

Note: Surcharges apply on public holiday

Cheese/Grazing Table - add \$30pp

Platters

Designed to share as the perfect starter on arrival or entrée at your event. These platters are fit for any function including weddings, conferences, or music party events.

\$80 Per Platter

Dips

Selection of seasonal dips served with fresh French stick, lavosh or Gluten free crackers

Antipasto

Selection of dips, olives, carrot, celery, sun dried tomatoes, pickles cucumbers, served with French stick, lavosh or GF crackers.

\$120 per platter

Cheese

Selection of cheese (Brie and smoked cheddar), olives, quince paste, pickles cucumbers, fresh and dried fruit, served with an assortment of seeded crackers, crisp breads and nuts.

(serves 8-10 people)

Fruit

Selection of fresh seasonal fruits

(serves 8-10 people)

\$150 per platter

Cheese and Meats

Selection of cheese (Brie, smoked Cheddar and Blue, prosciutto, salami, olives, quince paste, pickles cucumbers, fresh and dried fruit, served with an assortment of seeded crackers, crisp breads, nuts and popcorn.

(serves 10-15 people)

Substitution of meats for smoked salmon or falafel bites available upon request.

For orders of 8 or more of this option a grazing table display can be set up

Sandwiches

A selection of triangle sandwiches on white and grain breads (48 pieces)

Egg and lettuce, ham and cheese with pickle, cheese and salad (serves 20-24)

Gluten Free available – 160 per platter

Desserts

A selection of bite sized cakes slices. Choose from red velvet (GF), Apple Crumble, Baked Cheesecake, or

Chocolate Raspberry (Vegan).

(80 pieces per platter - one choice only per platter)

Cocktail Menu

6 pieces per person \$35pp (choose 1 cold and 3 hot- 1.5 pieces of each item per person)

8 pieces per person \$45pp (choose 1 cold and 3 hot- 2 pieces of each item per person)

10 pieces per person \$53pp (choose 2 cold and 3 hot – 2 pieces of each item per person)

13 pieces per person \$65pp (Choose 3 cold, 3 hot, 2 mini bowls - 2 pieces of each item per person and one mini bowl pp)

Cold Options

Sushi (GF, V/ VEGAN option)

Delicate inside out rolls sliced and served with wasabi infused soy sauce

Choose from Vegan chicken and assorted vegetable or assorted fish, chicken and vegetable

Rice Paper rolls (GF, VEGAN)

Vegetarian Rice Paper Rolls, sliced and served with hoisin sauce

Bocconcini & Tomato (GF, V)

Served on a mini skewer with fresh basil and balsamic

Prosciutto & Goats cheese (GF Option available)

Served on Grainy Crisp bread

Smoked Salmon (GF)

Smoked Salmon roses served on metal spoon with avocado puree, chives and capers

HOT Options

Panko Prawn Lollipop

Served with Sweet Chili Sauce

Lamb Meatballs

Stuffed with feta and served with minted yogurt

Gourmet Pies

Choose from Chicken and leek, Beef Burgundy or Vegetable tikka (V)

Pumpkin Arancini (Vegan, GF)

Served with vegan garlic mayo dipping sauce

Pork Sausage rolls

Fennel infused, served with chunky tomato relish

Falafel (GF, VEGAN)

Vegan delight topped with plant based mayo

Calamari

Baby calamari meat served on sugar cane with toasted sesame seeds and sweet chilli

Petite Quiches (V)

Assorted mini quiches served with chunky tomato relish

Popcorn Chicken

Served with Sriracha Mayonaise

Mini Bowls

Choose 2 (50/50 split for guests/ 1 bowl per person) \$6 pp

Choose 4 (50/50 split for guests/ 2 bowls per person) \$10 pp

All mini bowls are a minimum of 50grams per serving and served in a mini biodegradable brown kraft bowl

Minimum of 60 guests required for ordering of mini bowls

Caesar Salad

Mini version with lettuce, crispy bacon, croutons, parmesan cheese and creamy anchovy mayo

Vegetable Noodle (GF, Vegan)

Glass rice noodle served cold with vegetables, coriander, chilli and sesame oil dressing

Mushroom Risotto (V, GF)

Served warm and topped with shaved parmesan and fresh parsley

Singapore Noodle (V)

Served warm and topped with dried shallots and sesame seeds

Popcorn Chicken

Crispy mini chicken delights served on rocket with spicy siracha mayo

Tandoori Rice (GF)

Chicken tandoori with spicy rice, currents, and fresh coriander

Desserts (cold)

Chocolate Profiterole

Choux pastry puff filled with a rich chocolate ganache

Boutique Tarts

Includes a delicate selection of chocolate Hazelnut, passionfruit with dark chocolate, mascarpone fig cream cake, jasmine tea mousse, strawberry cream groove, Ube mousse with black sesame.

Vegan Slice

Chocolate vegan slice with dried and fresh raspberry

Petits Fours Friands (GF)

Selection of min gluten free blueberry, coffee, lemon friands

Celebration Cake - 400ea

Barley Naked single tier celebration cake topped with a celebration sign of your choice.

Choose from White Chocolate, milk chocolate or caramel.

