Note: Surcharges apply on public holiday

## **Lighthouse Canape selection**

designed for a 1-2 hour event suitable for a swift social \$30 per person (min 8)

Roasted Kumara Frittata with Parmesan & Pine Nuts (gf/veg)

Summer Rice Paper Rolls with Green Mango & Mint (gf/veg)

Little Chicken Sandwiches with Tarragon & Chives

Tartlets with Goat Curd, Tomato & Basil (veg)

Prawn Zucchini Skewers with Lemon Salt (gf)

## Porthole canape selection

designed for a 2-3 hour event suitable for a light lunch \$40 per person (min 8 people)

Crostini with Duck Confit & Cornichons

Little Chicken Sandwiches with Tarragon and Chives

Prawn Tartlet with Broadbean Mash, Lemon & Baby Herbs

Bocconcini, Cherry Tomato and Basil Skewers (gf/veg)

Rare Roast Beef Brioche with Horseradish Cream & Cress

## -hots-

Asparagus, Pancetta and Haloumi Bundles with Sumac (gf)

Arancini with Pumpkin, Sage and Mozzarella (veg)

For all packages, we include cocktail napkins & skewers as required

## **Anchor canape selection**

suitable for a 3 – 4 hour elegant afternoon or evening \$55 per person (min 8 people)

Cured Ocean Trout on Potato Roesti with Saffron Aioli (gf)



Juicy Peach Wedges ribboned with Prosciutto & Blue Cheese (gf)

Little Chicken Sandwiches with Tarragon & Chives

Tartlets with Carrot Creme, Marinated Feta & Pomegranate Pearls (veg)

Peking Duck Crepe with Hoisin and Cucumber

Roasted Turkey, Cranberry and Brie Brioche

-hots-

Syrian Spiced Lamb Kofta with Tahini

Beef & Guinness Pies with Tomato Relish

Grilled King Prawn in Pernod & Garlic Butter (gf)



Price: \$25 per person

A selection of:

**Cured meats** 

Olives

Mozzarella

Grissini (GF)

## Fresh Seafood Platter

Price: \$100 per person (min 6 people) \$90 per person additionally for more than 6 people

A selection of:

Fresh local prawns

Oysters

Crab

Moreton Bay bugs (GF)

**Cheese Platter** 





Price: \$20 per person

A selection of:

Quality Australian soft and hard cheese

carrot and cucumber crudités

GF & non GF crackers

#### **Seasonal Fruit Platter**

Price: \$15 per person

A wide selection of sliced seasonal fruit including melon, strawberry's, pineapple, mango, grapes, berries etc

## **BBQ Menus**

## Mates BBQ (\$40 pp)

A range of delicious dips, lavosh and cornichons

Marinated chicken skewers

A selection of gourmet sausages

A selection of salads

## Aussie BBQ (\$60 pp)

A range of delicious dips, lavosh and cornichons

Fresh local prawns

Angus eye fillet steak

A selection of gourmet sausages

A selection of salads

## Seafood BBQ (\$60 pp)

A range of delicious dips, lavosh and cornichons

Tasmanian salmon steaks





BBQ king prawns

a selection of salads

## Our salad selection

For group of up to 6, choose 2 salads

For group of up to 7+, choose 3 salads

Spicy pumpkin and couscous

Beetroot, goats cheese and walnuts

Classic Greek salad

Garden fresh green salad

Creamy aioli potato salad

(Note\*\* salads can be altered slightly to accommodate allergies; salads are subject to seasonal variations)





