

Silver Canape Selection

\$79 per person

6 Standard Canape + 2 Substantials + 1 Dessert

Standard

select 6 standard canapes

HOT

Sumac spiced lamb kofta & mint yoghurt (gf)

Straccino Quesadilla, Eggplant & Truffle (v.gf)

Sear Scallops, caramelised tamari & wakame (gf)

Ranger Valleyn Seared Beef & Provincial Herbs (gf)

Aged Reggiano & Spinach Arancini (v)

BBQ Chicken Skewers, citrus & galangal

Chickpea Zucchini Bites & mild harissa (v.gf)

Parmesan polenta dimes & tomato relish (v.gf)

COLD

Sydney Rock Oysters & Champagne Vinaigrette (gf)

Yellowfin Tuna Carpaccio & Citrus Yuzu dressing (gf)

San Marzano Tomato Salad, Goats Feta & Young basil (v.gf)

Fresh Caught QLD Tiger Prawns & Seafood Sauce (gf)

Rice paper rolls & Peanut dressing (v.gf)

SUBSTANTIALS

Select 2 Substantial Canapes

Ora King Salmon Poke & vietnamese Quinoa Salad (gf)

Smokey Pulled Pork Slider & Summer Slaw

Caramalised Leek Frittata, Pesto & Greens (gf)

DESSERTS

Belgium Choc Hazelnut Squares & White Choc Ganache

Deconstructed Lemon tart, buckwheat & Lavender Dust (gf)

Mini Pavlova, summer fruits & Berry fluid gel (gf)

Mini Seasonal Frui Skewers (gf)



Gold Canape Selection

\$105 per person

8 Standard Canape + 2 Substantials + 1 Dessert + Cheeses

Standard

select 8 standard canapes

HOT

Sumac spiced lamb kofta & mint yoghurt (gf)

Straccino Quesadilla, Eggplant & Truffle (v.gf)

Sear Scallops, caramelised tamari & wakame (gf)

Ranger Valleyn Seared Beef & Provincial Herbs (gf)

Aged Reggiano & Spinach Arancini (v)

BBQ Chicken Skewers, citrus & galangal

Chickpea Zucchini Bites & mild harissa (v.gf)

Parmesan polenta dimes & tomato relish (v.gf)

Hoisin Duck, Cucumber & Spring Onion

COLD

Sydney Rock Oysters & Champagne Vinaigrette (gf)

Yellowfin Tuna Carpaccio & Citrus Yuzu dressing (gf)

San Marzano Tomato Salad, Goats Feta & Young basil (v.gf)

Fresh Caught QLD Tiger Prawns & Seafood Sauce (gf)

Rice paper rolls & Peanut dressing (v.gf)

Summer Sushi Selection (v.gf.seafood)

SUBSTANTIALS

Select 2 Substantial Canapes

Ora King Salmon Poke & vietnamese Quinoa Salad (gf)

Smokey Pulled Pork Slider & Summer Slaw

Caramalised Leek Frittata, Pesto & Greens (gf)

8 Hour Free Range Suffolk Lamb, Salsa Verde & mixed grains (gf)

CHEESES

Artisan Cheese Selection, Lavosh & Quince Paste

La Luna Holy Goat

Montgomerys Cloth Bound Cheddar

Bleu Des Basque

DESSERTS

Belgium Choc Hazelnut Squares & White Choc Ganache

Deconstructed Lemon tart, buckwheat & Lavender Dust (gf)

Mini Pavlova, summer fruits & Berry fluid gel (gf)

Mini Seasonal Frui Skewers (gf)

Passionfruit Cheesecake Bites & Chantilly Cream



ONEWORLD

Platinum Canape Selection

\$127 per person

9 Standard Canape + 2 Substantials + 2 Dessert + Cheeses + live sushi

Standard

select 9 standard canapes

HOT

Sumac spiced lamb kofta & mint yoghurt (gf)
Straccino Quesadilla, Eggplant & Truffle (v.gf)
Sear Scallops, caramelised tamari & wakame (gf)
Ranger Valleyn Seared Beef & Provincial Herbs (gf)
Aged Reggiano & Spinach Arancini (v)
BBQ Chicken Skewers, citrus & galangal
Chickpea Zucchini Bites & mild harissa (v.gf)
Parmesan polenta dimes & tomato relish (v.gf)
Hoisin Duck, Cucumber & Spring Onion

COLD

Sydney Rock Oysters & Champagne Vinaigrette (gf)
Yellowfin Tuna Carpaccio & Citrus Yuzu dressing (gf)
San Marzano Tomato Salad, Goats Feta & Young basil (v.gf)
Fresh Caught QLD Tiger Prawns & Seafood Sauce (gf)
Rice paper rolls & Peanut dressing (v.gf)
Hendricks Cured Ocean Trout, Beetroot Blini & Caviar (gf)

SUBSTANTIALS

Select 2 Substantial Canapes

Ora King Salmon Poke & vietnamese Quinoa Salad (gf)
Smokey Pulled Pork Slider & Summer Slaw
Caramalised Leek Frittata, Pesto & Greens (gf)
8 Hour Free Range Suffolk Lamb, Salsa Verde & mixed grains (gf)
Fraser Island Spanner Crab Orecchiette, Garlic & White Wine Parmesean

CHEESES

Artisan Cheese Selection, Lavosh & Quince Paste
La Luna Holy Goat
Montgomerys Cloth Bound Cheddar
Bleu Des Basque

DESSERTS

Belgium Choc Hazelnut Squares & White Choc Ganache
Deconstructed Lemon tart, buckwheat & Lavender Dust (gf)
Mini Pavlova, summer fruits & Berry fluid gel (gf)
Mini Seasonal Frui Skewers (gf)
Passionfruit Cheesecake Bites & Chantilly Cream





