

GHOST I & II



canapes

UNDER 19 GUESTS REQUIRES A CHEF FEE OF 350

cold

- freshly shucked sydney rock oysters with cucumber, caramelised vinegar minognette (gf)
 - heirloom cherry tomatoes, whipped ricotta, black olives, pinenuts, miniature tart (gf)
 - chilled queensland king prawns with yuzu aioli (gf)
 - poached coconut chicken, shredded baby greens, chilli lime jam, crispy onions (gf)
- king salmon tataki, sesame seeds, king brown mushroom, green shallots, ponzu dressing (gf)
 - black angus beef carpaccio, pickled cucumber, capers, horseradish on rosemary crisp (gf)
 - king crab, sweet corn, avocado aioli, fried jalapeno ring, on spoon (gf)

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warm

- fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli (v)
 - blackened halloumi bruschetta, smoked eggplant heirloom cherry tomatoes
 - spicy grilled eggplant and feta quesadilla, avocado, truss tomato salsa
 - pappered lamb loin, peperonata, olive, shaved pecorino, salsa verde
 - seared atlantic scallops, rodriguez chorizo, chimichurri, baby fennel
 - pumpkin and feta spiced roasted pumpkin empanadas
 - popcorn free-range chicken, pink ginger soy spiked cucumber sambal
 - grass fed beef handmade pie, smoked chilli tomato relish

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substantials

- chilli lime caramel chicken poke with japanese pickles, soy lime dressing, shredded nori (bowl)
 - veggie burger, hlloumi, blackened peppers, salsa verde, wild rocket
- grilled rodriquez chorizo hot dog, pickled white cabbage, hot mustard, aged cheddar, aioli
 - teriyaki marinated king salmon, soba noodle, and chilli lime, baby greens salad bowl
- slow cooked grass-fed sumac lamb shoulder rainbow chard, truss tomtoes, orecchiette pasta, pecorino
 - roasted butternut pumpkin, sage gnocchi, ricotta, shaved zucchini, dukkah nut butter, lemon
 - crispy fried korean chicken, kimchi, red eye mayo slider
 - pulled bbq black angus beef, hot spiced slaw, wild rocket on soft milk bun

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dessert canapes

- passionfruit curd and fresh strawberry tart
- sea-salt caramel and brownie crumble tart
- valrhona dark chocolate mousse, raspberry, coco pop crunch
- prosecco marinated strawberries, watermelon, mint, meringue
- whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
 - triple cream brie, sour cherry and baby basil tart

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79 per person (3 cold, 3 warm, 1 substantial, 1 dessert)

95 per person (4 cold, 4 warm, 2 substantial, 1 dessert)

120 per person plus one food station (4 cold, 4 warm, 2 substantial, 1 dessert. if caviar chosen price will change)

vegetarian canapes

UNDER 19 GUESTS REQUIRES A CHEF FEE OF 350

cold

- spiced butternut pumpkin, hummus, crispy onion tart (gf)
- miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v) (gf)
 - sour cherries, crisp pear, shaved hazelnut, orange (gf)
 - smoked eggplant, horse radish, capers, charcoal wafer cone, roe (gf)
- caramelized soy, ginger, sesame, baby greens, bean sprouts, shredded nori on betel leaf (gf)

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warm

- wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli
 - silkin tofu daikon, cucumber, green chilli salad, nahm jin dressing (gf)
 - crispy feta, pea, spinach filo cigars with spiced orange glaze
 - black bean, spiced avocado, cherry tomato quesadilla
- popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)
 - caponata, feta, cherry tomatoes, toasted pine nuts (gf)
 - hand made chickpea spiced curry pie, saffron tomato chutney

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substantials

- maroccan vegetables, chermoula, chickpea, cucumber raita (bowl)
- miso crusted eggplant salad, soba noodles, baby greens, crispy onion
- sweet potato, enoki mushrooms, avocado, edamame poke with japanese pickles, soy lime dressing shredded nori (bowl)
 - saute gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)
 - crispy tofu, hoisin, asian slaw, lime, chilli roll
 - veggie burger, blackened haloumi, piquillo peppers, salsa verde

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dessert canapes

- passionfruit curd and fresh strawberry tart
- sea-salt caramel and brownie crumble tart
- valrhona dark chocolate mousse, raspberry, coco pop crunch
- prosecco marinated strawberries, watermelon, mint, meringue
- whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
 - triple cream brie, sour cherry and baby basil tart

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food stations

THESE STATIONS REQUIRE A CHEF FEE OF 350 FOR UNDER 20 GUESTS

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SASHIMI STATION

kingfish, tuna and fresh seasonal seafood served raw and carved to order
20 per person

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SUSHI AND SASHIMI STATION

section on hand made sushi and fresh seasonal seafood served raw and carved
25 per person

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DUMPLING BAR

selectin of steamed seafood, meat and vegetarian dumplings served with a variety
20 per person

