

Bella Vista

\$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

\$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

\$70 per person

Bella Vista Canapes & Standing Buffet

Canapes

(Choice of 6 selections)

Mini Angus Beef Stroganoff Pies

Peking Duck Pancake with Shallots and Chilli Jam

Seared Lamb Cutlets seasoned in Rosemary and Garlic with Mint Yoghurt

Chef selection of Mini Flans

Arancini filled with Bocconcini, Roast Pumpkin and Baby Spinach **(v)**

A Selection of Rice paper Rolls with Sesame dipping sauce **(v/vn upon request)**

Indonesian Satay skewers with spicy peanut and coconut sauce **(gf)**

Petite Wagyu Fillet Steak Sandwiches filled with Roquette, brie cheese and caramelised onion

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

Gourmet assorted wraps of Chicken Caesar, Leg Ham and roasted vegetables

Garlic Prawn Twisters

Smoked Salmon Terrine on Toasted Ciabatta

Buffet Stations

(Choice of 2 Buffet selections)

European Influence (Choice of 4)

Antipasto Platter with an Assortment of Cured Meats, Vegetables & Cheeses

Orecchiette Salad with roast pumpkin, baby spinach, caramelised onion, pistachios, topped with crumbed goats 'cheese **(v/gf if orecchiette is removed)**

Caprese Salad of Tomato, bocconcini & fresh basil

Roquette, pear and parmesan salad with herb vinaigrette **(v)**

Fresh pasta tossed with baby eggplant, zucchini, capsicum and mushrooms in a fresh tomato and olive oil dressing **(v)**

Fresh Pasta with Pancetta & Mushrooms tossed in white wine, garlic olive oil sauce **(v)**

Potato Au Gratin –layers of potatoes, onion and parmesan cheese **(v/gf)**

Angus Beef Stroganoff resting on a bed of rice, topped with sour cream and chives

Honey Baked Leg of Ham

Cajun Lamb Rump surrounded with our home-style tzatziki sauce **(gf)**

Roast Chicken with lemon, garlic & oregano

[Menu continued >](#)

Asian Influence (Choice of 4)

Thai Red Curry with baby bok choy, bean sprouts served with jasmine rice

Chinese BBQ Pork and Asian vegetables stir fried with Hokkien noodles

Steamed Barramundi with an infusion of coriander, lemongrass and lime chilli on banana leaf

Thai Beef Salad tossed with baby corn, cucumber, carrot and vermicelli noodles

Asian Green Salad

Stir Fried Fillet of Beef in an onion and black bean sauce

Thai Seafood Rice

Crispy Noodle Salad

Seafood (Choice of 4)

Peeled King Prawns accompanied with a tangy cocktail sauce

Mix of Sydney Rock Oysters served natural, Kilpatrick and Bloody Mary shots **(gf)**

Beer Battered Fish and Chips with a Lemon Tartare sauce

Salt & Pepper Squid accompanied by a lime and coriander aioli

Marinated Chilli, lime and coriander prawn skewers **(gf)**

Duo of Tempura King Prawns and breaded Prawn Cutlets

Grilled Scallop in the Half Shell with a ginger, lime, coriander and lemongrass condiment **(gf)**

Smoked Salmon platters drizzled with extra virgin olive oil and baby capers **(gf)**

Steamed Barramundi marinated with aromatic chilli and lime served on banana leaves

Triage of Salmon –smoked salmon, poached salmon and salmon caviar topped with caper berries **(gf)**

Dessert (All Items Are included)

Individual Chocolate Ganache Tarts

Chocolate Dipped Strawberries

Mini Gelato cones

Fruit Platters

\$80 per person

Bella Vista Banquet

Pasta & Noodles (Choice of 2 selections)

Fresh Pasta with roast baby eggplant, capsicum and mushrooms tossed in a tomato & olive oil dressing **(v)**

Fresh Pasta with roast garlic king prawns, parsley and lemon in a tomato & white wine cream sauce

Fresh Pasta with Pancetta and mushrooms tossed in a white wine, garlic and olive oil sauce **(v)**

Hokkien Noodles stir fried, Asian vegetables with soy & ginger

Chicken (Choice of 1 selection)

Pan Fried Chicken Breast in a white wine cream sauce

Roast Chicken with lemon, garlic and oregano

Grilled Chicken Breast drizzled with a Capsicum and pesto sauce

Meat & Carvery (Choice of 2 selections)

Honey Glazed Leg of Ham

Seared green pepper crusted Rare Roast Rump fillets in a red wine jus

Angus Beef Stroganoff with mushrooms and capsicum topped with sour cream and chives

Char Grilled Beef Fillet Steak and field mushrooms served with an onion glazed gravy

Roast Rolled Pork with Crackling and Apple Sauce

Moroccan Lamb Rump surrounded with our Home-style Tzatziki sauce

Medallion of Kangaroo accompanied with Kakadu Plum chutney

Potato (Choice of 1 selection)

Potato Au Gratin – layers of creamy potato, onion and parmesan cheese **(v/gf)**

Baby potatoes roasted with rosemary, parsley & garlic butter

[Menu continued >](#)

Seafood (Choice of 1 selection)

Grilled Barramundi marinated in lime and coriander served on banana leaves

Whole Baked Tasmanian Salmon topped with baby spinach, dill and capers **(gf)**

Salt & Szechuan Pepper Squid

Fresh King Prawns with Seafood Aioli

Beer Battered Fish portions and hot chips

Salads (Choice of 3 selections)

Roquette, pear and parmesan salad with lemon and oregano dressing

Caprese Salad of tomato, bocconcini and fresh basil

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

Mediterranean Roast Vegetables and couscous salad with Crispy Prosciutto and crumbled goats' cheese

Antipasto Platters – a selection of cured meats and marinated Italian style vegetables

Baby Chat potato salad in parsley & extra virgin olive oil

Seafood Salad – A medley of seafood & avocado in a dill & honey sauce

Baby Beetroot Salad with orange segments, roquette in a balsamic reduction with crumbled goats' cheese **(v)**

Steamed String Beans topped with almond flakes **(v/vn)**

Dessert (Choice of 2 selections)

Vanilla Bean Cream Brûlée with blueberry compote

Individual Tiramisu topped with chocolate-coated strawberries

Individual sticky date pudding with a toffee sauce

Chocolate Ganache Tart with cinnamon ice cream

Assorted Cheese and Seasonal Fruit