

Menu



Beverage Package Inclusions



TEMPUS TWO SILVER SERIES -

SAUVIGNON BLANC

PINOT GRIS

ROSE

CHARDONNAY

SHIRAZ

CABERNET SAUVIGNON

TEMPUS TWO COPPER SERIES PROSECCO

PERONI NOSTRO AZZURRO

CORONA

PURE BLONDE

JAMES SQUIRE 150 LASHES

PERONI LEGGERA (MID-STRENGTH)

GRANNY SMITH

SOMERSBY APPLE CIDER

NON ALCOHOLIC OPTIONS

GREAT NORTHERN O

PREMIUM JUICES - ORANGE, APPLE, CRANBERRY, PINEAPPLE

SODAS - COCA COLA | NO SUGAR | SPRITE | TONIC

3-HOUR BEVERAGE PACKAGE - \$65 PER PERSON

4-HOUR BEVERAGE PACKAGE - \$85 PER PERSON

5-HOUR BEVERAGE PACKAGE - \$95 PER PERSON

UPGRADE OPTIONS:

- COCKTAIL ON ARRIVAL **\$25 PP**
- SPIRITS ON CONSUMPTION OR
- ADD SPIRITS TO BEVERAGE PACKAGE **\$40 PP**
- CONSUMPTION BAR SELECTIONS AND PRICING SUBJECT TO CHANGE

SELECTIONS & PRICES ARE SUBJECT TO CHANGE*

Canape Selection



COLD CANAPÉS

- KINGFISH CEVICHE / LIME / CHILLI / CORIANDER / CROSTINI CONE (**DF**)
- OCEAN TROUT TARTLET / AVRUGA / CREME FRAICHE
- EGGPLANT CAPONATA / PINE NUTS /GOATS CHEESE TART (**V**)
- HEIRLOOM TOMATO MINI BRUSCHETTA / FETTA / OLIVES (**V**)
- SYDNEY ROCK OYSTERS / MIGNONETTE (**DF /GF**)
- PRAWN COCKTAIL WAFFLE BASKET/ MARY ROSE SAUCE (**DF**)
- SPICY TUNA TARTARE / CHIVE / AVOCADO / RICE CAKE (**DF/GF**)
- SMOKED SALMON / SALMON ROE / CREAM CHEESE / BLINI
- PEKING DUCK PANCAKES/ HOISIN / CUCUMBER (**DF**)
- BEEF CARPACCIO / TRUFFLE OIL / PARMESAN / CROSTINI
- CURED & SMOKED DUCK / AGED BALSAMIC / CHERRY (**DF/GF**)
- TRUFFLE CHICKEN / DIJON / BRIOCHE / PETIT HERBS

HOT CANAPÉS

- MUSHROOM ARANCINI / TRUFFLE AIOLI / PARMESAN (**V**)
- TORCHED SCALLOP ON THE SHELL / ROAST GARLIC SALSA (**GF/DF**)
- STEAMED CHICKEN DIM SUM / BLACK VINEGAR DRESSING (**DF**)
- CHORIZO CROQUETTE / SPICY MAYO
- CORN & ZUCCHINI FRITTERS / SRIRACHA (**V**)
- COCONUT CRUMBED PRAWNS / LIME AIOLI /CORIANDER (**DF**)
- CRAB CLAWS / LIME AIOLI / PETIT HERBS
- FALAFEL /TAHINI & LEMON DRESSING (**VE**)
- COCKTAIL FISH BITES / TARTARE SAUCE (**DF**)
- DUCK SPRING ROLLS / SWEET CHILLI SAUCE (**DF**)
- PORK AND CHIVE DUMPLINGS / GINGER SOY DRESSING (**DF**)
- LAMB MEAT BALLS / NAP SAUCE / BASIL / PARMESAN
- CRISP PORK BELLY BITES / TAMARIND AND SOY GLAZE
- LAMB KOFTA / COUSCOUS SALAD / TZATZIKI DRESSING

Canape Selection



SUBSTANTIAL CANAPÉS

- BBQ PULLED PORK SLIDERS / COLESLAW
- KOREAN CHICKEN MINI BURGERS / GOCHUJANG / KIMCHI
- CRISP PORK BAO / SPICY MAYO / WOMBOK SALAD
- PRAWN COCKTAIL ROLL / AVOCADO / ICEBERG LETTUCE (DF)
- ROAST BEEF /YORKSHIRE PUDDING /HORSERADISH CREM
- SPANNER CRAB RISONI / CHILLI / TOMATO BROTH
- CHICKEN TACOS / CHIPOTLE / PICO DE GALO
- LOLIGO SQUID RISOTTO / PEAS / CHORIZO CRUMB
- RIGATONI / PORK SAUSAGE & FENNEL RAGU / PARMESAN
- FISH & CHIPS BASKET / TARTARE SAUCE
- SALMON POKE BOWL / STEAMED RICE / FURIKAKI
- BANH MI / CHICKEN OR PORK / PATE / PICKLED CARROTS

DESSERTS

- VANILLA CHEESECAKE / SUMMER BERRY COULIS (V)
- DARK CHOCOLATE & MACADAMIA BROWNIE / CARAMEL (V)
- FRENCH MACARON SELECTION LEMON MERINGUE PIE BITE (V)
- SALTED CARAMEL TARTLET (V)
- COCKTAIL PORTUGUESE TART (V)
- PETIT FOURS(V)

PRICING:

4 + 2 SUBSTANTIAL CANAPE \$65
6 + 2 SUBSTANTIAL CANAPE \$75
8 + 2 SUBSTANTIAL CANAPE \$85
10 + 2 SUBSTANTIAL CANAPE \$95

Feasting Stations



(ADD ON TO CANAPE PACKAGE)

BANH MI STATION \$25

- CRUSTY BREAD
- CHICKEN LIVER PATE
- CRISP CHICKEN
- ROAST PORK BELLY
- PICKLED VEGETABLES
- ASIAN SALAD / NAM JIM DRESSING

GRAZING STATION \$30

- FRENCH & AUSTRALIAN CHEESES (3 TYPES)
- BREAD VARIETY & CRACKERS
- CHOCOLATE & NUTS FRUIT PLATTER
- CURED & SMOKED MEATS SELECTION (4 TYPES)
- FRENCH & AUSTRALIAN CHEESES (3 TYPES)
- BREAD VARIETY & CRACKERS
- CRUDITES & DIPS
- TOMATO & BOCCONCINI SALAD
- PESTO PASTA SALAD

OYSTER STATION \$30

- SYDNEY ROCK & PACIFIC OYSTER
- LEMON & MIGNONETTE
- CRUSHED ICE DISPLAY

MEXICAN FEAST STATION \$35

- CHILLI CON CARNE NACHOS / BLACK BEANS
- SOUR CREAM / GUACAMOLE
- PULLED OR CRISP CHICKEN TACOS
- SHREDDED LETTUCE / PICO DE GALO MEXICAN
CHEESE BLEND / CHIPOTLE MAYO
- SOFT AND HARD TORTILLAS
- ROAST CORN SALAD / TOMATO / CORIANDER

Buffet Selection



MAINS (CHOOSE 2) (200G PP - 100G EACH DISH)

- ROAST BEEF FILLET THINLY SLICED WITH CONDIMENTS (RELISH/ MUSTARD / SALSA VERDE) (GF/DF)
- BARRAMUNDI FILLETS WITH PEAS & MINT SALSA (GF/DF)
- WHOLE SIDE SALMON WITH HERB CRUST & CREME FRAICHE (GF/DF)
- CORNFED CHICKEN SUPREME WITH CHIMICHURRI (GF/DF)
- ROASTED DUCK BREAST WITH CHERRY & BALSAMIC GLAZE (GF/DF)
- PRAWN & AVOCADO SALAD WITH ROCKET & WALNUT (GF/DF) \$8 SURCHARGE
- ROAST LAMB RUMP WITH CREMOLATA (GF/DF)
- ROASTED CAULIFLOWER STEAKS WITH PISTACHIO SALSA (V / GF/DF)
- MUSHROOM RISOTTO / ROCKET AND HAZELNUT (V / GF/DF)
- CRISPY PORCHETTA WITH PEAR MUSTARD (GF/DF)

SIDES (CHOOSE 3)

