

Catering Menu

FOR

state of the art



Canape Menu 1

\$50 per person - Minimum 6 people (orders under \$500 incur a \$40 delivery fee)

Peking Duck Pancake

Shredded Peking Duck . Cucumber . Shallot . Hoisin

~

Portuguese Chicken Slider

Chicken . Peri Peri Aioli . Lettuce . American Cheese

~

Leek and Gruyere Tart (V)

~

Choice of 2 Rice Paper Rolls (GF)

(Vermicelli . Vietnamese Herbs . Peanut Dipping Sauce)

Mild Chilli Prawn

Chicken & Avocado

Tofu and Shimeji Mushroom (V)

Duck

~

Curried Beef Cocktail Pies

Curried Beef Pie . Mango Chutney . Raita

~

Pulled Pork Slider

Texan Spiced Pork . Apple And Cabbage Slaw . Chipotle Aioli

~

Tiger Prawn Cocktails (GF)

Freshly Peeled Prawns . Marie Rose Sauce . Cucumber

~

Selection of Brownies





Canape Menu 2

\$75 per person - Minimum 6 people

Peking Duck Pancake

Shredded Peking Duck . Cucumber . Shallot . Hoisin

~

Mini Prawn Po' Boy

Prawn . Peri Peri Aioli . Lettuce . Brioche

~

Seared Scallops

Scallop . Shallot . Sesame Oil . Ponzu

~

Choice of 2 Rice Paper Rolls (GF)

(Vermicelli . Vietnamese Herbs . Peanut Dipping Sauce)

Mild Chilli Prawn

Chicken & Avocado

Tofu and Shimeji Mushroom (V)

Duck

~

Wild Mushroom Tartlets (V)

Mushroom Duxelles . Pastry . Parmesan . Truffle Oil

~

Chunky Steak Ragu Pies

Chunky Steak Pie . Mushy Peas . Tomato Chutney

~

Pulled Pork Slider

Texan Spiced Pork . Apple And Cabbage Slaw . Chipotle Aioli

~

Mini Poke Bowl

Salmon Sashimi . Edamame . Seaweed Salad . Ginger . Miso . Fried Shallots

~

Grilled Lamb Skewer

Spiced Lamb . Harissa Yoghurt Sauce

~

Selection of Brownie Bites

~

Chefs Selection of Petit Fours

A close-up photograph of several skewers of large, golden-brown grilled prawns. The prawns are arranged diagonally from the top left towards the bottom right. They are served on a dark, possibly black, surface. The lighting is warm, highlighting the texture of the prawns and the char on the skewers.

Canape Add-ons...

\$7 per person

Sydney Rock Oysters (GF)

Mignonette

~

Grilled King Prawn Skewer (GF)

King Prawn . Garlic Butter

~

Seared Scallops

Scallop . Shallot . Sesame Oil . Ponzu

~

Meatballs in Nonna's Sauce

Pork And Veal Meat Balls . Nonna's Tomato Sugo . Parmesan

~

Chicken Satay Sticks (GF)

Marinated Chicken . Malaysian Spices . Peanut . Coconut . Coriander

~

Mini Maccas Cheeseburger Slider

All Beef Patty . Onion . Cheese . Mustard . Ketchup . Pickle

~

Mini Bánh mì' Slider

Grilled Lemongrass Chicken . Pickled Veg . Coriander . Mayo . Soy Dressing

~

Falafel Slider (V)

Falafel . Baba Ghanoush . Tabouli

~

Pasta Ragu Boxes

Tagliatelle . Lamb Ragu . Parmesan

~

Broccoli & Chorizo Orecchiette Boxes

Broccoli . Chorizo Broth. Chorizo Crumb

~

Pasta Alla Norma (V)

Fettuccini . Eggplant . Zucchini . Garlic . Tomato . Basil

Substantial Add-ons

\$9 per person

San Choy Bao (GF)

Pork . Lettuce . Ginger . Peanuts . Water Chestnut . Coriander

~

Falafel Pita (V)

Falafel . Tabouli . Tzatziki . Fetta

~

Grilled Chicken Pita

Grilled Lemon Chicken . Tabouli . Tzatziki . Feta

~

Bún Thịt Nướng (GF)

Vermicelli Noodles . Pickled Veg . Pork Mince . Lemongrass . Coriander . Peanuts

~

Lamb and Rosemary Pies

Pot Pie . Tomato Chutney

~

Roasted Pepper & Goats Cheese Tart (V)

Spiced Peppers . Goats Cheese . Short Crust . Rocket salad

~

Thai Beef Salad Bowls(GF)

Sliced Rare Beef . Herb Salad . Peanut . Lime . Fish Sauce

~

Prawn Linguini Al Olio

Prawns . Garlic . Chilli . Lemon . Parsley

~

Sticky Date Pudding (V)

Pudding . Salted Caramel Sauce . King Island Cream



Banquet 1

\$55 per person - Minimum 10 people

Classic Antipasto Box

Selection of Cheeses . Cured meats . Dips . Crackers . Dried Fruit

~

Grass Fed Sirloin Roast Beef . Salsa Verde (GF)

~

Free Range Chicken Breast . Grilled Lime . Peach Salsa (GF)

~

Moroccan Brown Rice . Currants . Cashews . Pine Nuts . Herbs (GF)(VG)

~

Heirloom Tomato . Buffalo Bocconcini . Basil . Vincotto Vinaigrette(GF)

