

# AQA

— CHARTERS —

## MENU

SILVER CANAPE • GOLD CANAPE • DIAMOND CANAPE • STATIONS •  
SILVER BUFFET • GOLF BUFFET • SEAFOOD BUFFET • FINE DINING •  
CHILDREN'S MENU • DROP-OFF MENU

# Silver Canape

Price: \$70 per person

*Minimum 10 guests*

Chef charge: \$420

## COLD

Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on a spoon (v)(gf)

Black Angus beef tataki, king brown mushroom, miso mayonnaise, crisp shallots (gf)

King Salmon tartare, horseradish, capers, sweet potato crisp, horseradish aioli

## WARM

Scallops, daikon, cucumber, green chili salad, nam jim dressing (gf)

Soy glazed duck breast with spiced orange glaze, sour cherry sourdough crisps

Grilled eggplant, spiced pumpkin, black bean, spiced avocado, cherry tomato quesadilla

## SUBSTANTIAL

Crispy fried Korean chicken, kimchi slaw, red-eye mayo on a milk bun

## DESSERT

Salted caramel and chocolate brownie crumble tart

# Gold Canape

Price: \$90 per person

*Minimum 10 guests*

Chef charge: \$420

## COLD

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)

Cold peeled King Prawns with citrus mayo (gf)

Caramelized soy free-range chicken, ginger, sesame, baby greens, shredded nori, fried shallots (gf)

QLD spanner crab, caviar, edamame beans, cream fraiche hand made tart

## WARM

Wild mushroom, pea, pecorino, anancini balls with panko crust, truffle aioli (v)

Popcorn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on a spoon (gf)

Peppered lamb lion, capernata, feta, toasted pine nuts (gf)

Grass-fed beef mini pie with home-made short-crust pastry and spiced mushy peas

## SUBSTANTIAL

Moroccan spiced lamb shoulder, chermoula, chickpea, cucumber Rita (bowl)

8-hour slow-roasted Berkshire pork belly, hoisin, Asian slaw roll

## DESSERT CANAPÉS

Miniature hand-made short-crust tart filled with lemon curd and strawberries

# Diamond Canape

**Price: \$120 per person**

*Minimum 18 guests*

**Chef charge: \$420**

## **COLD**

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)

Cold peeled King Prawns with citrus mayo (gf)

Caramelized soy free-range chicken,ginger,sesame,baby greens,shredded nori,fried eshallots (gf)

QLD spanner crab, caviar,edamame beans,cream fraiche hand made tart

King Salmon tartare,horseradish, capers,sweet potato crisp, horseradish aioli

## **WARM**

Wild mushroom,pea,pecerino,anancini balls with panko crust,truffle aioli (v)

Popcorn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on a spoon (gf)

Peppered lamb lion,capernata,feta,toasted pine nuts (gf)

Grass-fed beef mini pie with home-made short-crust pastry and spiced mushy peas

Grilled eggplant, spiced pumpkin, black bean, spiced avocado, cherry tomato

## **SUBSTANTIAL**

Moroccan spiced lamb shoulder,cherroula, chickpea,cucumber Rita (bowl)

8-hour slow-roasted Berkshire pork belly, hoisin, Asian slaw roll

## **FOOD STATION**

One food station (either glazed ham OR charcuterie and cheese)

## **DESSERT CANAPÉS**

Miniature hand-made short-crust tart filled with lemon curd and strawberries

# Stations

*Minimum 20 guests*

**Chef charge: \$420**

**Sashimi Station – \$20 per person**

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

**Sushi and Sashimi Station – \$25 per person**

Hand made sushi and fresh seasonal seafood served raw and carved

**Dumpling Bar – \$20 per person**

Selection of steamed seafood, meat, and vegetarian dumplings served with a variety of dipping sauces

**Oyster Tasting Station – \$25 per person**

Showcasing freshly shucked regional oysters from around Australia - Sydney rock, Pacific's and flats

**Glazed Ham Station – \$20 per person**

Served warm and carved to order served with mustards, pickles, and soft rolls

**Charcuterie & Cheese – \$20 per person**

Selection of cured and smoked meats, cheeses, pickles, and house-made chutneys

**Just Cheese – \$ 15 per person**

A wide selection of both local and imported cheeses with various bread and classic accompaniments

