

CANAPE MENU

Gold Package

\$74 Per Person
Minimum 20 Guests

4 Cold canapés + 4 Warm canapés + 1
Substantial canapés + 1 Dessert
canapé

Platinum Package

\$94 Per Person
Minimum 18 Guests

5 Cold canapés + 5 Warm canapés + 2
Substantial canapés + 2 Dessert
canapé

Elite Package

\$120 Per Person
Minimum 14 Guests

5 Cold canapés + 5 Warm canapés + 2
Substantial canapés + 2 Dessert
canapé + Choice of one of the below
stations
-Glazed ham station, Charcuterie &
Cheese

BUFFET MENU

Gold Package

\$110 Per Person
Minimum 15 Guests

2 canapés on arrival+ 2 Cold platters +
2 Warm platters + 1 Dessert
Canapé

Platinum Package

\$125 Per Person
Minimum 15 Guests

3 canapés on arrival+ 3 Cold platters +
3 Warm platters + 2 Dessert canapé

Seafood Buffet Package

\$160 Per Person
Minimum 10 Guests

3 canapés on arrival+ 3 Cold platters +
3 Warm platters + 4 Sides + 2 Dessert
canapés

Chefs fee is included in package for 4 hours.
Additional hours over 4 are charged at \$95 per
hour

Add-Ons

Food Stations

Minimum 30 Guests

Stations can be added to any canapé or buffet event

SASHIMI STATION - Kingfish, tuna and fresh seasonal seafood served raw and carved to order
\$20

DUMPLING BAR - selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces \$
19

OYSTER TASTING STATION - showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's
and Flats \$ 20

LIVE OYSTER SHUCKING – shucked to order Sydney Rock, Pacific and Flats by chef on board
\$20 PLUS additional \$275 chef charge

GLAZED HAM STATION - served warm and carved to order served with mustards, pickles and soft rolls \$19

CAVIAR STATION – Selection of caviars, ice bowl, complete with hostess to guide though the caviars Price on enquiry

CHARCUTERIE & CHEESE - Selection of cured and smoked meats, cheeses, pickles and house-made chutneys \$ 18

JUST CHEESE - wide selection of both local and imported cheeses with various breads and classic accompaniments \$ 15

Plated 3 course dining menu available upon request

CANAPE MENU

Cold

Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (gf)
Heirloom cherry tomatoes, Greek feta, black olives, oregano, cucumber, miniature tart
Chilled Queensland king prawns with citrus mayo dipping sauce (gf)
Soy glazed free-range chicken, baby greens, ginger, lime, wild mushroom, crispy onion (GF)
Sumac cured King salmon, ash goat's cheese, shallots, rye cracker (GF)
Teriyaki seared Black Angus beef, sesame seed, pickled cucumber, Kewpie mayo, fried
garlic (GF)
Alaskan King crab, smoked sweet corn, basil, Aleppo chilli miniature tart
(All cold canapés can be made GF)

Warm

Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika
aioli, (v)
Moroccan spiced butternut pumpkin, hummus, crispy onion, puff pastry tart (GF)
Crispy Berkshire pork belly, lemon grass, glass noodles, mint, fermented chilli, lime soy dressing
(GF)
Seared Atlantic scallops, smoked bacon, celeriac, caper thyme mayonnaise, lemon
Five-spiced blackened duck breast, sour cherry, wonton chip, caramelized soy
Empanada, beef, potato, egg, chimichurri
Pumpkin and feta spiced roasted pumpkin empanadas chimichurri
Popcorn tiger prawns, coconut sambal, red eye aioli
Chicken and leek handmade pie, smoked chilli tomato relish

Substantials

Fried buttermilk chicken, butter lettuce, tomato jalapeno salsa relish, smoked paprika aioli on a
milk bun
Shredded Black Angus beef Thai salad, noodles, mint, lemon grass, bean sprouts
Chicken and chorizo Quesadilla, smoked sweet corn, spiced avocado aioli
Seared King Tasmanian salmon Poke, Japanese pickles, nori, edamame, coriander
Coconut poached free range chicken, fine cut baby greens, soy ginger dressing
Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt
bowl
Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli
Moroccan spiced vegetables, pearl cous cous, sumac, cucumber yoghurt

Dessert Canapés

Lemon and passionfruit curd and fresh strawberry crushed meringue
Sea-salt caramel and brownie crumble tart
Valrhona Dark chocolate and coffee mousse, with honeycomb crumble
Prosecco rosewater marinated strawberries, watermelon, mint, meringue
Whipped vanilla bean cheesecake, peach and passionfruit, crumble
Triple cream brie, sour cherry and baby basil tart

BUFFET PLATTER MENU

Cold Platters

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy
House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche
(gf)
Salami selection with pickles, olives and grilled veg
Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit
salad

Warm Platters

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish
8-hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli
couscous
Roasted (med-rare) pepper-crusting Black Angus sirloin with local mushrooms and chimichurri
(gf)
Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and
harissa-spiked yogurt
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and
wild mushrooms

Dessert Platters

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream
Strawberry cheesecake coconut crumble strawberry ice cream
Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

** Share Platter option will also include complimentary platters of **

- Green micro salad with shaved radish, red onion and cold-pressed dressing
 - Fresh baked bread rolls and Pepe Saya butter
 - Steamed baby potatoes with parsley butter and lemon

SEAFOOD PLATTER MENU

Canapés

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart
(Can be gf)
Chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

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

Yellow fin tuna spring onion, king brown mushrooms, aged soy
QLD spanner crab (de shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli

Warm Platters

Roasted (med-rare) pepper-crusting Black Angus sirloin with local mushrooms and chimichurri
(gf)
Large king prawns with butternut pumpkin, Persian fetta and Harissa (gf)
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and
wild mushrooms

Dessert

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Buffet includes

Steamed new potatoes
Wild rocket, shaved pear, pecorino, aged balsamic dressing
Spiced cauliflower, chickpeas, raita salad
Handmade bread rolls, cultured butter