

# AU

GOLD PACKAGE - \$69 per head (3 Cold, 2 Warm, 1 Substantial, 1 Dessert)

PLATINUM PACKAGE - \$89 per head (4 Cold, 5 Warm, 2 Substantials, 1 Dessert)

ELITE PACKAGE- \$ 110 per head (5 cold, 4 warm, 2 Substantials, 2 Dessert)  
Choice of one of the below stations

Minimum spend on events \$1,500

## **CANAPE MENU (Cold)**

Freshly shucked Sydney Rock oysters with cucumber apple cider vinaigrette (gf)

Spiced butternut pumpkin, hummus, crispy onion miniature tart

Chilled Queensland king prawns with citrus mayo dipping sauce (gf)

Chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Cured Tasmanian King Salmon with avocado, jalapeno, sesame seed, shaved radish on spoon

Black Angus beef tataki with shitake mushrooms, black sesame seed, Ponzu dressing on spoon

QLD spanner crab, broad bean crush, black quinoa, chilli, cavolo nero, lemon aioli, crisp sour dough

(All cold canapes can be made GF)

## **CANAPE MENU (Hot)**

Fresh herb and green pea taleggio risotto balls with panko crust (v)

Smoked bacon croquette, provolone cheese, caper mayonnaise

Crispy Berkshire pork belly bites, black caramel, spring onion, pickled ginger on spoon

Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart

Crispy shredded duck filo cigars with spiced orange glaze

Pan seared yellowfin tuna with orange, fennel, feta, dried chilli tart

Wagyu beef mini pie with home-made short crust pastry and spiced tomato sauce

## **SUBSTANTIALS**

Crispy spiced chicken with shaved slaw and red-eye mayo on a milk bun

Black Angus beef (Medium Rare) mini burger with double cheese, pickles and mustard ketchup sauce

House smoked Berkshire pork slider with fennel, apple and spicy chipotle mayo

Seared King Tasmanian salmon with goats' cheese ravioli, pine nuts and caponata and lemon (in bamboo boat)

Chilli lime caramel chicken, soba noodle and baby greens salad (in bamboo boat)

Slow cooked grass-fed sumac lamb shoulder with chickpeas, rainbow chard, cucumber yoghurt (bamboo boat)

Sticky pork belly bites with apple and shaved radish salad, baby potatoes and chorizo (in bamboo boat)

## DESSERT CANAPE'S

Passionfruit curd and fresh strawberry tart

Sea-salt caramel and brownie crumble tart

Valrhona Dark chocolate mousse, raspberry, shaved liquorice (in a glass)

Prosecco marinated strawberries, watermelon, mint, meringue (in a glass)

Whipped vanilla bean cheesecake with honeycomb crumble (on spoon)

Triple cream brie, sour cherry and baby basil tart

## ADD-ONS

## FOOD STATIONS

*Between 25 pax and 40 pax a \$300 chef charge is required  
(Stations can be added to any canape or buffet event)*

**SASHIMI STATION** - