

Note: Surcharges apply on public holiday

CHEFS MENU N°1

\$85 per person

6 classic, 2 substantial, 1 dessert

CLASSIC CANAPES

Pea, mint, feta crostini – V

Falafel, beetroot hummus, dukkha – VE

Mushroom tart, parmesan, truffle – V / VE

Karaage chicken, Japanese aioli, sesame seeds – GF

Prawn gyoza, ponzu citrus

Ceviche, coconut, lime, coriander, chili – DF, GF

SUBSTANTIAL CANAPES – CHOOSE TWO

Wagyu beef slider, cheese, pickle, milk bun

Haloumi slider, rocket, house relish – VE

Wild mushroom risotto, parmesan, truffle – V / VE

DESSERT CANAPES

Salted chocolate pistachio brownie – N

Minimum of 20pax

Chef Charge of \$500each applies

Two chefs required for charters of over 51pax



CHEFS MENU N°2

\$100 per person

7 classic, 1 signature, 1 substantial, 1 dessert + grazing board

GRAZING BOARD

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

CLASSIC CANAPES

Falafel, beetroot hummus, dukkha – VE

Mushroom tart, parmesan, truffle – V / VE

Karaage chicken, Japanese aioli, sesame seeds – GF

Lamb kofta, yoghurt, mint, dukkha salt – N

Elderflower cured kingfish sashimi spoons, pineapple chili salsa – GF

Ceviche, coconut, lime, coriander, chili – DF, GF

Scallop shells, cauliflower, butter crumb

SIGNATURE CANAPES – CHOOSE ONE

Sticky pork, betel leaves, crispy shallot, palm sugar, chilli

Prawn baguette rolls, Bloody Mary sauce, iceberg lettuce

Crispy duck char sui, bao buns, pickled cucumber carrot

Hot smoked salmon, baby cos, pickled red onion, crème fraiche, horseradish, potato hash

SUBSTANTIAL CANAPE – CHOOSE ONE

Paella pans, choice of chicken & chorizo OR prawns & scallops, peas – GF

Miso salmon, pickled ginger, sesame, cucumber – GF

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

DESSERT CANAPE – CHOOSE ONE

Chia coconut, passionfruit, almond – GF, VE, DF

Salted chocolate pistachio brownie – N

Lemon lime tarts

Minimum of 20pax

Chef Charge of \$500each applies

Two chefs required for charters of over 51pax

CHEFS MENU N°3

\$135 per person

8 classic, 2 signature, 1 substantial, 2 dessert, grazing board

GRAZING BOARDS

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

CLASSIC CANAPES

Falafel, beetroot hummus, dukkha – VE

Haloumi, heirloom tomato, basil, balsamic – V

Lamb kofta, yoghurt, mint, dukkha salt – N

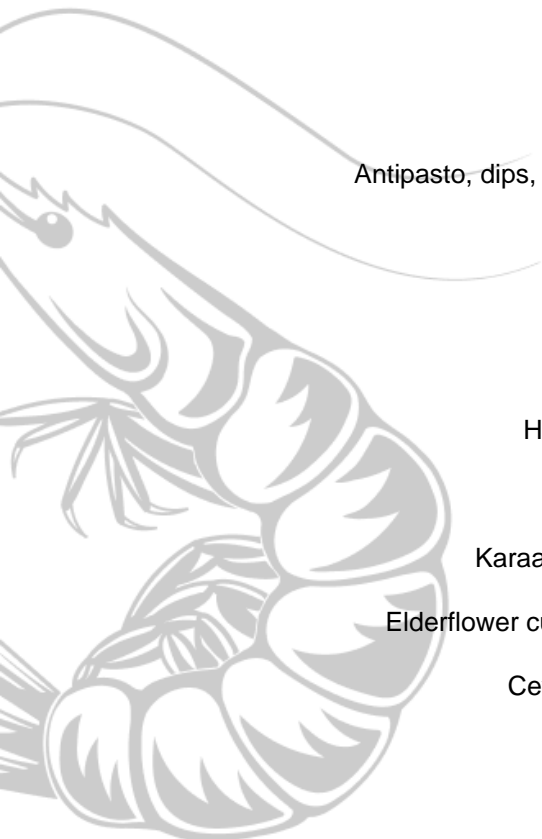
Karaage chicken, Japanese aioli, sesame seeds – GF

Elderflower cured kingfish sashimi spoons, pineapple chili salsa – GF

Ceviche, coconut, lime, coriander, chili – DF, GF

Scallop shells, cauliflower, butter crumb

Quail, carrot gingerbread, pistachio – N



SIGNATURE CANAPES – CHOOSE TWO

Miso salmon, pickled ginger, sesame, cucumber – GF

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

Mini lobster brioche rolls, creamy slaw, celery, pickles, and potato crisps

Hot smoked salmon, baby cos, pickled red onion, crème fraîche, horseradish, potato hash

