



# CATERING MENU



## CANAPE MENU

### MENU ONE | \$50

Dim sim, pork, yuzu  
Popcorn tiger prawn, lime aioli, coriander  
Mushroom tart, whipped ricotta, micro shiso (VG)  
Caprese brochette, bocconcini, cherry tomato, balsamic reduction (VG, GF)  
Melted salmon, crispy rye, guacamole, dill (GF Option)  
Vegetarian spring rolls, spicy peanut sauce (VG)  
Slow cooked beef pie, minty mushy peas (VG Option)  
Crispy chicken slider, brioche, cos, blue cheese sauce (GF Option)  
Chocolate Mud Squares

### MENU TWO | \$70

Yum cha, pork dim sim, prawn wonton, vegetable gyoza (VG)  
Duck breast, crostini, sour cherry, micro shiso (GF Option)  
Popcorn tiger prawns, lime aioli, coriander  
Melted salmon, crispy rye, guacamole, dill (GF Option)  
Mini ahi tuna bowls, tuna sashimi, mango, avocado, scallion (GF Option)  
Jamon and melon bites, iberico ham, honey melon (GF)  
Caprese brochette, bocconcini, cherry tomato, balsamic reduction (VG, GF)  
Beef fillet brochette, chili mustard (GF)  
Chicken katsu bowl, asian greens, tonkatsu (GF Option)  
Raspberry white chocolate brownie  
Sticky date pudding, caramel sauce

### OPTIONAL ADD-ONS | P/P

Pacific rock oysters, mignonette, lemon 2 p/p | \$7.90  
King prawns, cocktail sauce, lemon 3 p/p | \$7.90  
King prawn salad, mango, cos, avocado, lime chili dressing (GF, DF) | \$9.90  
San choy bao, pork, lettuce bed, ginger, peanuts, chili (GF, DF) | \$9.90  
Blue eye cod, lemon oregano orecchiette, pecorino, roasted almonds | \$9.90  
Grilled chicken pita, cos, cucumber, tomato, tzatziki, mint, feta | \$9.90  
Zucchini falafel pita, cos, cucumber, tomato, tzatziki, mint, feta (VG) | \$9.90  
Chickpea yellow curry, red peppers, roasted cashews, coconut rice (GF, VG) | \$9.90  
Mini red velvet cupcakes | \$5.90  
Assorted fruit tarts, stone fruit, raspberry, blueberry, pear | \$5.90

# BUFFET MENU

## MENU ONE | \$45

Classic cheeseboard, quince, grapes, lavosh (GF)  
Grass fed sirloin roast beef, salsa verde (GF)  
Free range chicken breast, grilled lime, cilantro (GF)  
Blueberry spinach, cranberry, feta, poppyseed ranch dressing (GF, VG)  
Mediterranean pearl couscous, baked cherry tomatoes, olives, lemon, feta (VG)  
Bowen island artisan sourdough, Ballantyne butter (VG)

## MENU TWO | \$65

Cheese & charcuterie, shaved meats, Tasmanian cheese, dried fruit, lavosh (GF)  
Baked Tasmanian salmon, lemon garlic butter (GF)  
Grass fed beef sirloin, salsa verde (GF)  
Kipfler potatoes, butter roasted in thyme (VG, GF)  
Mediterranean pearl couscous, baked cherry tomatoes, olives, lemon, feta (VG)  
Shaved peaches, rocket, goats' cheese (VG, GF)  
Bowen island artisan sourdough, Ballantyne butter (VG)  
Raspberry white chocolate brownie

## OPTIONAL ADD-ONS | P/P

Pacific rock oysters, mignonette, lemon 2 p/p | \$7.90  
King prawns, cocktail sauce, lemon 3 p/p | \$7.90  
Chargrilled asparagus and broccolini, garlic butter, roasted almonds | \$4.90  
Sweet potato fries, rosemary | \$4.90  
Whole dukkha cauliflower, miso tahini, yoghurt | \$4.90  
Slow cooked lamb shoulder, yoghurt, pomegranate | \$9.90  
Blue eye cod, lemon olive oil, capers | \$9.90  
Pork loin roast, braised apple, onion, thyme | \$9.90  
Mini red velvet cupcakes | \$5.90  
Assorted fruit tarts, stone fruit, raspberry, blueberry, pear | \$5.90

# PLATTER MENU

Minimum of three platters required | No minimum if ordered in conjunction with buffet or canape menu | 4-5 platters are recommended for groups of 25 | All platters serve up to 10 pax unless stated otherwise and are accompanied by bread and butter | Custom options available

Charcuterie selection, olives, sundried tomatoes | \$135

Gourmet cheeses, dried apricots, grapes, lavosh | \$135

Antipasto, cured meats, cheeses, tomatoes, olives | \$135

Assorted cut vegetables, dips, fruit, lavosh | \$135

French pastries, mini cakes, fruit | \$135

Seasonal fruit platter | \$115

King prawns, cocktail aioli, lemon | \$160

Freshly shucked Sydney rock oysters, citrus, house made mignonette | \$160

Atlantic salmon, yellowfin tuna and Hiromasa kingfish sashimi, seaweed, pickled ginger, wasabi | \$240

Sashimi, peeled prawns, marinated oysters, ponzu & salmon caviar, flying fish roe, marinated seaweed, Japanese tobiko, citrus, seafood sauce | \$305

Australian lobster, freshly caught tiger prawns, Moreton bugs, SA blue swimmer crabs, Sydney rock oysters, fresh lemons, seafood sauce | \$380

SA blue swimmer crabs, tiger prawns, Tasmanian smoked salmon, Sydney rock oysters  
Perfect for two people | \$125

## CONDITIONS

### CANAPE & BUFFET MENU

All menus can be adjusted to gluten free and vegetarian dietary requirements upon request.

A minimum spend of \$750 applies to all catered jobs.

If the minimum spend is not reached, the difference between the total charges and the minimum spend will be charged.

### PLATTER MENU

Allow one platter for every 10 guests.

A minimum order of three platters applies. Minimum spend is not required if platters are ordered with the canape or buffet menu.

### PUBLIC HOLIDAYS

Public Holidays will incur a 20% surcharge on all catering.