)
DUCK SPRING ROLLS / SWEET CHILLI SAUCE (DF)
PORK AND CHIVE DUMPLINGS / GINGER SOY DRESSING (DF)
LAMB MEAT BALLS / NAP SAUCE / BASIL / PARMESAN
CRISP PORK BELLY BITES / TAMARIND AND SOY GLAZE
LAMB KOFTA / COUSCOUS SALAD / TZATZIKI DRESSING

SUBSTANTIAL CANAPÉS

BBQ PULLED PORK SLIDERS / COLESLAW
KOREAN CHICKEN MINI BURGERS / GOCHUJANG / KIMCHI
CRISP PORK BAO / SPICY MAYO / WOMBOK SALAD
PRAWN COCKTAIL ROLL / AVOCADO / ICEBERG LETTUCE
(DF)
ROAST BEEF / YORKSHIRE PUDDING / HORSERADISH CREM

SPANNER CRAB RISONI / CHILLI / TOMATO BROTH
CHICKEN TACOS / CHIPOTLE / PICO DE GALO
LOLIGO SQUID RISOTTO / PEAS / CHORIZO CRUMB
RIGATONI / PORK SAUSAGE & FENNEL RAGU / PARMESAN
FISH & CHIPS BASKET / TARTARE SAUCE
SALMON POKE BOWL / STEAMED RICE / FURIKAKI
BANH MI / CHICKEN OR PORK / PATE / PICKLED CARROTS

DESSERTS

VANILLA CHEESECAKE / SUMMER BERRY COULIS (V)
DARK CHOCOLATE & MACADAMIA BROWNIE / CARAMEL (V)
FRENCH MACARON SELECTION LEMON MERINGUE PIE BITE (V)
SALTED CARAMEL TARTLET (V)
COCKTAIL PORTUGUESE TART (V)
PETIT FOURS(V)

Feasting Stations

(ADD ON TO CANAPE PACKAGE)

BANH MI STATION \$25

CRUSTY BREAD
CHICKEN LIVER PATE
CRISP CHICKEN
ROAST PORK BELLY
PICKLED VEGETABLES
ASIAN SALAD / NAM JIM DRESSING

GRAZING STATION \$30

FRENCH & AUSTRALIAN CHEESES (3 TYPES)

BREAD VARIETY & CRACKERS

CHOCOLATE & NUTS FRUIT PLATTER

CURED & SMOKED MEATS SELECTION (4 TYPES)

FRENCH & AUSTRALIAN CHEESES (3 TYPES)

BREAD VARIETY & CRACKERS

CRUDITES & DIPS

TOMATO & BOCCONCINI SALAD

PESTO PASTA SALAD

OYSTER STATION \$30

SYDNEY ROCK & PACIFIC OYSTER

LEMON & MIGNONETTE

CRUSHED ICE DISPLAY

MEXICAN FEAST STATION \$35

CHILLI CON CARNE NACHOS / BLACK BEANS

SOUR CREAM /GUACAMOLE

PULLED OR CRISP CHICKEN TACOS

SHREDDED LETTUCE / PICO DE GALO MEXICAN

CHEESE BLEND / CHIPOTLE MAYO

SOFT AND HARD TORTILLAS

ROAST CORN SALAD / TOMATO / CORIANDER

BUFFET

PRICING:

\$75 PER HEAD

2 MAINS & 3 SIDES

Buffet Selection

MAINS (CHOOSE 2) (200G PP - 100G EACH DISH)

ROAST BEEF FILLET THINLY SLICED WITH CONDIMENTS (RELISH/ MUSTARD / SALSA VERDE) (GF/DF)

BARRAMUNDI FILLETS WITH PEAS & MINT SALSA (GF/DF)

WHOLE SIDE SALMON WITH HERB CRUST & CREME FRAICHE (GF/DF)

CORN FED CHICKEN SUPREME WITH CHIMICHURRI (GF/DF)

ROASTED DUCK BREAST WITH CHERRY & BALSAMIC GLAZE (GF/DF)

PRAWN & AVOCADO SALAD WITH ROCKET & WALNUT (GF/DF) \$8 SURCHARGE

ROAST LAMB RUMP WITH CREMOLATA (GF/DF)

ROASTED CAULIFLOWER STEAKS WITH PISTACHIO SALSA (V / GF/DF)

MUSHROOM RISOTTO / ROCKET AND HAZELNUT (V / GF/DF)