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OYSTER TASTING STATION

showcasing freshly shucked regional oysters from around australia - sydney rock, pacific's and flats
20 per person

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ROAMING OYSTER SHUCKERS

showcasing freshly shucked regional oysters from around australia - sydney rock, pacific's and flats
25 per person

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GLAZED HAM STATION

served warm and carved to order served with mustards, pickles and soft rolls
20 per person

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CAVIAR STATION

selection of caviars, ice bowl, complete with hostess to guide though the caviars
price on enquiry

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CHARCUTERIE & CHEESE

selection of cured and smoked meats, cheeses, pickles and house-made chutneys
20 per person

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JUST CHEESE

wide selection of both local and imported cheeses with various breads and classic accompaniments
18 per person

buffet menu

UNDER 19 GUESTS REQUIRES A CHEF FEE OF 350
PLEASE SELECT PLATTERS FROM THE FOLLOWING

cold platters

- pepper-seared black angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
 - house-smoked petune ocena trout with shaved zucchini, fennel, wasbi cream fraiche (gf)
- cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)
 - herloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
 - pepper-seared yellow fin tuna tataki, pickled dajkon, wild mushroom, aged soy
 - orecchiette salad, broccolini, meredith goats cheese feta, peas, dry chilli, lemon
- poached yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

• warm platters

- grilled miso tasmaniansalmon, soba noodles, baby greens lime chilli dressing
- 8 hour slow-cooked s.a sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm israeli couscous
 - roasted (med-rare) pepper-cruste black angus sirloin with local mushrooms and chimichurri (gf)
 - free-range de-boned chicken moroccan spiced vegetables, sumac, cucumber yoghurt (gf)
- crispy-skinned w.a cone bay barramundi, roasted red pepper, black olive, harrisa, shaved zucchini (gf)
 - maroccan spiced grilled vegetables, chermoula, chickpea, cucumber rita

dessert platters

- valrhona dark chocolate pave candy peanuts shorbread 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

• buffet includes

- 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

• • GOLD BUFFET PACKAGE

126 per person (2x canapes on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE

147 per person (2x canapes on arrival, 3 cold platters, 3 warm platters, 2 dessert platters)

vegetarian buffet menu

UNDER 19 GUESTS REQUIRES A CHEF FEE OF 350
PLEASE SELECT PLATTERS FROM THE FOLLOWING

cold platters

- grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
 - shaved zucchini, radish, fennel, wasabi cream fraiche (gf)
 - herloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- sweet potato, pickled daikon, wild mushroom, bean sprouts aged soy orecchiette salad, broccolini, meredit goats cheese feta, peas, dry chilli, lemon

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warm platters

- grilled miso eggplant, soba noodles, baby greens lime chilli dressing
- spiced charred cauliflower pomegranate molasses, kale, bbq zucchini and warm israeli couscous
- roasted red pepper, black olive, harissa, shaved zucchini with local mushrooms and chimichurri (gf)
 - moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

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dessert platters

- valrhona dark chocolate pave candy peanuts shorbread 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

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PLATINUM BUFFET PACKAGE

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seafood buffet

170 per person - under 8 guests requires chef fee of 450

canapes

- miniature short-crust tart with humus and spiced butternut pumpkin (v)
- seared harvey bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

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cold platters

- 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)
 - pepper-seared Yellow fin tuna tataki, pickled daikon, wild mushroom, aged soy
- qld spanner crab (de-shelled) herloom tomato medley, avocado, radish, cucumber, light chilli

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warm platters

- roasted (med-rare) pepper-crust black angus sirloin with local mushroom and chimichurri (gf)
 - large king prawns with chermoula, chickpea, harrissa spiced yogurt (gf)
 - salt and pepper squid, new season potato salad, chorizo, aleppo chilli

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dessert

- handmade pavlova nest mango passionfruit curd raspberry sorbet (gf)
- local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

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buffet includes

- steamed new potatoes
- wild rocket, shaved pear, pecorino, aged balsamic dressing
- sauteed broccolini, oyster sauce, smoked chilli, crispy onion
- handmade bread rolls, cultered butter

formal plated menu

145 per person - minimum 20 guests

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 yellow fin tuna, shaved fennel, orange, aioli
 - confit wa octopus, baby octopus, red pepper, olive, chilli 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
 - hapuka fillet, squid, chorizo, nettle butter, lemon
 - grass fed beef tenderloin, ox tail 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

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desserts

- dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
 - salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
 - coconut pana-cotta, mango, crumble, coconut sorbet
 - vanilla cheese cake, mixed berries, orange cardamon ice cream
- local and imported cheese, fig loaf, flat bread, apple cherry chutney

kids menu

50 per person

- margarita pizza fingers
- free range chicken strips
- penne bolognese and parmesan (plain if need)
 - vanilla ice cream strawberries

