



CANAPÉ SELECTION

GOLD CANAPÉ PACKAGE - \$69 per person

Selection of 3 cold canapés, 2 warm canapés, 1 substantial canapé, 1 dessert canapé

PLATINUM CANAPÉ PACKAGE - \$99 per person

Selection of 4 cold canapés, 4 warm canapés, 2 substantial canapés, 1 dessert canapé

ÉLITE CANAPÉ PACKAGE - \$115 per person

Selection of 5 cold canapés, 4 warm canapés, 2 substantial canapés, 2 dessert canapé,

Plus choice of one of the below Station

Sashimi Station or Glazed Ham Station or Charcuterie and cheese Station (Min 50 People)

SELECTION OF COLD CANAPÉS

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

Miniature shortcrust tart Heirloom cherry tomatoes, buffalo mozzarella, baby basil, olive

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

Jamon Serrano with rockmelon, Persian feta, Extra virgin Olive oil, on spoon

Cured Tasmanian King Salmon with avocado, tahini, fennel, shave radish on crisp

Black Angus beef Tataki with shitake mushrooms, black sesame seeds, Ponzu dressing, on spoon

Queensland spanner crab wonton with lime, chili, baby greens, aioli and crispy shallots

(All cold canapes can be made GF)

SELECTION OF WARM CANAPÉS

Fresh herb and green pea taleggio risotto balls with panko crust (v)

Peppered rare black Angus, mushroom, horseradish cream, on spoon

Seared Atlantic scallops with smoked bacon, remoulade, baby radish, on tart

Crispy shredded duck filo cigars with spiced orange glaze

Pan seared yellowfin tuna with orange, fennel, feta, dried chili tart (gf)

Wagyu beef mini pie with home-made short crust pastry and spiced tomato sauce

SELECTION OF SUBSTANTIALS CANAPÉS, BOXES

Crispy spiced chicken with shaved slaw and red eye mayo on a milk bun

Black Angus slow braised short rib burger with wild rocket , aged cheddar and house-made
barbecue sauce

8-hour slow-roasted Berkshire pulled pork with pickled chilli, red slaw and apple relish slider

Seared Tasmanian salmon with shaved fennel, cucumber, mint, chickpeas and tzatziki (in
box)

Crispy fried Hawkesbury squid with wild rocket and chorizo potato salad (in bamboo box)

Slow cooked Riverina lamb shoulder orecchiette with Tuscan cabbage, cherry tomatoes and
pecorino (in bamboo box)

Twice cooked Berkshire pork belly bites with spiced apple chutney, shaved Savoy cabbage,
watercress and apple cider dressing (in box) (gf)

SELECTION OF DESSERT CANAPÉS

Passionfruit curd fresh strawberry tart

Salt caramel chocolate crumble tart

Valrhona Dark chocolate mousse candy peanuts shortbread crumble (in a glass)

Strawberries and cream with coconut rough shortbread (in a glass)

Whipped vanilla bean cheesecake with blueberries and lemon (on spoon)

Triple cream brie, sour cherry and baby basil tart

BUFFET SELECTION

GOLD BUFFET PACKAGE - \$105 per person

Selection of 2 canapés on arrival, 2 cold platters , 2 warm platters, 1 dessert platter

PLATINIUM BUFFET PACKAGE - \$125 per person

Selection of 2 canapés on arrival, 3 cold , 3 warm platters, 2 dessert platters

SELECTION OF COLD PLATTERS

Pepper-seared Black Angus carpaccio with celeriac remoulade, fresh watercress and lemon (gf)
House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)

Shaved Jamon Serrano layered with fresh peach or melon slices (seasonal), wild rocket, aged balsamic and cold-pressed organic olive oil dressing (gf)

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

SELECTION OF WARM PLATTERS

Whole poached Tasmanian salmon with grilled leeks, crisp fried caper and lemon cream fraiche (gf)

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

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

Free-range de-boned chicken roasted with butternut pumpkin, Persian fetta and Harissa (gf)

Crispy-skinned W.A Cone Bay barramundi with cherry tomatoes, olives, shaved zucchini and basil (gf)

SELECTION OF 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 Platters option will also include the following complimentary platters:

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

ADD-ONS FOOD STATIONS

(Minimum 50 people)

Stations can be added to any canape or buffet event

SASHIMI STATION

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

\$20 per person

DUMPLING BAR

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

\$18 per person

OYSTER TASTING STATION

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

\$20 per person

GLAZED HAM STATION

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

\$20 per person

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

\$22 per person

JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic accompaniments

\$18 per person