

**Note: Surcharges apply on public holiday**

## **COCKTAIL MENU**

*10 pieces per person \$65 per person*

### **COLD CANAPES**

Tomato tartlets, whipped ricotta, heirloom tomato medley, fresh basil drizzled with oil olive Balsamic Glaze topped with pecorino (V)

Smoked salmon Bellini, crème fraise capers & dill (V)

Mini Bocconcini, Cherry Tomato & Basil (v)

Crunchy cucumber, coconut with crispy salt & pepper prawns spicy mayo

Tartlet of balsamic glaze fire roasted peppers, sweet onion with Meredith goats cheese (v)

Peking-style crispy duck pancakes, julien Cucumbers, spring onion with chinese dressing

Fresh QLD black tiger prawns with aioli dipping sauce (GF)

### **HOT CANAPES**

Field mushrooms with rare roast beef drizzled with chimichurri (gf)

Mini angus beef wellingtons with sweet roasted tomato chutney

Sweetcorn, golden potato & parmesan fritter with dollop cream fraise (v)

Organic chicken & water chestnut sui mei (h)

:home-made pie of slow cooked chicken, white mushroom & shallots with bush t chutney (h)

Indian spiced black lentil & chilli turnover with plum sauce (v)

### **DESSERT CANAPES**

Mini Delicate Chocolate & Native Honey Sponge with Dark Chocolate Ganache

Heavenly super moist lemon cream cakes

## **MODERN FAVOURITES MENU**

*Option 1 (9 pieces) \$65 per person*

*Option 2 (6 pieces) \$55 per person*

### **OPTION ONE**

Smashed mini avocado with halloumi, rocket & vine ripe cherry tomato (v)

Marinated organic chicken skewers served with Lebanese pita & dipping sauce

Spoon bites of crispy fried cauliflower with tahini dressing (v, gf)

Smoked salmon bites with cream cheese, rocket, capers and red onion

Sliders tender beef with crisp lettuce, celebrity tomatoes & American mustard

Individual seafood salad with fresh crab and prawn

Premium French chocolate tarts

### **OPTION TWO**

Market fresh king prawns Marie rose dipping sauce

Mini vegetarian pizzetta's

Sweetcorn, golden potato & parmesan fritter with champagne caviar pearls

Crispy chicken slider with aged cheddar, mayonnaise & homestyle coleslaw

Creamy lemon meringue tartlets

## **CONTEMPORARY MENU (CANAPES)**

### **CANAPE MENU ONE**

Minimum spend \$1,740

Chef available for min. 4 hours (under 30 guests) \$540 + \$100 for every additional hour

3 cold canapes + 3 hot canapes + 1 substantial canape + 1 dessert \$70 per person



(gf) Gluten Free (v) Vegetarian

## COLD

Spiced butternut pumpkin ,pistachio nut, caramelised onion, ricotta mini puff pastry tart

Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo on spoon

Sugar cured King salmon, horseradish cream cheese, baby capers, shaved radish on black pepper crisp

## HOT

Herbed green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli, (v)

Dukkah spiced lamb fillet, feta, Heirloom cherry tomatoes, black olive on spoon

Crispy Berkshire pork belly, lemon grass, glass noodles, mint, fermented chilli, lime soy dressing (gf)

## SUBSTANTIAL

Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun

## DESSERT

Passion fruit curd and fresh strawberry crushed coconut meringue tart

## CANAPE MENU TWO

Minimum spend \$1,740

Chef available for min. 4 hours (under 30 guests) \$540 + \$100 for every additional hour

4 cold canapes + 4 hot canapes + 2 substantial canape + 2 desserts \$90 per person

(gf) Gluten Free (v) Vegetarian

## COLD

Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (gf)

Chilled Queensland king prawns with citrus aioli dipping sauce (gf)



# Shadow

Teriyaki seared Black Angus beef, sesame seed, pickled cucumber, Kewpie mayo, fried garlic (GF)

San Daniele prosciutto fig jam whipped feta salsa verde on crisp flatbread

## HOT

Roasted pumpkin and feta, chimichurri empanada

Prawn and chive fried dumplings, shallots, sambal chilli dressing

Chicken and leek handmade pie, smoked chilli tomato relish

Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon

## SUBSTANTIAL

Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl

Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli

## DESSERT

Sea-salt caramel and brownie crumble tart

Tripe Brie sour cherry, fig chutney on crisp

## CONTEMPORARY MENU (CHEF)

Chef available for min. 4 hours (under 30 guests) \$540 + \$100 for every additional hour

3 Course Menu \$155 per person

4 Course Menu \$170 per person

5 Course Menu \$195 per person

(gf) Gluten Free (v) Vegetarian

## ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress



De-boned baby chicken prosciutto, feta, chestnut mushroom, broad beans, broth

Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

## **MAINS**

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas , jus

De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley

Hapuna Fillet, squid, chorizo, nettle butter, lemon

Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus

Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus

Twice- cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

## **DESSERTS**

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream

Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut panna-cotta, mango, crumble, coconut sorbet

