

Lady Rose and Aussie Magic

\$25 per person

Canapes Selection Menu

(Choice of 7 items)

Assorted mini quiches

Assorted mini pies

Indonesian satay Skewers with spicy peanut and coconut sauce **(GF if no sauce)**

Golden crumbed calamari with lemon tartar sauce

Mini beef Dim Sims with sweet and sour sauce

Mini spring rolls with sweet and sour sauce

Garlic Prawn twisters with lime and herb aioli

Baked chicken drumettes with honey soy **(GF if no sauce)**

Spicy beef chipolatas with tomato chutney

Beer battered Fish Goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce

BBQ beef skewers with onion and capsicum tzatziki **(gf)**

Pork Wonton with plum chilli jam

Spinach and cheese triangle with tomato and basil salsa **(v)**

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce **(gf)**

Prawn & pork wontons served with chilli plum chutney

Mini bruschetta with basil and oregano on Ciabatta bread **(v)**

Chicken San Chow Bow **(gf if no sauce)**

Dessert Buffet

Chocolate ganache cake with Chantilly cream

Seasonal fruit platters

(v) = vegetarian | (gf) = gluten free

\$55 per person

Canapés and Standing Buffet Stations

Canapés (selection of 4 items)

Mini Angus Beef Stroganoff Pies with Duchess Potato

Chefs Selection of Mini Flans

Arancini filled with Bocconcini, Roast Pumpkin and Baby Spinach

Indonesian Chicken Satay Skewers with Spicy Peanut and Coconut Sauce (**gf w/o sauce**)

Mini Bruschetta with Basil and Oregano on Ciabatta Bread (**v**)

Garlic Prawn Twisters

Salt & Szechuan Squid served with Lemon Aioli

Garlic & Oregano Lamb Kebabs served with Fresh Tzatziki (**gf**)

Golden Crumbed Calamari with Lemon Tartar Sauce

Mini Spring Rolls with Sweet and Sour Sauce

BBQ Beef Skewers with Onion and Capsicum served with Fresh Tzatziki (**gf**)

Spinach and Cheese Triangle with Tomato and Basil Salsa (**v**)

Chicken San Chow Bow (**gf**)

Standing Buffet (selection of 5 items)

Antipasto Platter with an assortment of Cured Meats, Vegetables and Cheeses

Mediterranean Roast Vegetable Couscous Salad finished with Crumbed Goats Cheese and Caramelised Onion (**gf without cous-cous**)

Fresh Pasta with Pancetta & Mushroom tossed in a White Wine & Roast Garlic Olive Oil Sauce

Fresh Pasta tossed with Roast Vegetables in a Pomodoro Sauce (**v**)

Roasted Baby Chat Potatoes lightly tossed with Rosemary, Parsley and Garlic Butter (**v**)

Honey Baked Leg of Ham

Roast Chicken with Lemon, Garlic and Oregano

Homemade Beef Lasagne

Potato Salad with Dill, Red Onion and Caper Berries (**gf**)

Traditional Greek Salad – salad consisting of iceberg lettuce, Spanish onions, Kalamata Olives, tomatoes, cucumbers and feta cheese with a sprinkle of oregano (**gf/v**)

Dessert

Chefs Selection of Cakes

Seasonal Fresh Fruit Platters

(v) = vegetarian | (gf) = gluten free

\$60 per person

BBQ Menu

Canapés on Arrival

Chef's selection of delicious Canapés

From The Buffet

Chicken fillet marinated with lemon, roast garlic, oregano & olive oil

Garlic & rosemary lamb kebabs with mint yogurt

Traditional beef, spicy beef, chicken & chive Gourmet Sausages

Mini beef patties with glazed onions

Potato Gratin

Corn on the cob

Traditional Greek salad – Tomato, cucumber, capsicum, onion, Greek feta & Kalamata olives

Roast Jap pumpkin, orecchiette, baby spinach, caramelized onion, & pistachio crumble goat's cheese

From the Dessert Buffet

Chef's selection of desserts served with fresh seasonal fruits

\$62 per person

Sydney Harbour Buffet

Canapés

Chef's selection of Canapes on arrival

Seated Buffet

Portuguese Style Chicken marinated in Fresh Chilli, Lime & Parsley (gf)

Fresh Pasta tossed with Baby Eggplant, Zucchini, Capsicum and Mushrooms in a Fresh Tomato, Olive Oil Dressing

Potato Au Gratin – layers of Potatoes, Onion and Parmesan Cheese (v/gf)

Steamed New Zealand ½ Shelf Mussels served with a Tomato, Lemon & Coriander Salsa (gf)

Platters of Fresh Tiger Prawns accompanied with Seafood Aioli (gf)

Salt & Pepper Calamari served with a Homemade Aioli

Triage of Salmon – Whole Baked Salmon, Smoked Salmon and Salmon Caviar topped with Caper Berries (gf)

Grilled Mediterranean Vegetable Pesto Pasta Salad served with Roasted Pine Nuts

King Prawn, Crab Meat & Avocado Seafood Salad

Green Salad Bowl tossed with Wild Rice, Toasted Soya glazed Nuts & Seeds finished with a herbed Vinaigrette (vn)

Antipasto Platter of Cured Meats, Marinated Vegetables and Cheeses (gf)

Mixed Leaf Salad with Parmesan & a Balsamic Reduction (v/vn without the parmesan)

Crisp, freshly baked Dinner Rolls

Dessert

Homemade Butterscotch Cake served with White Chocolate Ganache

Chocolate Ganache Tart with Chantilly Cream

Seasonal Fresh Fruit Platter

Additional Menu Items

Sydney Rock and Pacific Oysters (\$4.50pp)

Honey Glazed Baked Leg of Ham (\$4.50pp)

Rare Roast Beef (\$4.50pp)

Antipasto Platters (\$4.50pp)

(v) = vegetarian | (gf) = gluten free | (vn) = vegan

\$62 per person

The Opera Buffet

Canapés

Chef's selection of Canapes on arrival

Seated Buffet

Portuguese Style Chicken marinated in Fresh Chilli, Lime & Parsley **(gf)**

Fresh Pasta tossed with Baby Eggplant, Zucchini, Capsicum and Mushrooms in a Fresh Tomato, Olive Oil Dressing

Roasted Baby Chat Potatoes lightly tossed with Rosemary, Parsley & Garlic Butter **(v)**

Platters of Fresh Tiger Prawns accompanied with Seafood Aioli **(gf)**

Grilled Mediterranean Vegetable Pesto Pasta Salad served with Roasted Pine Nuts

Green Salad Bowl tossed with Wild Rice, Toasted Soya glazed Nuts & Seeds finished with a herbed Vinaigrette **(vn)**

Antipasto Platter of Cured Meats, Marinated Vegetables and Cheeses **(gf)**

Mixed Garden Salad consisting of mixed greens, cherry tomatoes, cucumber, Spanish onions, olives and herbed vinaigrette **(v/vn)**

Honey Baked Leg of Ham

Rare Roast Beef

Crisp, fresh baked dinner rolls

Dessert

Chef's Selection of House Desserts

Seasonal Fresh Fruit Platter