

***Note: Surcharge applies on Public Holidays***

*Vegan and Gluten Free option available, please feel free to let us know your dietary requirement.*

*All food are subject to change due to seasonality and availability of produce.*

*All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.*

## **CANAPE MENUS**

Minimum 10 person

### **GOURMET CANAPE MENU \$49 PER HEAD**

BBQ pulled pork bao with cucumber,sour reddish and chili mayo

Spinach Ricotta Turnover(V)

Calamari Bite with Aioli

Pumpkin & Goat Cheese Arancini (V)

Mini fruit cup (V,GF)

### **SILVER CANAPE MENU \$62 PER HEAD**

Garlic Prawn Skewers (GF)

4 Cheese Arancini (V)

Lemongrass Chicken Skewers (GF)

BBQ pulled pork bao with cucumber,sour reddish and chili mayo

Mini wagyu burger in brioche bun with tomato and cheddar

Mini Fruit Cup (V, VG, GF)

## **GOLD CANAPE MENU \$78 PER HEAD**

Prawn cocktail tartlets with avocado mousse and fish roe

Lemongrass Chicken Skewers (GF)

Teriyaki Scallop

Cheeseburger Spring Roll with Sweet Chili Sauce

Jalapeño & Cheese Bite (V)

Mini wagyu burger in brioche bun with tomato and cheddar

Mini Fruit Cup (V, VG, GF)

## **PLATINUM CANAPE MENU \$95 PER HEAD**

Prawn cocktail tartlets with avocado mousse and fish roe

Smoked salmon rose

Natural Oyster (GF)

Teriyaki Scallop

Peking Duck Spring Roll

Sweet Chili Chicken Taco

Calamari Bite with Aioli

Fruit Platter

## **BBQ MENUS**

Minimum 10 person

## **SILVER BBQ MENU \$72 PER HEAD**

## Appetizers on arrival

Pumpkin & Goat Cheese Arancini (V)

BBQ pulled pork bao with cucumber, sour reddish and chili mayo

## Platter (\*Choose ONE from the below)

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

Or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

## Main Course

Angus Beef Patties (GF)

Lamb & Rosemary Sausages (GF)

Lemongrass Chicken Skewers (GF)

Variety Seasonal Fruits Platter (V)(VG)(GF)

Hot Dog Roll

## **GOLD BBQ MENU \$82 PER HEAD**

## Appetizers on arrival

Cheeseburger Spring Roll

BBQ pulled pork bao with cucumber, sour reddish and chili mayo

## Platter (\*Choose ONE from the below)

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

Or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

## Main Course

Wagyu Beef Patties (GF)

Beef Chipolata Sausages (GF)

Grilled prawns with garlic butter and shallots (GF)

Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)

Variety Seasonal Fruits Platter (V)(VG)(GF)

Hot Dog Roll

## **PLATINUM BBQ MENU \$101 PER HEAD**

### Appetizers on arrival

Peking Duck Spring Roll

Teriyaki Scallop

### Platter (\*Choose ONE from the below)

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

Or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

### Main Course

Wagyu Beef Patties (GF)

Pork Fennel and White Wine Sausages (GF)

Grilled prawns with garlic butter and shallots (GF)

Lemongrass Chicken Skewers (GF)

Gilled Salmon Fillet (GF)

Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)

Variety Seasonal Fruits Platter (V)(VG)(GF)

Hot Dog Roll

## **BUFFET MENUS**

MINIMUM 10 PERSON

### **SILVER BUFFET MENU \$88 PER HEAD**

#### Appetizers on arrival

Calamari Bite with aioli

Homemade mini quiches (V)

4 Cheese Arancini (V)

#### Platter (\*Choose ONE from the below)

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

Or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

#### Main Course

Herb roasted whole chicken with hearty oven baked vegetable (GF)

Homemade cheesy angus beef lasagne

Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)

Dessert platter for share (in petit four size) (V)

Variety seasonal Fruits Platter (V)(VG)(GF)

### **GOLD BUFFET MENU \$98 PER HEAD**

## Appetizers on arrival

Garlic Prawn Skewers (GF)

Pumpkin & Goat Cheese Arancini (V)

Cheeseburger Spring Roll

## Platter (\*Choose ONE from the below)

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

Or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

## Main Course

Slow Cooked Striploin (GF)

Homemade cheesy angus beef lasagne

Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)

Dessert platter for share (in petit four size) (V)

Variety seasonal Fruits Platter (V)(VG)(GF)

## **PLATINUM BUFFET MENU \$122 PER HEAD**

## Appetizers on arrival

Peking Duck Spring Roll

BBQ pulled pork bao with cucumber, sour reddish and chili mayo

Sweet Chili Chicken taco

## Platter (\*Choose ONE from the below)

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

Or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

## Main Course

Teriyaki Salmon Fillet

Slow Cooked Striploin (GF)

Grilled prawns with garlic butter and shallots (GF)

Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)

Dessert platter for share (in petit four size) (V)

Variety seasonal Fruits Platter (V)(VG)(GF)

## ADD ON MENUS

### **Assorted Sushi Platter \$77**

(Approx. 36 pcs)

Salmon, Aburi Salmon, avocado, cucumber and or crab on assorted nori

### **Pumpkin Arancini (V)(VG)(GF) \$91**

(Approx. 20 pcs)

### **Tomato Arancini (V)(VG)(GF) \$ 91**

(Approx. 20 pcs)

### **Sweet Potato Croquettes (V)(VG)(GF) \$100**

(Approx. 20 pcs)

### **Vegetable Lasagne (V) \$124**

(Approx. 2.5kg)

## **Cheese Platter \$130**

Mature Cheddar / Blue Vein Cheese/ Creamy Brie served with fresh berries and crackers, lavash, nuts and/or dried fruits

## **Spinach and Ricotta Cannelloni (V) \$130**

(Approx. 2.5kg)

## **Vegan Burger (V) \$152**

(Approx. 16pcs)