(Serves 40 -50 people) – Includes delivery, cutting, serving, and biodegradable serving bowls and spoons

School Socials & Universities Cruises

Cocktail Grazing Menu

European Charcuterie Grazing Boards |

Baguette, crudités, fresh fruit, crackers, pickles and an assortment of gourmet dips.

Gourmet Sushi | GF - Veg Option Available |

Assorted sushi pieces with tuna, cucumber, carrot, and avocado served with soy sauce

Gourmet Deli Sandwiches and Wraps |

Variety of fresh deli sandwiches with; Chicken breast, lettuce and mayo, eggs lettuce and mayo

Classic ham and cheese

Variety of fresh deli wraps;

Chicken Cesar (pork free), Vegetarian- roast pumpkin, red capsicum, lettuce and hummus, Spicy siracha chicken
with Lettuce and fresh tomato

Bite Sized Desserts |

Choose From;

New York cheesecake

Apple Crumble

Red Velvet | GF

Set 3 Course

\$95pp

Seated lunch or dinner for 40 - 100 people

Choose two dishes from each course – alternate drop for guests

Includes tables and chairs set up, white table clothes, cutlery and crockery

Entrée

Mushroom Arancini served on rocket with vegan mayo (Vegan, GF)

Salt and Pepper squid served on rocket with lemon aioli dressing

Cauliflower, parsnip and Dijon soup (Vegan, GF)

Prosciutto, melon, feta and mint salad with balsamic dressing (GF)

Main

Indian lentil and saffron rice bake with spiced roasted cauliflower (GF, V)

Beef Lasagne served with crispy potato rosti

Grilled chicken in creamy boscaiola sauce served with potato rosti

Atlantic salmon fillet on basil pesto with crispy potato rosti

Sides to share - bowls of green salad, fresh dinner rolls and butter

Dessert

Sticky Date Pudding with Caramel sauce & cream

Strawberry rhubarb and coconut sago bowl

Rich chocolate pudding with dark chocolate ganache.

New York Baked Cheesecake with Berries

Chefs Buffet

\$50pp

Regular service includes biodegradable bamboo plates & cutlery and casual cocktail seating. Chef service of buffet- no self-service.

All choices included – based on guests choosing two of each main and side.

+10pp for table seating, table clothes, crockery and cutlery.

Main dishes

Grilled Chicken breast in creamy boscailola sauce (GF, Halal)

Baked Angus Beef lasagne

Potato and Pumpkin Curry (V, GF, Halal)

Fettuccini with almonds, roasted capsicum and basil mayo topped with crispy bacon

Sides

Steamed Rice

Green salad- lettuce, tomato and cucumber with a lemon
mustard dressing (GF, Vegan)

Creamy coleslaw (V, DF, GF)

Baked dinner rolls served with individual butter portions

BBQ Buffet (halal option)

\$55pp

Regular service includes biodegradable bamboo plates & cutlery and casual
cocktail seating. Chef service of buffet- no self-service.

+10pp for table seating, table clothes, crockery and cutlery.

Main dishes

Lemon and Pepper marinated chicken skewers (GF)

Gourmet Beef Sausage

Lentil Burger

Sides

Green salad- lettuce, tomato and cucumber with a lemon
mustard dressing (GF, Vegan)

Creamy coleslaw (V, DF, GF)

Long bread rolls

Mustard, sauces and onions served with all BBQ Buffets

Paella Buffet

\$55pp

A great choice for gluten free, vegan or halal dietary and a social way to eat!

Features live chef cooking !

Regular service includes biodegradable bamboo plates & cutlery and casual cocktail seating. Chef service of buffet- no self-service. Choose of two mains.

+10pp for table seating, table clothes, crockery and cutlery.

Main dishes

Vegetarian Paella (Vegan, GF)

Seafood Paella (GF)

Chicken Paella (GF)

Sides

Green salad- lettuce, tomato and cucumber with a lemon

mustard dressing (GF, Vegan)

Freshly baked dinner rolls

Private Charter Events

When hosting a private event and your guests are paying for their own food and drinks our menu caters for a hungry crowd!

Bar Snacks 5ea

Red Rock deli crisps

Nobbys nuts

Nobbys pork crackling

Snack Cups 15ea

Served in a biodegradable snack cup with sauce

Popcorn Chicken Bites

Vegetarian Spring Rolls

Vegetarian Samosas

Pizzas 20ea

Available by special request

Classic Margareta -Cheese with oregano

Chicken with mushroom and BBQ sauce

Spicy salami with onion and olives

Halal

Halal Canapes

6 pieces per person - choose 4- 1.5 pieces of each item per person \$35pp

8 pieces per person - choose 4 - 2 pieces of each item per person \$45pp

10 pieces per person - choose 5 – 2 pieces of each item per person \$53pp

Sushi (GF, V/ VEGAN option)

Delicate inside out rolls sliced and served with wasabi infused soy sauce

Choose from Vegan chicken and assorted vegetable or assorted fish and vegetable

Smoked Salmon (GF)

Smoked Salmon roses served on metal spoon with avocado puree, chives and capers

Popcorn Chicken

Crumbed pieces of chicken served with siracha mayo

Pumpkin Arancini (V)

served with vegan garlic mayo dipping sauce

Gourmet Pie

Savoury pastry filled with curried vegetable tikka (V)

Spiced Lamb Kofta (GF)

Served with minted yogurt dipping sauce

