

### **CANAPE MENU 1**

**\$75 per person**

#### **Canape**

Lemon blini with blue swimmer crab salad  
Peking duck pancake with spring onion, cucumber and hoisin sauce  
Black bean and spiced avocado tostadas with coriander and tomato salsa  
Mini baked ricotta with sautéed wild forest mushrooms  
Yellow fin tuna tartare in a crisp cone with lime zest and crème fraiche  
Roasted tomato arancini filled with mozzarella with garlic aioli  
Sesame crusted salmon skewers with orange miso sauce  
Steamed bao open bun with slow cooked pork and apple and cabbage slaw  
Herb marinated chicken brochettes with harissa mayonnaise  
Popcorn prawn slider with lime aioli

#### **Sweet canape**

Petite lemon meringue pie  
Petite apple tarte tatin with double cream

### **CANAPE MENU 2**

**\$80 per person**

#### **Canape**

Melted salmon and chive rilette on toasted brioche  
Peking duck pancake with spring onion, cucumber and hoisin sauce  
Caramelised onion and goat flan  
Steamed spinach and garlic chive dumpling with chilli sauce  
Lamb and rosemary pie with piquant tomato chutney  
Tempura prawn skewers with ponzu dipping sauce  
Porcini mushroom arancini ball with basil aioli  
Argentinean churrascurra beef fillet brochette with red pepper chimichurri sauce

#### *Served in a small bowl or noodle box*

Sri Lankan fish curry with fragrant rice and fresh coconut sambal  
Grilled lamb kofta with carrot and sumac slaw and tahini yoghurt dressing

#### **Sweet canape**

Smashed meringue with summer fruits (lychee, mango and kiwi fruit)  
raspberry and lime cream  
Petite piquant chocolate brownie

**CANAPE MENU 3**  
**\$90 per person**

**Canape**

Chilled pacific oysters with spiced bloody mary salsa  
Chicken and enoki mushroom san Choy bau rice paper roll with ponzu  
glaze  
Warmed potato cake topped with avocado, guacamole and tomato  
salsa  
Beetroot, zucchini and quinoa fritter with Persian fetta and sumac  
Seared scallops wrapped in pancetta with pesto drizzle  
Chunky beef and mushroom pie with minted mushy peas  
Crispy Asian style salt and pepper calamari with fresh lime mayo  
Roast pumpkin and grilled field mushroom pizetta with basil goats  
cheese mousse  
Steamed bao open bun with peking duck and crisp Asian salad,

*Served in a small bowl or noodle box*

King prawn salad avocado and macadamia nuts, lemon pepper dressing  
Slow cooked chicken tagine with saffron rice pilaf, mint yoghurt and toasted  
almonds

**Sweet canape**

Mini baked chocolate tart, double cream and strawberries  
Steamed cinnamon and date pudding with warm salted caramel sauce  
and toasted  
coconut  
Mini matcha green tea crème brulee black sesame crust and fresh lime

## **BUFFET MENU 1**

**\$90 per person**

### **canapé**

*yellow fin tuna tartare on toasted brioche with lime zest and crème  
fraiche*

*Peking duck pancake with spring onion, cucumber and hoisin  
sauce*

*caramelized onion and goat cheese flan*

### **buffet**

*assorted boutique bread rolls with butter*

*spiced pearl couscous, roast pumpkin and baby spinach salad  
roast baby beetroot and mesclun salad with Persian fetta and  
balsamic syrup*

*sautéed new potatoes with butter and chives*

*middle eastern lamb tagine with English spinach and mango  
chutney*

*BBQ salmon fillets with fresh rocket and salsa Verde  
pan fried chicken cutlets marinated with oregano, garlic and  
lemon zest*

### **dessert**

*selection of local cheese, dried fruits and assorted crisp breads*

## **BUFFET MENU 2**

**\$110.00 per person**

### **Canapé**

*melted salmon and caper tart with crème fraiche and chives  
barbecued duck salad with enoki mushrooms and ponzu glaze  
roasted tomato arancini filled with mozzarella with garlic aioli*

### **Buffet**

*assorted boutique bread rolls with butter*

*ocean cooked king prawns with dill aioli  
chilled pacific oysters with spiced bloody Mary salsa*

*pear parmesan and pine nut salad with rocket and reduced  
balsamic  
watermelon and feta salad with lemon dressing, walnuts and  
ripped Italian parsley  
kipfler potato salad with crisp watercress and light mustard dressing*

*seared south coast blue eye cod with crisp Thai salad  
pan seared chicken breast with crisp pancetta, bocconcini and  
semi dried tomatoes  
whole roasted beef fillet with red wine and rosemary jus*

### **Dessert**

*petite lemon meringue pie  
petite apple tarte Tatin with double cream  
fresh fruit brochettes*

## **BUFFET MENU 3**

**\$135.00 per person**

### **Canapé**

*crab salad with cucumber, chilli, tomato salsa in a rice paper wrap  
rare roast beef and Yorkshire pudding with horseradish cream  
sautéed wild mushroom and fresh herbed ricotta in a crisp cone*

### **Buffet**

*assorted boutique bread rolls with butter  
chilled pacific oysters with cucumber, lime and coriander salsa  
king prawn salad with avocado, macadamia nuts and lemon  
pepper dressing  
curly endive and radicchio salad with toasted chia, pumpkin and  
sesame seeds  
Santorini village salad with tomato, cucumber, Spanish onion, fried  
haloumi and crisp fried capers  
sautéed kipfler potatoes and artichoke with creamy Dijon dressing  
grilled barramundi with burnt limes, chilli palm sugar dressing  
pan fried spatchcock marinated in sage, lemon zest and chilli  
slow baked lamb racks with grilled portabella mushroom and  
rosemary jus*

