



## **CANAPÉ SELECTION**

### **GOLD CANAPÉ PACKAGE - \$69 per person**

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

### **PLATINUM CANAPÉ PACKAGE - \$99 per person**

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

### **ÉLITE CANAPÉ PACKAGE - \$115 per person**

5 cold canapés, 4 warm canapés, 2 substantial canapés, 2 dessert canapé,  
Plus choice of one of the below food stations.

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

*Vegan Canape menu available on request.*

### **SELECTION OF COLD CANAPÉS**

- Freshly shucked Sydney rock oysters with cucumber apple cider vinaigrette (GF)
- Miniature shortcrust tart heirloom medley cherry tomato, whipped ricotta, olive, basil (GF)
- Spiced butter nut pumpkin, hummus, crispy onions (gf)
- Black Angus beef tataki, king brown mushroom, miso mayonnaise, crisp shallots (gf)
- King Salmon tartare, horseradish, capers, charcoal wafer, roe
- Cold peeled King Prawns with citrus mayo (gf)
- Caramelized soy free range chicken, ginger, sesame, baby greens, shredded nori on betal leaf (gf)
- QLD spanner crab, caviar, edamame beans, cream fraiche handmade tart

(Cold canapes can be prepared GF)

### **SELECTION OF WARM CANAPÉS**

Wild mushroom, pea, pecorino, arancini balls with panko crust, truffle aioli (v)

Seared scallops, daikon, cucumber, green chilli salad, nam jim dressing (gf)

Soy glazed duck breast with five spiced orange glaze, sour cherry sourdough crisps

Grilled chorizo, black bean, spiced avocado, Chery tomato quesadilla

Popcorn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)

Peppered lamb loin, caponata, feta, toasted pine nuts (gf)

Grass fed beef mini pie with home-made short-crust pastry and spiced mushy peas

Spiced beef empanadas, chimmi churri

### **SELECTION OF SUBSTANTIAL CANAPÉS**

Moroccan spiced lamb shoulder, chermoula, chickpea, cucumber Rita (bowl)

Miso crusted Black Angus sirloin salad, soba noodles, baby greens crispy onions

Tasmanian salmon poke with Japanese pickles, soy lime dressing shredded nori (bowl)

Sauté gnocchi QLD tiger prawns, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)

8-hour slow-roasted Berkshire pork belly, hoisin, Asian slaw, roll

Vegie burger, blackend, haloumi, piquillo peppers, salsa verde

Crispy fried Korean chicken, kimchi slaw, red eye mayo on milk bun

### **SELECTION OF DESSERT CANAPÉS**

Miniature hand-made short-crust tart filled with lemon curd and strawberries (gf)

Passion fruit, rosewater cream, crushed meringue, hazelnut

New season peach, raspberry, mascarpone, shortbread crumble (on spoon)

Salted caramel and chocolate brownie crumble tart

Triple cream brie with pear and caramelized walnut on crisp

## **BUFFET SELECTION**

### **GOLD BUFFET PACKAGE - \$105 per person**

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

### **PLATINIUM BUFFET PACKAGE - \$125 per person**

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

### **SEAFOOD BUFFET PACKAGE - \$160 per person**

#### **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)

Salami selection with pickles, olives and grilled veg

Shaved Spanish ham 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**

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-crusting 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 Platter 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

## **SEAFOOD BUFFET MENU**

Buffet served with: Steamed new potatoes; wild rocket salad with shaved pear, pecorino and aged balsamic dressing; Spiced cauliflower, chickpeas, rita salad and-made bread rolls, cultured butter

### **Canapés**

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)

Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (GF option available)

### **Cold Platters**

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli

(lobster on request, POA)

Pepper-seared yellowfin tuna carpaccio with celeriac remoulade, fresh watercress and lemon (GF)

QLD spanner crab ( de-shelled ) heirloom tomato medley, avocado, radish, cucumber, light chilli

### **Warm Platters**

Roasted (med-rare) pepper-crust black angus sirloin with local mushrooms and chimichurri (GF)

Large king prawns with butternut pumpkin, Persian fetta and Harissa (GF)

### **Dessert**

Handmade pavlova nests mango passionfruit curd raspberry sorbet (GF)

Local and imported cheese served with spiced apple chutney, marinated figs and flatbread

## **ADD-ONS & FOOD STATIONS**

*(Minimum 40 people, chef fee applies for under 40 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

**\$25 per person**

### **DUMPLING BAR**

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

**\$20 per person**

### **OYSTER TASTING STATION**

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

**\$25 per person**

### **GLAZED HAM STATION**

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

**\$24 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

**\$19 per person**