

Note: Surcharges apply on public holiday

Lighthouse Canape selection

designed for a 1–2 hour event suitable for a swift social \$30 per person

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

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)**

Anchor canape selection

suitable for a 3 – 4 hour elegant afternoon or evening \$55 per person

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)**

Antipasto platters

Price: \$25 per person

A selection of:

Cured meats

Olives, nuts and dates

Quality Australian soft and hard cheeses

Mozzarella

GF & non GF crackers, Grissini **(GF)**

Cheese Platter

Price: \$20 per person

A selection of:

Quality Australian soft and hard cheese

Dips, carrot and cucumber crudités

Dates and nuts

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)

Marinated chicken skewers

A selection of gourmet sausages

A selection of salads

Aussie BBQ (\$60 pp)

Peeled tail-on King Prawns

Angus eye fillet steak

A selection of gourmet sausages

A selection of salads

Seafood BBQ (\$60 pp)

Tasmanian salmon steaks

BBQ king prawns

Fresh Seafood Platters

Price: \$100 per person (minimum order of 6 people)

\$90 per person additionally for more than 6 people

A selection of:

Fresh local prawns

Oysters

Dressed Crab

Half lobster

Smoked salmon, assorted sashimi



Moreton Bay bugs (GF) and caviar

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)*

