

CANAPÉS MENU

8 CANAPÉS \$65 // 10 CANAPÉS \$75 // 15 CANAPÉS \$100

COLD CANAPÉS

Premium Sydney Rock oysters, lemon cheeks (df)
Swordfish ceviche, baby herbs, white balsamic (df,gf)
Smoked salmon on crouton, herb crème fraiche, pickled cucumber, shiso leaves
Spanner crab tartlet, avocado mousse, baby coriander (df)
Fresh cooked local prawns, lemon, cocktail sauce (df, gf)
Seared Angus sirloin, sourdough crouton, green mustard dressing
Beetroot and goats curd tartlets (v)
Caramelized onion and goats cheese tartlet with aioli (v, veg*)
Thai style vegetarian rice paper rolls, sweet chilli dipping sauce (veg)

HOT CANAPÉS

Salt and pepper calamari, chilli lime dressing (df)
Grilled local prawn skewers, chimichurri sauce, lemon (df, gf)
Mediterranean chicken skewers, preserved lemon, cumin yoghurt
Wagyu beef slider, American cheese, pickle, ketchup
Lamb skewer marinated with garlic and rosemary, tzatziki (df, gf)
Lamb and harissa sausage rolls, smoked tomato relish
Glazed pork belly slider, apple slaw, smoked chilli aioli
Spinach and ricotta filo's, tomato relish (v)
Truffle and mixed mushroom arancini, black garlic aioli (v)
Pumpkin and spinach calzone, tomato sugo (v)
Vegetable pakora, mint and lime yoghurt (v, veg*)
Plant based protein slider, haloumi, rocket, tomato relish (v, veg*)
Thai vegetable curry puff, sweet chilli dipping sauce (veg)

DESSERT CANAPÉS

Fruit skewers, honey and mint yoghurt (gf, v, veg*)
Assorted mini-macaroons (v)
Baked vanilla cheesecake, fresh seasonal berries (v)
Nutella flourless cake (gf, v)

v = vegetarian, veg = vegan, df = dairy free, gf = gluten free

OSCAR II BUFFET

\$135 per head

Sydney rock oysters, lemon and mignonette dressing
Cooked local prawns, Mary Rose sauce, lemon
Sliced parma ham, Danish salami, Wagyu bresaola, shaved leg ham
Hummus, basil and walnut pesto, tzatziki
Assorted breads, crackers, Pepe Saya butter
Oven baked salmon fillet, caper butter, watercress and fennel salad
Roast lemon and herb marinated chicken
Roasted vegetable and couscous salad, haloumi citrus dressing
Seasonal greens, lemon oil, toasted almonds
Roasted new potatoes, dutch carrots, garlic, rosemary
Traditional Greek salad, marinated feta, kalamata olives
Goats cheese, toasted walnut, Packham pear, frisée lettuce, seeded mustard dressing salad

Dessert:

Seasonal fruit and cheese platter, quince paste, lavosh
Assorted mini desserts and petit fours

Add on: Grilled lobster tails, black garlic and herb butter (market price)

Minimum of 10 pax / Dietary requirements will be catered for / Menus are subject to change due to season and availability

PLATTER MENU (serve 10 - 12 people)

ANTIPASTO PLATTER - \$350

Salami, prosciutto, smoked ham, spiced olives, smoked chicken, smoked salmon, pickled onions, Australian cheese selection, bread basket, quince paste, lavosh and crackers

COLD SEAFOOD PLATTER - \$450

Oysters, cooked Queensland prawns, smoked salmon, cured king fish, marinated baby octopus and calamari salad, seasonal salad, lavosh, assorted dipping sauces, lemons

CHEESE & FRUIT PLATTER - \$250

Selection of international and Australian cheese, selection of in seasonal fresh fruit, fresh bread basket, quince paste, lavosh and crackers

Additional platter pricings available on request.