Tuna tartare, avocado, wasabi, baby gem lettuce cups OR tapioca squid ink crisp – GF

Oysters from N.S.W lakes, yuzu ponzu – GF

SUBSTANTIAL CANAPE – CHOOSE ONE

Paella pans, choice of chicken & chorizo OR prawns & scallops, peas – GF

Miso salmon, pickled ginger, sesame, cucumber – GF

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

BBQ chicken, smoked tomato tarragon vinaigrette – GF

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

Grilled market fish, papaya, coconut lime chili – GF

DESSERT CANAPE – CHOOSE TWO

Chia coconut, passionfruit, almond – GF, VE, DF

Salted chocolate pistachio brownie – N

Lemon lime tarts

Minimum of 20pax

Chef Charge of \$500 each applies

Two chefs required for charters of over 51pax

BUFFET MENU

\$120 per person

Served in platters

2 canapes with a choice of 2 protein, 2 salad/veg, 1 fruit platter or dessert, bread basket

CANAPES

Chef's selection of two canapes

PROTEIN – CHOOSE TWO

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme – GF

Roast beef, rocket, Grana Padano, cherry tomato, truffle aioli – GF

Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs – GF, DF

Pulled lamb, feta, couscous, currants, toasted almond – N

Frittata, pea, mint, feta, spinach – V, GF

Haloumi, lemon, caper, chili (mild), parsley salad – V, GF

SALAD AND / OR VEGETARIAN – CHOOSE TWO

Roasted root veg, Salsa Verde, rocket – VE, GF

Frittata, pea, mint, feta, spinach – V, GF

Haloumi, lemon, caper, chili (mild), parsley salad – V, GF

Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts & seeds, tahini yoghurt dressing – N, V,

GF

Quinoa, mint, tomato, lemon oil, tabouli – VE, GF

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

Super greens, tamari sesame seeds, broccolini, Asian greens, ponzu dressing – VE, GF

Basil rocket pesto, penne, tomato confit, parmesan – V

Roast beetroot, cumin, balsamic, lentil, parsley, pomegranate – VE

DESSERT – CHOOSE ONE

Dessert platter: chocolate pistachio brownie, berry polenta cake, fig friands, sweet slices – GF options available

OR

Fruit platter: selection of fresh seasonal fruit – VE

No Chef required

Minimum 10 Pax

Delivery fee of \$60 applies

SIGNATURE CANAPE MENU

Signature canapes can be ordered as an addition to any menu package

CANAPES

Mini lobster brioche rolls, creamy slaw, celery, pickles and potato crisps – \$18

Crispy duck char sui, bao buns, pickled cucumber, carrot – \$18

Hot smoked salmon, baby cos, pickled red onion, crème fraiche, horseradish, potato hash – \$18

Mini prawn baguette rolls, Bloody Mary sauce, iceberg lettuce – \$18

Sticky pork, betel leaves, crispy shallot, palm sugar, chili – \$18

Tuna tartare, avocado, wasabi, baby gem lettuce cups OR tapioca squid ink crisp – GF – \$18

Fijian coconut ceviche, lime, coriander, chili, papaya – GF – \$18

Oysters x 3pp, 2 styles:

Shallot red wine vinegar Or Nori ponzu – \$18

GRAZING PLATTERS

Grazing platters can be ordered as an addition to any menu package

Oysters: wakame seaweed, pickled ginger, ponzu sauce, lemon – \$280

QLD tiger prawns: tail on, harissa aioli, lemon – GF – \$300

Mezze platter: spiced olives, smoky eggplant, hummus, tapenades, marinated feta, Fattoush salad, pita chips – V
– \$225

Cured meats: salami, prosciutto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough –
\$265

Fromage plate: Australian cheese selection, tropical fruits, bread basket, quince paste, Lavosh – \$265

Dessert platter: chocolate pistachio brownie, berry polenta cake, fig friands, sweet slices – GF options available –
\$180

Fruit platter: selection of fresh seasonal fruit – VE – \$160

Grazing platters serve approximately 10 people

CHILDREN'S MENU

\$49 per person

One main, one dessert, one fruit plate

FRUIT PLATE

Selection of fresh seasonal fruit – VE

MAIN – CHOOSE ONE

Fish n chips, tartare, lemon - grilled option available (GF, DF)

Chicken grilled (GF, DF) or crumbed, sweet potato fries

Sausage rolls, tomato sauce

Pasta, tomato, Parmesan cheese, pesto - GF option available

Vegetarian flatbread pizza - GF option available

DESSERT – CHOOSE ONE

Chocolate cookies with cream

Banana pudding with berry jam

GF – GLUTEN FREE | V – VEGETARIAN | VE – VEGAN | N – NUTS | D – DAIRY FREE