~

Rustic Bread . Pepe Sayer Butter

~

Selection of Brownies



Banquet 2

\$115 per person - Minimum 10 people

Cheese Course

Chefs Selection of Cheeses . Fresh and Dried Fruit . Quince Paste . Crackers

~

Peking Duck Pancake . Cucumber . Hoisin . Shallot

Sydney Rock Oysters . Finger Lime Caviar

~

Seared Scallops . Shallot . Sesame Oil . Ponzu

~

Roasted Eye Fillet of Beef . Chimichurri . Blistered tomatoes

~

Prosecco Braised Trout Fillet . Citrus . Herbed Aioli

~

Morten Bay Bugs . Garlic Butter . Micro Heb Salad

~

Kipfler Potatoes . Herbed Butter

~

Heirloom Tomato Buffalo Bocconcini . Vincotto Vinaigrette

~

Wedged Baby Gem Lettuce . Avocado . Dill . Micro Chervil . Pepitas . Dijon Vinaigrette

~

Rustic Bread . Pepe Sayer Butter

~

Chefs Selection of Petit Fours

~

Selection of Seasonal Fresh and Chocolate Dipped Fruit



Platters

Minimum of three platters. No minimum if ordered in conjunction with banquet or canape menu. All platters serve up to 10 pax unless stated otherwise and are accompanied by bread and butter | Custom options available

Lobster Rolls (\$220)

Lobster . Aioli . Chive . Smoked Paprika . Brioche . Crisps

~

King Prawns . Marie Rose Sauce . Lemon (\$190)

~

Freshly Shucked Sydney Rock Oysters . Citrus . House Made Mignonette (\$190)

~

Lobster 3 Ways (\$460)

Fresh with Citrus . Lobster Mornay . Poached with Garlic Butter

~

Caviar Flight (\$400)

95g Norwegian Salmon Caviar . 50g Baerri Black Caviar . 50g Osetra Black Caviar

Blinis . Brioche Toast Points . Citrus

~

Poke (\$190)

Salmon Sashimi . Cabbage . Cucumber . Radish . Seaweed Salad . Edamame

Pickled Ginger . Wasabi Peas . Furikake . Toasted Sesame Dressing

~

Cold Seafood Platter (\$420)

Peeled Prawns . Oysters . Smoked Salmon . Bread roll . Lemon . Condiments





Platters cont...

Deluxe Cold Seafood Platter (\$400)

Peeled Prawns . Oysters . Smoked Salmon . Moreton Bay Bugs . Lobster .
Bread roll . Lemon . Condiments

~

Hot and Cold Seafood Platter (\$450)

Grilled King Prawns . Oysters Fresh and Kilpatrick . Grilled Fremantle Octopus . Seared Scallops .
Moreton Bay Bugs . Lobster Mornay . French Fries . Lemon . Condiments

~

Lovers Indulgence Platter (perfect for 2PAX)(\$250)

Whole Lobster . Blue Swimmer Crab . Garlic Prawn Skewers . Oysters . Seared Scallops .
Salmon and Tuna Sashimi . Seaweed Salad . Lemon Condiments

~

Sushi and Sashimi Platter (\$420)

Selection of Sushi Rolls . Sashimi . Seaweed Salad . Pickled Ginger . Wasabi .
Ponzu . Lemon . Soy . Wasabi

~

Sushi Platter (\$360)

Selection of Sushi Rolls . Seaweed Salad . Pickled Ginger . Wasabi .
Ponzu . Lemon . Soy . Wasabi

~

Danishes and Pastries (Chef Selection) (\$100)

~

Petit Fours (Chefs Selection) (\$160)



Grazing Boxes

Minimum of four Grazing Boxes required | No minimum if ordered in conjunction with banquet or canape menu | 4-5 boxes are recommended for groups of 25 | All boxes serve up to 10 pax unless stated otherwise | Custom options available

Classic Antipasto Box (\$135)

Selection of Cheeses . Cured meats . Dips . Crackers . Dried Fruit

~

Deluxe Antipasto Box (\$165)

Selection of Cheeses . Cured meats . Olives . Dips . Nuts . Crackers . Fresh & Dried Fruit .

~

Ploughman's Box (\$135)

Smoked Ham . Pork Pies . Cheeses . Pickles . Chutney . Dips . Bread

~

Charcuterie Box (\$135)

Selection of Cold Cuts . Olives . Sundried Tomatoes . Crispbreads

~

Crudites and Dip Box (\$135)

Seasonal Vegetable Crudites . Selection of House Made Dips . Lavosh

~

Cheese Course Box (\$135)

Chefs Selection of Cheeses . Fresh and Dried Fruit . Quince Paste . Crackers

~

Seasonal Fruit Box (\$135)

A styled selection of Seasonal Fresh and Chocolate Dipped Fruit



Dessert Boxes

Every box we create is bespoke! Tell us your theme and we will run with it. 8 person minimum for each box type and must be purchased in conjunction with another menu offering

Mixed Brownie Box (\$15 per person)

Nutella Fudge . White Choc Macadamia . Caramel Blondie

~

Mixed Petit Fours Box (\$19 per person)

*Watermelon Layer Cake . Choc Hazelnut Mousse Cake .
Raspberry Cheesecake . White Choc and Macadamia Brownie*

~

Mixed Cupcake Box (\$17 per person)

Selection of Iced Mini Cupcakes

~

Seven Deadly Sins Box (\$19 per person)

Full of Everything Chocolate!

~

Willy Wonka's Garden Box (\$19 per person)

A colourful selection of Sweet Treats, Lollies and Fruit (most of it dipped in chocolate...)

~

Girl's Day Out (\$19 per person)

Choc dipped strawberries . Mini Strawberry Cupcakes . Selection of Pink Sweet Treats.