Vanilla cheese cake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

## **CONTEMPORARY MENU (FOOD STATIONS)**

*Stations can be added to any canapé or buffet event*

(gf) Gluten Free (v) Vegetarian



## SASHIMI STATION \$22 per person

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

## LIVE OYSTER SHUCKING \$22 per person

Shucked to order Sydney Rock, Pacific and Flats by chef on board

Additional chef charge \$300

## **GOURMET PLATTER MENU**

FRESH CLEANED PRAWNS (25 PIECES) \$260

FRESH SUSHI (30 PIECES) \$235

FRESHLY SHUCKED SYDNEY ROCK OYSTERS (4 DOZEN) \$228

FROMAGE PLATTER (SERVES 10 PEOPLE) \$190

Farmhouse cheeses: Double cream luscious brine, Aged robust cheddar Soft sharp

blue cheese served with olives, dried fruits & salted crackers

CHARCUTERIE PLATTER (SERVES 10 PEOPLE) \$190

Pepperoni, prosciutto, ham on the bone & Salami, sun dried tomatoes, dip served

with fresh crusty bread

PLOUGHMAN'S PLATTER (SERVES 10 PEOPLE) \$190

Slow cooked rare roast beef, Served with Aged Cheddar, pickled onion & vine ripe tomatoes

CHICKEN PLATTER (SERVES 10 PEOPLE) \$190

Organic roasted chicken platter served homemade aioli, crispy lettuce

and crusty bread

SALMON PLATTER (SERVES 10 PEOPLE) \$190

Baked side of salmon, marinated red onions, crispy green leaf and lemon wedges

with a rusty French bread stick

PASTA SALAD (V) (SERVES 10 PEOPLE) \$95



Penne W Garlic roasted pumpkin, Fresh Baby Spinach W Burrata topped  
with a lashing of extra virgin olive oil

PASTA SALAD( V) (SERVES 10 PEOPLE) \$95

Penne W Creamy Sun-dried Tomato tossed W marinated Goats Cheese

TRADITIONAL GREEK SALAD (SERVES 10 PEOPLE) \$95

Crunchy Cucumber, Kalamata olives, crumbled Feta, vine ripe tomatoes, red onions  
and green leaf lettuce finish with vinaigrette.

*\*Additional 25% on the price and a 100% surcharge for all staff costs applies on public holidays.*

## CATERING MENU

### CHEFS MENU #1 \$85PP

6 Classic Canapés, 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 #2 \$100PP

7 classic canapés, 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

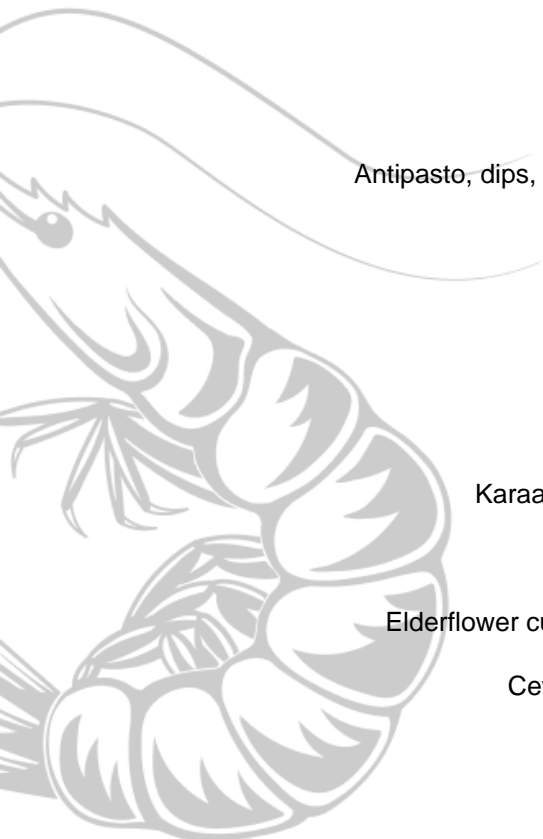
Lamb kofta, yoghurt, mint, dukkha salt – N

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





# Shadow

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 #3 \$135PP

8 classic canapés, 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 fraiche, horseradish, potato hash

