

CANAPÉS

PLATINUM PACKAGE

PLEASE SELECT 10 CANAPÉS
+ 3 SUBSTANTIAL ITEMS
\$80 PER HEAD

GOLD PACKAGE

PLEASE SELECT 10 CANAPÉS
+ 2 SUBSTANTIAL ITEMS
\$70 PER HEAD

SILVER PACKAGE

PLEASE SELECT 9 CANAPÉS
+ 1 SUBSTANTIAL ITEM
\$60 PER HEAD

ADDITIONAL ITEMS \$8 PER HEAD | ADDITIONAL SUBSTANTIAL ITEM \$10 PER HEAD | PRICE INCLUDES GST

MEAT SELECTION

CRISPY WONTON WITH POMEGRANATE GLAZED CHICKEN AND PICKLED GINGER
CURRIED BEEF CHEEK PIE WITH LIME PICKLE CHUTNEY
PEPPERED BEEF FILLET WITH HORSERADISH CREAM ON CROSTINI
CRISPY DUCK AND WATER CHESTNUT WONTON ON PLUM SAUCE
CRUMBED HAM HOCK FINGERS WITH SAUCE GRIBICHE
KOREAN FRIED CHICKEN WITH KIMCHI MAYO
FILLET MIGNON WITH BÉARNAISE SAUCE (GF)
CRUMBED LAMBS BRAINS WITH A SPICED TOMATO SAUCE
PLUM GLAZED QUAIL (GF)
CHEESE AND JAMON CROQUETTE WITH CHIPOLTE MAYO

SEAFOOD SELECTION

MARKET BEST OYSTERS WITH CHAMPAGNE AND SHALLOT VINEGAR (GF)
CRUMBED WHITING WITH SAUCE GRIBICHE
BETEL LEAF WITH SMOKED EEL, POMELO AND COCONUT SALAD (GF)
SQUID INK CRACKER WITH SPANNER CRAB, CREME FRAICHE AND CHIVES (GF)
TEA SMOKED OCEAN TROUT ON A CRISP POTATO ROSTI WITH LIME AIOLI AND ESHALLOTS (GF)
TEMPURA PRAWNS WITH AROMATIC DIPPING SAUCE
SESAME CRUSTED TUNA WITH WASABI AVOCADO AND PICKLED CUCUMBER (GF)
SEARED SCALLOPS WITH DAIKON SESAME SALAD SERVED IN PETIT WONTON CUPS
FRESH PRAWNS WITH CITRUS MARIE ROSE SAUCE (GF)
SALT AND PEPPER SQUID WITH LEMONGRASS, GINGER AND PLUM DIPPING SAUCE (GF)
THAI SALMON AND BABY SPINACH SPRING ROLLS WITH PONZU DIPPING SAUCE
NORI OMELETTE TOPPED WITH WASABI FLYING FISH ROE (GF)
TEMPURA BUG TAILS WITH TOGARASHI MAYONNAISE (ADDITIONAL \$2.50 PER PERSON)

VEGETARIAN SELECTION

ZUCCHINI AND HALOUMI FRITTER WITH MINT YOGHURT AND DUKKAH
ROAST VEGETABLE AND GRUYERE TART
CHARRED CORN, MANCHEGO AND JALAPENO CROQUETTES
GORGONZOLA AND CARAMELISED ONION TART
TEMPURA VEGETABLES WITH SOY, GINGER AND MIRIN DIPPING SAUCE
SPINACH AND TALEGGIO ARANCINI WITH AIOLI
FIG AND GOATS CURD CROSTINI WITH TRUFFLE HONEY



GLASSISLAND.COM.AU



SPOONS (SERVED ON CERAMIC SPOON)

SHIITAKE AND WATER CHESTNUT DUMPLINGS WITH RED VINEGAR AND CHILLI OIL
BUG TAIL TORTELLINI WITH TOMATO AND SAFFRON BEURRE BLANC

SUBSTANTIAL ITEMS

SLOW COOKED SHOULDER OF LAMB WITH RED LENTIL DAHL AND EGGPLANT PICKLE (GF)
TERIYAKI SALMON AND SESAME SOBA NOODLES
KINGFISH WITH BLOOD ORANGE, FENNEL AND POMEGRANATE
BEEF BOURGUIGNON WITH PARIS MASH (GF)
PRAWN, VODKA AND DILL RISOTTO (GF)
RED DUCK CURRY WITH JASMINE RICE AND CHILLI CORIANDER SALAD (GF)
CRUMBED CALAMARI AND CHIPS WITH TARTARE SAUCE
CORNERED BEEF WITH CABBAGE, CARROTS AND PEA BROTH WITH HORSERADISH CREAM (GF)
MINI CHEESE BURGERS WITH GHERKIN AND CARAMELISED ONIONS
SLOW ROASTED ORGANIC CHICKEN WITH BACON, MUSHROOMS AND MASH
SOFT SHELLED TACO WITH PULLED PORK AND PICKLED RED ONIONS
SEAFOOD YELLOW CURRY WITH CAULIFLOWER RICE AND PICKLED PAW PAW (GF)
PETIT FISH SLIDER WITH HOUSE MADE TARTARE AND SHREDDED ICEBERG

SWEET SELECTION

CHOCOLATE ESPRESSO TART WITH PRUNES
RHUBARB CRUMBLE TART
BUTTERMILK BAVAROIS WITH POACHED QUINCE (GF)
MANGO, COCONUT AND LIME PARFAIT (GF)

A POINT OF DIFFERENCE FOR YOUR PARTY

OYSTER BAR \$14 PER PERSON
PETIT BAHN MI STATION - \$15 PER PERSON
OYSTER AND PRAWN BAR \$20 PER PERSON
GLAZED HAM, CHEESE, BREAD AND CONDIMENTS (BUFFET STYLE) \$10 PER PERSON
CHEESE STATION (SELECTION OF IMPORTED AND AUSTRALIAN CHEESE) \$10 PER PERSON
BEEF BRISKET, BREAD ROLLS, SALAD AND CONDIMENTS (BUFFET STYLE) \$8 PER PERSON
CURRY STATION - SELECTION OF THREE CURRIES OF YOUR CHOICE / SERVED WITH MINT RAITA, PAPPADUMS, ROTI, MANGO CHUTNEY, LIME PICKLE AND FRESH HERBS AND JASMINE RICE \$18 PER PERSON
WHOLE SUCKLING PIG WITH SELECTION OF CONDIMENTS AND BREAD \$18
(AVAILABLE FOR EVENTS OVER 50 GUESTS)