Silver Buffet Selection

\$89 per person

3 Canapes + 6 platters + Cheese Platter

CANAPES

Sumac Spiced Lamb Kofta & Mint Yoghurt Dressing (gf)
Thai Salad Rice Paper Rolls & Peanut Dressing
Freshly caught Market Prawns & Chilli and Lime Aioli

PLATTERS

Berkelo Organic Sourdough Selection & Hand Churned Butter
Baby Chat Potato Salad, Garden Herbs & Herbs de Provence Vinaigrette
Baby Beetroot, Meredith's Goats Cheese & Roast Walnut Salad
Mixed Green Leaves & Aged Balsamic Vinaigrette
Ora King Salmon Poke, Quinoa, Mango & Avocado
Cured Spanish Style Australian Meats, Olives & Sun Dried Tomatoes
BBQ Atlantic Salmon Fillets, Tasmanian Horseradish & Dill Cream

DESSERTS

Seasonal Cheese Selection, Dried Fruits, Quince Paste & Lavosh

Gold Buffet Selection

\$110 per person

3 Canapes + 8 platters + 3 Desserts

CANAPES

Sydney Rock Oysters & Vintage Champagne Vinaigrette
San Marzano Tomato Salad, Goats Feta & Young Basil
Ranger Valley Seared Beef & Provencal Herbs

PLATTERS

Berkelo Organic Sourdough Selection & Hand Churned Butter

Locally Caught Tuna Carpaccio & Citrus Yuzu Dressing
Seared Aburi Salmon Sushi, Wasabi Aioli & Yarra Valley Caviar

Moroccan Couscous Summer Salad, Smoked Paprika & Lime
Roast Root Vegetables, Garlic, Thyme & Olsson's Sea Salt
Mixed Garden Salad & Aged Merlot Vinaigrette

12 hour Slow cooked Suffolk Lamb Shoulder & Salsa Verde
BBQ Organic Chicken Thigh, Citrus & Galangal
Baked Tasmanian Ocean Trout, Labne, Pomegranate & Torn Mint

DESSERTS

Belgian Choc Hazelnut Squares & White Chocolate Ganache
Deconstructed Lemon Tart



Platinum Buffet Selection

\$130 per person

3 Canapes + 8 platters + 3 Desserts

CANAPES

Sydney Rock Oysters, Ponzu & Yarra Valley Caviar
Hoisin Duck Cucumber Rolls, Spring Onion & Mint
Parmesan Polenta Bites, Tomato Relish & Young Basil

PLATTERS

Berkelo Organic Sourdough Selection & Hand Churned Butter

Heirloom Tomato Salad, Meredith's Goat Cheese & Young Basil
Mediterranean Quinoa, Chickpea Medley, Corriander & Lime
Kipfler Potato Salad, Dijon, Dill & Olives

Spaghetti Alle Vongole, Pippies, White Wine & Garlic
Ranger Valley Beef 8 hour Rump Cap, Salsa Verde & Rocket
Ora King Salmon Lemon & Dill

DESSERTS

Belgian Choc Hazelnut Squares & White Chocolate Ganache
Mini Pavlova, Summer Fruits & Berry Fluid Gel
Passionfruit Cheesecake Bites & Creme Chantilly



Seafood Buffet Selection

\$185 per person

2 welcome canapes from platinum canape selection + 16 platters

Current Seafood Buffet includes;

- BBQ Whole Mooloolaba King Prawns & Preserved Lemon herb butter
- Llightly Steamed Sashimi grade scampi & Wasabi Aioli
- Ora King Salmon Poke, Quinoa & Mango Avocado
- Spaghetti alle concole, pippies & White wine garlic
- Summer Sushi Selection (seafood, organic chicken & vegetarian)
- Local Yellowfin Tuna Carpaccio & 3 citrus Yuzu Dressing
- Whole Southern Australian Rock Lobster & Pomegranate Salad
- Hendricks Cured Ocean Trout with Beetroot & Lime
- Australian Cold Salumi Selection, olives & Semi-dried tomatoes
- Fraser Island Spanner Crab Orecchiette, Garlic, White Wine & Parmesan
- 8 Hour Slow cooked pure suffolk lamb shoulder & Salsa verde
- Chat Potato salad, Fresh Herbs & Aged Merlot Vinaigrette
- Heirloom tomato salad, goats feta & young basil
- Mixed garden salad
- Complimentary Berkelo Artisan Sourdough & Housemade butter



Sample Fine Dining Menu

WELCOME CANAPÉS

- Tartlet Of Balsamic Pickled Grape, Whipped Persian Feta & Prosciutto
- Traditional French Blini w Salmon Caviar & Creme Fraiche
- Bruschetta Of Buffalo Mozzarella, Marinated Tomato & Basil

3 COURSE MENU

- Warm Sonoma Bakery Sourdough w Tasmanian Butter

STARTER

- Grilled King Prawns w Japanese Salad Of Shaved Raw Vegetables, Wakame, Wasabi Cream & White Soy

MAIN

- Slow Roast Fillet Of Grass Fed Tasmanian Beef w Sautéed Kale, White Mushrooms & Cauliflower Purée
- Crisp Iceberg w Fresh Herbs & Verjuice
- Roast Pumpkin & Baby Zucchini w Garlic, Rosemary & Lemon

DESSERT

- Coconut Pannacotta w Coconut Sorbet, Compressed Pearl Mango & Lychee Salad

This is a sample fine dining menu and can be tailored to suit your individual needs and any dietary requirements. Contact us for a custom menu for your event.