- BEETROOT / PICKLED SHALLOTS / FENNEL / BABY SPINACH / WALNUT (V /GF/DF)
- HEIRLOOM TOMATO / BOCCONCINI / PESTO (GF/V)
- GERMAN STYLE POTATO SALAD / PANCETTA & HERBS (GF/DF)
- QUINOA SALAD WITH PUMPKIN, PEPITAS , FETA CHEESE & PINE NUTS (GF)
- PEAR & ROCKET SALAD WITH PARMESAN AND AGED BALSAMIC (V/GF/)
- ROASTED CAULIFLOWER / ONIONS / KALE / SWEET POTATO (V /GF/DF)
- COUSCOUS SALAD / CUCUMBER / TOMATO / SULTANAS / WALNUT (V/DF)
- GRILLED ZUCCHINI / CHILLI / MINT / RICOTTA / PINE NUTS (V /GF/)
- ROAST CHAT POTATOES / ROSEMARY & GARLIC (V /GF/DF)
- SHREDDED CABBAGE / POMEGRANATE / CHERRY TOMATO / MINT (V /GF/DF)
- SEASONAL GREENS (BROCCOLINI / GREEN BEANS / SNOW PEAS) GARLIC BUTTER (V /GF/)
- RISONI SALAD / DRIED TOMATOES / DILL / LEMON / GOATS CHEESE (V)
- ROASTED EGGPLANT & LENTIL SALAD WITH SMOKED ALMONDS AND LEMON DRESSING (V /GF/DF)
- CEASAR STYLE SALAD / COS LETTUCE / BACON / PARMESAN / SOURDOUGH CRUMBS (DF)
- ROASTED CORN ON THE COB WITH PAPRIKA & PARSLEY (V /GF/DF)
- CHERRY TOMATOS / CUCUMBER / OLIVES / RED ONION / FETA CHEESE (GF)

ADD ONS:

- SOURDOUGH & TRUFFLE BUTTER (\$7 PP)
- FRUIT PLATTERS (\$12PP)

Seated Dining



ENTREES

- (SOURDOUGH AND TRUFFLE BUTTER INCLUDED)
- WAGYU BRASEOLA / BAKED BEETROOT / GOATS CHEESE / WALNUT & AGED BALSAMIC (GF)
- ROASTED QUAIL / GRILLED ONION / ROCKET / GRILLED CORN SALSA (GF) (DF)
- CURED SALMON / CREME FRAICHE / DILL / PICKLED FENNEL / CHIVE OIL & FINGER LIME (DF)
- KINGFISH CEVICHE / BURNT ORANGE / AVOCADO / KISS PEPPER (GF) (DF)
- BEEF TARTARE / CAPERBERRY / MUSTARD / CURED YOLK / BABY COS LETTUCE (GF)
- RICOTTA & SPINACH CANNELLONI / PINE NUTS / SUGO / BASIL OIL (V)
- BURRATA / HEIRLOOM TOMATO / PESTO / OLIVES (V) (GF)

MAIN COURSE

- BEEF FILLET / MUSHROOM PUREE / CHARRED ONIONS / SALSA VERDE (GF)
- LAMB RUMP CAP / EGGPLANT CAPONATA / CARROTS & PISTACHIO (GF) (DF)
- SNAPPER / FREGOLA / BLACK MUSSELS ON TOMATO BROTH (GF) (DF)
- ROASTED DUCK BREAST / CAULIFLOWER CREAM / CHERRY / MACADAMIA (GF)
- CORNFED CHICKEN SUPREME / CORN PUREE / BROCCOLINI / SALSA ROSSA (GF) (DF)
- SUMMER RISOTTO / TALEGGIO CHEESE / ZUCCHINI / MINT / RADICCHIO / HAZELNUT (GF) (V)

DESSERTS

- COCONUT & KAFFIR LIME PANNA COTTA / PINEAPPLE AND MANGO COMPOTE (GF) (DF)
- BAKED PEAR / FIGS / WHIPPED MASCARPONE / HONEY COMB (V)
- CHOCOLATE MANY WAYS / RASPBERRY SORBET (V)
- CRUSHED PAVLOVA / SUMMER FRUITS / LEMON CURD (GF)

PRICING

2 COURSES \$145

3 COURSES \$165

MINIMUM 60 GUESTS