### **Dessert**

*steamed cinnamon and date pudding with warm salted caramel  
sauce and toasted coconut  
smashed meringue with summer fruits (lychee, mango and kiwi fruit)  
raspberry and lime cream assorted petite French macarons*

## PLATED MENU

**Starting from \$160 per person**

### *Entrée*

[choose 1 of the following or 2 for alternate serve]

- Smoked ocean trout, shaved fennel and caper salad with marinated labne
- chargrilled north coast tuna steak on pearl couscous salad with pomegranate dressing
- grilled lamb fillet salad with fresh mesclun, buffalo mozzarella and oven dried tomatoes, served with grilled flat bread
- sumac dusted chicken tenderloin on green papaya salad with lime, ginger and chilli dressing
- baked ricotta with roma tomato confit and olive tapenade, served with grilled Turkish bread fingers
- green asparagus, fresh goats curd and fine herb salad with crisp shallots and caramelised walnuts
- iceberg wedge with caramelised corella pears, crumbled roquerfort cheese and walnut praline
- San Daniele prosciutto and torn burrata bruschetta with green queen olive and roma tomato salsa
- roasted tomato and goat cheese tartin with wild rocket and muscovado vinaigrette
- ocean king prawns with avocado, roma tomato and caper berry salsa
- Panfried WA scampi with shaved fennel, micro herb salad and citrus dressing
- kingfish sashimi with watermelon, pickled ginger, lychee and mâche salad
- seared quail breast and quinoa salad with roasted beetroot, grilled haloumi and pomegranate molasses
- roasted pork belly with seared scallops and cauliflower puree and orange glaze
- confit ocean trout with snow pea tendrils horseradish crème fraiche and salmon pearls
- blue swimmer crab and tomato tian with celeriac remoulade

**Main course**

[choose 1 of the following or 2 for alternate serve]

- oven baked barramundi fillet on creamed jerusalem artichokes with fresh peas and oven roast truss tomatoes
- crisp skin bruny island salmon fillet on sautéed fennel, chick peas and cavolo nero with tomato consommé
- macadamia nut crusted lamb medallions with porcini mushroom arancini croquettes with buttered asparagus
- spiced rubbed chicken breast with kipfler potato and swiss brown sauté and broccolini with toasted almonds
- veal saltimbocca on potato and artichoke frittata with watercress and toasted pine nut salad
- grilled grass fed beef fillet with pink peppercorn and pinot jus, asparagus and potato fondant
- semi-dried tomato, baby zucchini, grilled aubergine stack with pearl couscous and tomato and basil consommé
- grilled field mushroom with chilli and lemon thyme polenta cake, cauliflower, ox heart tomato and kalamata olive salsa
- baked ricotta and fresh herb cannelloni with grilled globe artichoke, asparagus, baby beetroot and salsa verde
- confit of duck leg with sautéed wild mushrooms, creamy parisienne mash and tuscan kale
- oven roasted tarragon infused chicken breast with caramelised fennel, carrot and swede purée and confit garlic
- prosciutto and spinach wrapped pork tenderloin with sautéed morels, creamy polenta and grain mustard jus
- grilled grass fed beef fillet with puy lentil ragout, yorkshire pudding, oven roast trellis tomatoes and light thyme jus
- grilled salmon fillet on crushed kipfler potatoes with horseradish cream and chives with salsa verde and crisp fried leeks
- confit of lamb shoulder with garlic kumara mash, purple baby carrots and mustard jus
- assiette of duck with celeriac mousse, potato galette and blood plum jus
- grilled veal cutlet with hand made potato gnocchi, green peas, lemon and watercress salad

- pan seared spatchcock with soft polenta, grain mustard jus and fresh asparagus
- slow baked lamb racks with potato gratin, sautéed green beans and forest mushroom jus
- herb crusted lamb loin with golden potato galette, oven dried roma tomatoes and rosemary jus
- sumac and garlic marinated lamb racks with slow cooked kipfler potatoes, tabbouli and tahini yoghurt
- oven baked blue eye cod with celeriac purée, sautéed asparagus and crisp coppa shards
- crisp skin barramundi with green pea puree and woodside goats curd stuffed zucchini flowers and sauce vierge
- pan seared snapper fillet with truffled mash, blanched asparagus and creamy caper butter sauce

### Dessert

[choose 1 of the following or 2 for alternate serve]

- passionfruit crème brûlée with cointreau macerated strawberries
- cinnamon and honey panacotta with poached blood plum
- classic baked chocolate tart with honey double cream and pistachio wafer
- apple tarte tatin with double cream and strawberry and mint salad
- classic tiramisu layered with lady fingers and mascarpone
- lime and lemon tart with double cream and fresh berries
- tropical seasonal fresh fruits with lime sorbet and coulis
- selection of local cheese, dried fruits and assorted crisp breads
- raspberry and lemon frangipane tart with vanilla bean double cream and cointreau infused berry coulis
- blueberry crème brûlée tart with grand marnier poached blueberries and white chocolate cigar
- chocolate pudding with crème chantilly, hazelnut praline and orange blossom pashmak
- pistachio panacotta with morello cherry coulis and freeze dried whole cherries
- syrian cigar nut pastries with orange-honey cream and crushed pistachio
- dark morello cherry clafoutis with honey double cream and pistachio wafer
- classic baked dark chocolate tart with raspberry coulis, triple cream quenelle and chocolate cigarette
- kaffir lime and coconut crème brulee with pineapple and mint salad