

AQA

— CHARTERS —

MENU

SILVER CANAPE • GOLD CANAPE • DIAMOND CANAPE • STATIONS •
SILVER BUFFET • GOLF BUFFET • SEAFOOD BUFFET • FINE DINING •
CHILDREN'S MENU • DROP-OFF MENU

Silver Canape

Price: \$70 per person

Minimum 10 guests

Chef charge: \$420

COLD

Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on a spoon (v)(gf)

Black Angus beef tataki, king brown mushroom, miso mayonnaise, crisp shallots (gf)

King Salmon tartare, horseradish, capers, sweet potato crisp, horseradish aioli

WARM

Scallops, daikon, cucumber, green chili salad, nam jim dressing (gf)

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

Grilled eggplant, spiced pumpkin, black bean, spiced avocado, cherry tomato quesadilla

SUBSTANTIAL

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

DESSERT

Salted caramel and chocolate brownie crumble tart



Gold Canape

Price: \$90 per person

Minimum 10 guests

Chef charge: \$420

COLD

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)

Cold peeled King Prawns with citrus mayo (gf)

Caramelized soy free-range chicken, ginger, sesame, baby greens, shredded nori, fried shallots (gf)

QLD spanner crab, caviar, edamame beans, cream fraiche hand made tart

WARM

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

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

Peppered lamb lion, capernata, feta, toasted pine nuts (gf)

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

SUBSTANTIAL

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

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

DESSERT CANAPÉS

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



Diamond Canape

Price: \$120 per person

Minimum 18 guests

Chef charge: \$420

COLD

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)

Cold peeled King Prawns with citrus mayo (gf)

Caramelized soy free-range chicken,ginger,sesame,baby greens,shredded nori,fried eshallots (gf)

QLD spanner crab, caviar,edamame beans,cream fraiche hand made tart

King Salmon tartare,horseradish, capers,sweet potato crisp, horseradish aioli

WARM

Wild mushroom,pea,pecerino,anancini balls with panko crust,truffle aioli (v)

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

Peppered lamb lion,capernata,feta,toasted pine nuts (gf)

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

Grilled eggplant, spiced pumpkin, black bean, spiced avocado, cherry tomato

SUBSTANTIAL

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

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

FOOD STATION

One food station (either glazed ham OR charcuterie and cheese)

DESSERT CANAPÉS

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



Stations

Minimum 20 guests

Chef charge: \$420

Sashimi Station – \$20 per person

Kingfish, tuna, and fresh seasonal seafood served raw and carved to order

Sushi and Sashimi Station – \$25 per person

Hand made sushi and fresh seasonal seafood served raw and carved

Dumpling Bar – \$20 per person

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

Oyster Tasting Station – \$25 per person

Showcasing freshly shucked regional oysters from around Australia - Sydney rock, Pacific's and flats

Glazed Ham Station – \$20 per person

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

Charcuterie & Cheese – \$20 per person

Selection of cured and smoked meats, cheeses, pickles, and house-made chutneys

Just Cheese – \$ 15 per person

A wide selection of both local and imported cheeses with various bread and classic accompaniments



Silver Buffet

Price: \$115 per person

Minimum 12 guests

Chef charge: \$420

CANAPES

3 chefs section canapés

COLD

Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chili, lemon

Pepper-seared Yellowfin tuna Tataki, pickled daikon, wild mushroom, aged soy

WARM

Grilled miso Tasmanian salmon, soba noodles, baby greens lime chili dressing

Free-range de-boned chicken, peanut sambal, sticky greens, toasted coconut, lime (gf)

COMPLIMENTARY PLATTERS OF

Green micro salad with shaved radish, red onion, and cold-pressed dressing

Freshly baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon

DESSERT

Handmade Pavlova nests mango passionfruit curd Mango sorbet (gf)



Gold Buffet

Price: \$135 per person

Minimum 12 guests

Chef charge: \$420

CANAPES

3 chefs section canapés

COLD

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress, and ruby grapefruit salad

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)

WARM

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harrisa, shaved zucchini (gf)

8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini, and warm Israeli couscous

COMPLIMENTARY PLATTERS OF

Green micro salad with shaved radish, red onion, and cold-pressed dressing

Freshly baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon

DESSERT

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

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



Seafood Buffet

Price: \$135 per person

Minimum 12 guests

Chef charge: \$420

CANAPES

Miniature short-crust tart with hummus and spiced butternut pumpkin (v)

Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

COLD

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli (Lobster on request, price depends on market value)

COLD PLATTERS

Pepper-seared Yellowfin tuna Tataki, pickled daikon, wild mushroom, aged soy

QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chili

WARM PLATTERS

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)

Large king prawns with chermoula, chickpea, harissa spiced yogurt (gf)

Salt and pepper squid, new season potato salad, chorizo, dry chili

BUFFET INCLUDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Sauté Broccolini, oyster sauce, smoked chilli, crispy onion

Handmade bread rolls, cultured butter

DESSERT

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

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



Fine Dining

Price: \$120 per person for 2 courses

\$140 per person for 3 courses

Minimum 10 guests

Chef charge: \$420

Please select from the menu below

ENTREE

Pan-seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress

De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth

Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

Cured kingfish, pickled baby beetroots, horseradish cream Fraiche, roe

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

Grilled Rare yellowfin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chili aioli

MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered lamb loin, slow-cooked shoulder, globe artichoke, broad beans, peas, jus

De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley

Hapuku, squid, chorizo, nettle butter, lemon

Grass-fed beef tenderloin, oxtail cigar, King Brown mushroom, jus

Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus

Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

DESSERT

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream

Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut pannacotta, mango, crumble, coconut sorbet

Vanilla cheesecake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flatbread, apple cherry chutney



Children's Menu

Price: \$40 per person

Minimum 10 guests

Free range chicken schnitzel bites and mayo

Mozzarella and Basil pizza fingers

Penne Bolognese

Strawberries and ice cream



Drop-Off Menu

Price: Minimum order \$1250 total spend

No chef charge

BAGUETTES

12 x Double smoked ham, seeded mustard, aged cheddar sandwich

Serves 8 guests – \$215

12 x Black Angus roast beef, truss tomato, mixed leaves, Dijon mustard, aged cheddar sandwich

Serves 8 guests – \$215

12 x Free range chicken, celery heart, cucumber, for Paprika mayonnaise, mini roll

Serves 8 guests – \$215

12 x Hot salami, Swiss cheese, truss tomato, aioli, mini roll Falafel, spiced pumpkin, baby spinach wrap

Serves 8 guests – \$215

12 x Roast turkey, wild rocket, brie cheese, cranberry wrap

Serves 8 guests – \$215

WARM GRAZING PLATTERS

8 hour slow cooked lamb shoulder, pomegranate molasses, kale, pearl couscous

Serves 8 guests – \$210

Pan seared king salmon, baby spinach, spiced chickpeas, lemon cucumber yoghurt

Serves 8 guests – \$195

Roasted Black Angus sirloin, local mushrooms, salsa verde

Serves 8 guests – \$210

Moroccan spice vegetables chermoula, cucumber raita

Serves 8 guests – \$185

Thyme and garlic roasted new potatoes

Serves 8 guests – \$120

Spiced roasted heirloom carrots, feta, crispy onion

Serves 8 guests – \$115