CRISPY PORCHETTA WITH PEAR MUSTARD (GF/DF)

SIDES (CHOOSE 3)

BEETROOT / PICKLED SHALLOTS / FENNEL / BABY SPINACH / WALNUT (V /GF/DF)

HEIRLOOM TOMATO / BOCCONCINI / PESTO (GF/V)

GERMAN STYLE POTATO SALAD / PANCETTA & HERBS (GF/DF)

QUINOA SALAD WITH PUMPKIN, PEPITAS , FETA CHEESE & PINE NUTS (GF)

PEAR & ROCKET SALAD WITH PARMESAN AND AGED BALSAMIC (V/GF/)

ROASTED CAULIFLOWER / ONIONS / KALE / SWEET POTATO (V /GF/DF)



COUSCOUS SALAD / CUCUMBER / TOMATO / SULTANAS / WALNUT (V/DF)

GRILLED ZUCCHINI / CHILLI / MINT / RICOTTA / PINE NUTS (V /GF/)

ROAST CHAT POTATOES / ROSEMARY & GARLIC (V /GF/DF)

SHREDDED CABBAGE / POMEGRANATE / CHERRY TOMATO / MINT (V /GF/DF)

SEASONAL GREENS (BROCCOLINI / GREEN BEANS / SNOW PEAS) GARLIC BUTTER (V /GF/)

RISONI SALAD / DRIED TOMATOES / DILL / LEMON / GOATS CHEESE (V)

ROASTED EGGPLANT & LENTIL SALAD WITH SMOKED ALMONDS AND LEMON DRESSING (V /GF/DF)

CEASAR STYLE SALAD / COS LETTUCE / BACON / PARMESAN / SOURDOUGH CRUMBS (DF)

ROASTED CORN ON THE COB WITH PAPRIKA & PARSLEY (V /GF/DF)

CHERRY TOMATOS / CUCUMBER / OLIVES / RED ONION / FETA CHEESE (GF)

ADD ONS:

SOURDOUGH & TRUFFLE BUTTER (**\$7 PP**)

FRUIT PLATTERS (**\$12PP**)

SEATED DINING

PRICING:

2 COURSES \$145

3 COURSES \$165

MINIMUM 60 GUESTS

ENTREES

(SOURDOUGH AND TRUFFLE BUTTER INCLUDED)

WAGYU BRASEOLA / BAKED BEETROOT / GOATS CHEESE / WALNUT & AGED BALSAMIC (GF)

ROASTED QUAIL / GRILLED ONION / ROCKET / GRILLED CORN SALSA (GF) (DF)

CURED SALMON / CREME FRAICHE / DILL / PICKLED FENNEL / CHIVE OIL & FINGER LIME (DF)



KINGFISH CEVICHE / BURNT ORANGE / AVOCADO / KISS PEPPER (GF)(DF)

BEEF TARTARE / CAPERBERRY / MUSTARD / CURED YOLK / BABY COS LETTUCE (GF)

RICOTTA & SPINACH CANNELLONI / PINE NUTS / SUGO / BASIL OIL (V)

BURRATA / HEIRLOOM TOMATO / PESTO / OLIVES (V) (GF)

MAIN COURSE

BEEF FILLET / MUSHROOM PUREE / CHARRED ONIONS / SALSA VERDE (GF)

LAMB RUMP CAP / EGGPLANT CAPONATA / CARROTS & PISTACHIO (GF)(DF)

SNAPPER / FREGOLA / BLACK MUSSELS ON TOMATO BROTH (GF)(DF)

ROASTED DUCK BREAST / CAULIFLOWER CREAM / CHERRY / MACADAMIA (GF)

CORNFED CHICKEN SUPREME / CORN PUREE / BROCCOLINI / SALSA ROSSA (GF)(DF)

SUMMER RISOTTO / TALEGGIO CHEESE / ZUCCHINI / MINT / RADICCHIO / HAZELNUT (GF) (V)

DESSERTS

COCONUT & KAFFIR LIME PANNA COTTA / PINEAPPLE AND MANGO COMPOTE (GF)(DF)

BAKED PEAR / FIGS / WHIPPED MASCARPONE / HONEY COMB (V)

CHOCOLATE MANY WAYS / RASPBERRY SORBET (V)

CRUSHED PAVLOVA / SUMMER FRUITS / LEMON CURD (GF)