



COCKTAIL MENU

10 pieces per person

\$65 per person

COLD CANAPES

Tomato tartlets, whipped ricotta, heirloom tomato medley, fresh basil drizzled with olive oil Balsamic Glaze topped with pecorino (V)

Smoked salmon Bellini, crème fraise capers & dill (V)

Mini Bocconcini, Cherry Tomato & Basil (v)

Crunchy cucumber, coconut with crispy salt & pepper prawns spicy mayo

Tartlet of balsamic glaze fire roasted peppers, sweet onion with Meredith goats cheese (v)

Peking-style crispy duck pancakes, julien Cucumbers, spring onion with chinese dressing

Fresh QLD black tiger prawns with aioli dipping sauce (GF)

HOT CANAPES

Field mushrooms with rare roast beef drizzled with chimichurri (gf)

Mini angus beef wellingtons with sweet roasted tomato chutney

Sweetcorn, golden potato & parmesan fritter with dollop cream fraise (v)

Organic chicken & water chestnut sui mei (h)

:home-made pie of slow cooked chicken, white mushroom & shallots with bush t chutney (h)

Indian spiced black lentil & chilli turnover with plum sauce (v)

DESSERT CANAPES

Mini Delicate Chocolate & Native Honey Sponge with Dark Chocolate Ganache

Heavenly super moist lemon cream cakes

MODERN FAVOURITES MENU

Option 1 (9 pieces) \$65 per person

Option 2 (6 pieces) \$55 per person

OPTION ONE

Smashed mini avocado with halloumi, rocket & vine ripe cherry tomato (v)
Marinated organic chicken skewers served with Lebanese pita & dipping sauce
Spoon bites of crispy fried cauliflower with tahini dressing (v, gf)
Smoked salmon bites with cream cheese, rocket, capers and red onion
Sliders tender beef with crisp lettuce, celebrity tomatoes & American mustard
Individual seafood salad with fresh crab and prawn
Premium French chocolate tarts

OPTION TWO

Market fresh king prawns Marie rose dipping sauce
Mini vegetarian pizzetta's
Sweetcorn, golden potato & parmesan fritter with champagne caviar pearls
Crispy chicken slider with aged cheddar, mayonnaise & homestyle coleslaw
Creamy lemon meringue tartlets



CONTEMPORARY MENU (CANAPES)

CANAPE MENU ONE

Minimum spend

Chef available for min. 4 hours (under 30 guests)

3 cold canapes + 3 hot canapes + 1 substantial canape + 1 dessert

\$1,740

\$540 + \$100 for every additional hour

\$70 per person

(gf) Gluten Free (v) Vegetarian

COLD

Spiced butternut pumpkin ,pistachio nut, caramelised onion, ricotta mini puff pastry tart

Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo on spoon

Sugar cured King salmon, horseradish cream cheese, baby capers, shaved radish on black pepper crisp

HOT

Herbed green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli, (v)

Dukkah spiced lamb fillet, feta, Heirloom cherry tomatoes, black olive on spoon

Crispy Berkshire pork belly, lemon grass, glass noodles, mint, fermented chilli, lime soy dressing (gf)

SUBSTANTIAL

Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun

DESSERT

Passion fruit curd and fresh strawberry crushed coconut meringue tart

CANAPE MENU TWO

Minimum spend

Chef available for min. 4 hours (under 30 guests)

4 cold canapes + 4 hot canapes + 2 substantial canape + 2 desserts

\$1,740

\$540 + \$100 for every additional hour

\$90 per person

(gf) Gluten Free (v) Vegetarian

COLD

Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (gf)

Chilled Queensland king prawns with citrus aioli dipping sauce (gf)

Teriyaki seared Black Angus beef, sesame seed, pickled cucumber, Kewpie mayo, fried garlic (GF)

San Daniele prosciutto fig jam whipped feta salsa verde on crisp flatbread

HOT

Roasted pumpkin and feta, chimichurri empanada

Prawn and chive fried dumplings, shallots, sambal chilli dressing

Chicken and leek handmade pie, smoked chilli tomato relish

Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon

SUBSTANTIAL

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

DESSERT

Sea-salt caramel and brownie crumble tart

Tripe Brie sour cherry, fig chutney on crisp

CONTEMPORARY MENU (CHEF)

Chef available for min. 4 hours (under 30 guests)

3 Course Menu

4 Course Menu

5 Course Menu

\$540 + \$100 for every additional hour

\$155 per person

\$170 per person

\$195 per person

(gf) Gluten Free (v) Vegetarian

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, feta, 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 yellow fin tuna, shaved fennel, orange, aioli

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

Hapuna Fillet, squid, chorizo, nettle butter, lemon

Grass fed beef tenderloin, ox tail 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

DESSERTS

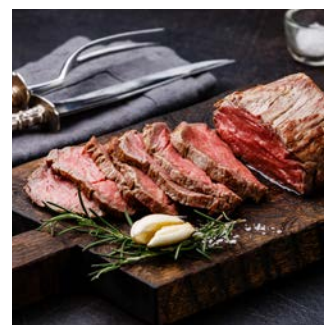
Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream

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

Coconut panna-cotta, mango, crumble, coconut sorbet

Vanilla cheese cake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flat bread, apple cherry chutney



CONTEMPORARY MENU (FOOD STATIONS)

Stations can be added to any canapé or buffet event

(gf) Gluten Free (v) Vegetarian

SASHIMI STATION

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

\$22 per person

LIVE OYSTER SHUCKING

Shucked to order Sydney Rock, Pacific and Flats by chef on board

\$22 per person

Additional chef charge

\$300