

CANAPE MENU 1

\$70 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

\$75 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
Sesame crusted salmon skewers with orange miso 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
\$85 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
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

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
\$85 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
caramelised 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 verdi
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 pinenut 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
\$130.00 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 danielle 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

herb crusted lamb loin with golden potato galette, oven dried roma tomatoes and rosemary j
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