

CANAPE SELECTIONS (Please choose a minimum of six selections from the lists below)

CANAPE SELECTION A: (\$9.00 PER ITEM PER PERSON)

- Chef's Selection of Mini Flans
- A selection of Rice Paper Rolls with Sesame Dipping Sauce
- Mini Bruschetta with Basil and Oregano on Ciabatta Bread
- Petite Southern Highlands Beef Burger with Gruyere and Tomato Chutney
- Roast Pumpkin and Baby Spinach, Parmesan and Parsley Arancini
- Mini Angus Beef Stroganoff Pies with Duchess Potato
- Chilli Fish Cake with crisp Lettuce and Lime Mayo
- Chicken San Chow Bow
- Indonesian Chicken Satay Skewers with Spicy Peanut and Coconut Sauce

CANAPE SELECTION B: (\$12.00 PER ITEM PER PERSON)

- Tiger Prawns with Herb and Lemon Aioli
- Peking Duck Pancake with Shallots and Chilli Jam
- Rock Oysters with Champagne Vinaigrette and Pearls of the Sea
- Prawn Cocktail with Marie Rose Sauce
- Smoked Salmon Terrine on toasted Ciabatta
- Prawn and Chorizo Skewers

- Petite Wagyu Fillet Steak Sandwiches filled with Roquette, Brie Cheese and Caramelized Onion
- Scallops seared with Ginger & Soy Dressing
- Rosemary and Red Wine seared Lamb Cutlets with Mint and Yoghurt

NOODLE BOX SELECTION: (\$18.00 PER ITEM PER PERSON)

- Thai Red Curry Chicken, Baby Bok Choy and Bean Sprouts with Jasmine Rice
- Spinach and Ricotta Ravioli with Baby Eggplant and Olives tossed in Napolitana Sauce
- Poached Ocean Trout with a Nicoise Salad in a Lettuce Leaf Cup
- Hokkien Noodles with BBQ Pork



PLATTER OPTIONS (Minimum 3 choices)

CHEFS HOUSE MADE DIP SELECTION \$15.00 PER PERSON

Selection of House Made Dips, variety of Flat Breads and Sticks and Seasonal Vegetables

ANTIPASTO PLATTER \$20.00 PER PERSON

Selection of Cold Cured Meats, Marinated Vegetables and a selection of lightly Marinated Olives served with Crisp Bread and Lavosh

FRESH COLD SEAFOOD PLATTER \$85.00 PER PERSON

(Seafood selection may change dependant on season)

Selection of Seafood fresh from the Sydney Fish Markets, including King Prawns, Sydney Rock Oysters, Smoked Salmon, Scallops, Bug Tails, Blue Swimmer Crab dressed with Parsley, Lemon and Garlic Butter and served with Toasted Sourdough, Seafood and Tartare Sauces

OYSTER BAR \$25.00 PER PERSON

(6 oysters per person)

A selection of freshly shucked Sydney Rock and Pacific Oysters served with a selection of condiments, Lemon, Asian Shallot Vinaigrette or Spiced Tomato and Caper Salsa.

OCEAN KING PRAWNS \$25.00 PER PERSON

(4 king prawns per person)

King Prawns served with fresh Lemon and Aioli with condiments.



SELECTION OF FINE AUSTRALIAN CHEESES AND SEASONAL FRUITS - \$20.00 PER PERSON

Served with Dried Fruit, Gourmet Grissini, Crackers and Walnut Bread.

DESSERT TASTING PLATE \$18.00 PER PERSON

Selection of:

- Chocolate Mouse Cup with Chantilly Cream
- Vanilla Bean Crème Brulee
- Tiramisu
- Sticky Date Pudding
- Petite Cake

BUFFET MENUS Please note: All Buffet's Require a Chef to be on board @ \$340 (up to 4 hours)

BUFFET MENU No. 1 - \$100.00 PER PERSON

- A selection of Boutique Rolls with Butter Portions
- Roast Pumpkin, Bocconcini and Baby Spinach Arrancini
- Herb and Pepper and Lemon Encrusted Salmon Fillet Le Chef Tartare Sauce
- Chardonnay and Thyme Poached Chicken Breast with Risoni, Oven Roasted Tomato and Baby Spinach
- Fresh Pasta with Roasted Capsicum, Mushrooms and Semi-dried Tomatoes tossed in a light Tomato Pesto Dressing
- Kajun Rump surrounded with our Home-style Tzatziki Sauce
- Tiger Prawn Platter with Herb and Lemon Aioli
- Wild Rocket and Parmesan with Rock Salt and Black pepper
- Dill, Red onion and Caper Berry Potato Salad
- Fresh Seasonal Fruit Platter
- Chefs selection of House Desserts

BUFFET MENU No. 2 - \$125.00 PER PERSON

- A selection of Boutique Rolls with Butter Portions
- Roast Pumpkin, Bocconcini and Baby Spinach Arrancini
- Chargrilled Beef Fillet and Field Mushrooms served with a Green Peppercorn Jus
- Chardonnay and Thyme Poached Chicken
- Roasted Herb and Garlic Chat Potatoes
- Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea (2 per person)
- Caprese Salad of Tomato, Bocconcini and Fresh Basil
- Wild Rocket and Parmesan with Rock Salt and Black Pepper
- A selection of fine Australian Cheese's served with Dried Fruit and Deli Style Crackers
- Fresh Seasonal Fruit Platter
- Chefs selection of House Desserts

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BUFFET MENU No. 3 - \$145.00 PER PERSON

- A selection of Boutique Rolls with Butter Portions
- Roast Pumpkin, Bocconcini and Baby Spinach Arrancini
- Chardonnay and Thyme Chicken
- Rib Eye Fillet with Stuffed Field Mushrooms and Red Wine Jus with Roasted Chat Potato
- Whole Baked Tasmanian Salmon topped with Baby Spinach, Dill and Capers
- Mussels with Garlic and Chilli Butter
- Balmain Bugs Grilled with Garlic Lemon Butter
- Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea. (3 per person)
- Tiger Prawn Platter with Herb and Lemon Aioli
- Dill, Red Onion and Caper Berry Potato Salad
- Caprese Salad of Tomato, Bocconcini and Fresh Basil
- Assorted Australian Cheese board with Lavosh and Dried Fruits
- Fresh Seasonal Fruit Platter
- Chef's Selection of House Desserts



BBQ MENU-\$95 PER PERSON Please note: Chef to be on board @ \$340 (up to 4 hours)

- BBQ Scotch Fillet Steaks served with Black Peppercorn Sauce
- Chicken Tenderloin marinated in Olive Oil and Tarragon
- Rosemary & Garlic Lamb Cutlets
- Spanish Chorizo garnished with Sautéed Onions
- Chilli, Garlic and Lime Baby Squid
- Roasted Baby Chat Potatoes with Rosemary, Parsley and Garlic Butter
- Caprese Salad of Tomato, Bocconcini and Fresh Basil
- Traditional Greek Salad –salad consisting of iceberg lettuce, spanish onions, kalamata olives, tomatoes, cucumbers & feta cheese with a sprinkle of oregano
- Roquette, Pear and Parmesan Salad with Lemon and Oregano Dressing
- Crisp, freshly baked Dinner Rolls

DESSERT

- Chocolate ganache tart with Chantilly cream and strawberries
- Seasonal fruit platter