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

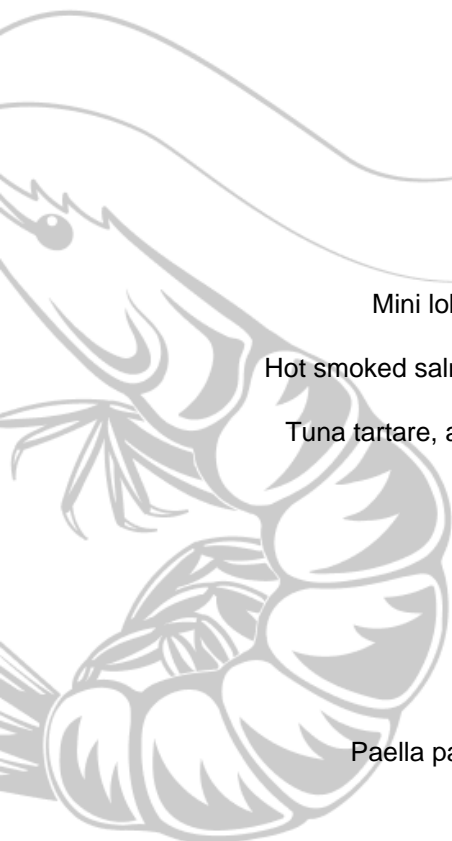
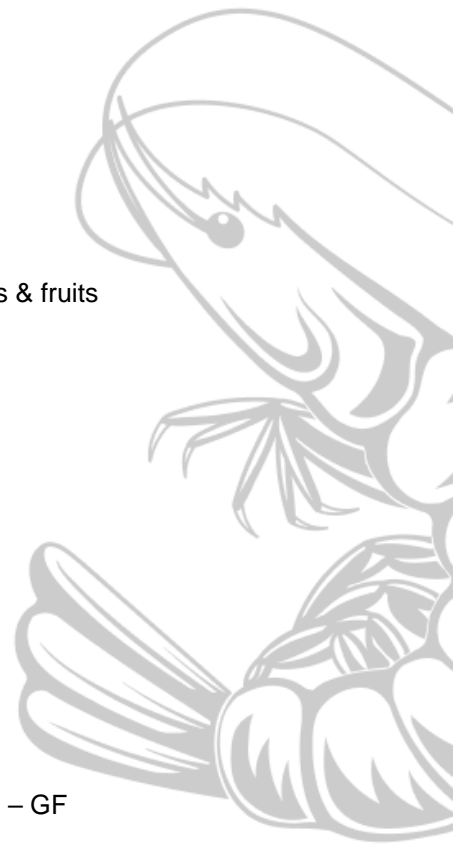
Oysters from N.S.W lakes, yuzu ponzu – GF

## 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



# Shadow

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 \$500each applies

Two chefs required for charters of over 51pax

## BUFFET MENU \$120PP

Served in platters

Up to 40 Guests

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

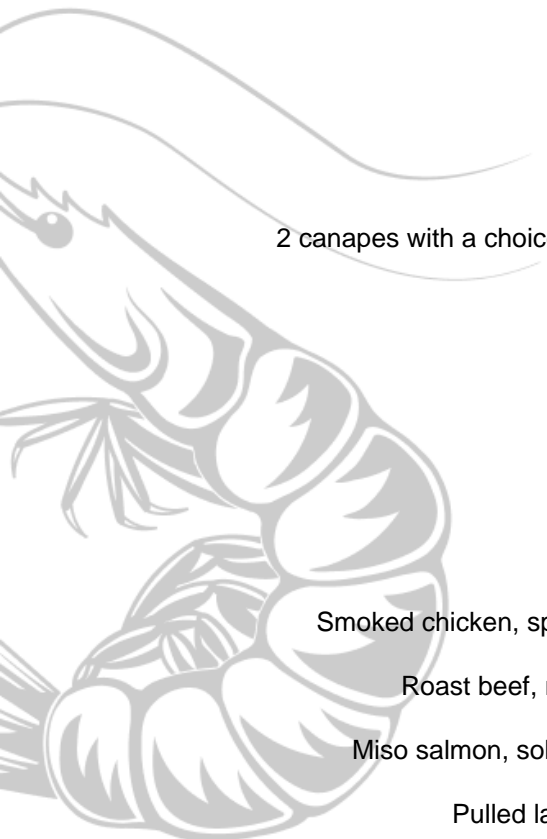
Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme – GF

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

# Shadow

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 \$49PP



Main option, fruit plate & dessert

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

## FINE DINING \$170PP

2 Canapés on arrival, 1 entrée, 1 main & 1 dessert

For 8 pax only

## BYO CATERING

No BYO November – January

No BYO for 50+ guests

\$1,500



## CHEF FEES

CANAPES & BUFFET MENUS \$500 EACH

1 CHEF (4 HOURS)

Required for the first 50 guests

2 CHEFS 9 (4 HOURS) \$500 EACH

Required for 51-90 guests

+ EACH ADDITIONAL HOUR \$85PP/PH

## FORMAL DINING

1 CHEF (4 HOURS) \$500

Required for 1-10 guests

+EACH ADDITIONAL HOUR \$85PP/PH

Up to 20PAX on application

The surcharge will apply to all special events and public holidays.

Excluding New Years Eve, New Years Day, Christmas Day, Boxing Day, Australia Day. These

Prices are POA.

- Food & Beverage Packages 25%
- Wait Staff & Chef Fees 100%

*\*Menus will be customised with all dietary*





# Shadow

*requirements considered.*