# Silver Buffet

Price: \$115 per person

*Minimum 12 guests*

Chef charge: \$420

## CANAPES

3 chefs section canapés

## COLD

Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chili, lemon

Pepper-seared Yellowfin tuna Tataki, pickled daikon, wild mushroom, aged soy

## WARM

Grilled miso Tasmanian salmon, soba noodles, baby greens lime chili dressing

Free-range de-boned chicken, peanut sambal, sticky greens, toasted coconut, lime (gf)

## COMPLIMENTARY PLATTERS OF

Green micro salad with shaved radish, red onion, and cold-pressed dressing

Freshly baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon

## DESSERT

Handmade Pavlova nests mango passionfruit curd Mango sorbet (gf)

# Gold Buffet

Price: \$135 per person

*Minimum 12 guests*

Chef charge: \$420

## CANAPES

3 chefs section canapés

## COLD

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress, and ruby grapefruit salad

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)

## WARM

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harrisa, shaved zucchini (gf)

8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini, and warm Israeli couscous

## COMPLIMENTARY PLATTERS OF

Green micro salad with shaved radish, red onion, and cold-pressed dressing

Freshly baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon

## DESSERT

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Local and Imported cheese served with spiced apple chutney, marinated figs, and flatbread

# Seafood Buffet

Price: \$135 per person

*Minimum 12 guests*

Chef charge: \$420

## CANAPES

Miniature short-crust tart with hummus and spiced butternut pumpkin (v)

Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

## COLD

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli (Lobster on request, price depends on market value)

## COLD PLATTERS

Pepper-seared Yellowfin tuna Tataki, pickled daikon, wild mushroom, aged soy

QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chili

## WARM PLATTERS

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)

Large king prawns with chermoula, chickpea, harissa spiced yogurt (gf)

Salt and pepper squid, new season potato salad, chorizo, dry chili

## BUFFET INCLUDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Sauté Broccolini, oyster sauce, smoked chilli, crispy onion

Handmade bread rolls, cultured butter

## DESSERT

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs, and flatbread

# Fine Dining

**Price: \$120 per person for 2 courses**

**\$140 per person for 3 courses**

*Minimum 10 guests*

**Chef charge: \$420**

*Please select from the menu below*

## 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, fetta, 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 yellowfin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chili 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

Hapuku, squid, chorizo, nettle butter, lemon

Grass-fed beef tenderloin, oxtail 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

## DESSERT

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

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

Coconut pannacotta, mango, crumble, coconut sorbet

Vanilla cheesecake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flatbread, apple cherry chutney

# Children's Menu

Price: \$40 per person

*Minimum 10 guests*

Free range chicken schnitzel bites and mayo

Mozzarella and Basil pizza fingers

Penne Bolognese

Strawberries and ice cream

# Drop-Off Menu

Price: Minimum order \$1250 total spend

No chef charge

## BAGUETTES

12 x Double smoked ham, seeded mustard, aged cheddar sandwich  
Serves 8 guests – \$215

12 x Black Angus roast beef, truss tomato, mixed leaves, Dijon mustard, aged cheddar sandwich  
Serves 8 guests – \$215

12 x Free range chicken, celery heart, cucumber, for Paprika mayonnaise, mini roll  
Serves 8 guests – \$215

12 x Hot salami, Swiss cheese, truss tomato, aioli, mini roll Falafel, spiced pumpkin, baby spinach wrap  
Serves 8 guests – \$215

12 x Roast turkey, wild rocket, brie cheese, cranberry wrap  
Serves 8 guests – \$215

## WARM GRAZING PLATTERS

8 hour slow cooked lamb shoulder, pomegranate molasses, kale, pearl couscous  
Serves 8 guests – \$210

Pan seared king salmon, baby spinach, spiced chickpeas, lemon cucumber yoghurt  
Serves 8 guests – \$195

Roasted Black Angus sirloin, local mushrooms, salsa verde  
Serves 8 guests – \$210

Moroccan spice vegetables chermoula, cucumber raita  
Serves 8 guests – \$185

Thyme and garlic roasted new potatoes  
Serves 8 guests – \$120

Spiced roasted heirloom carrots, feta, crispy onion  
Serves 8 guests – \$115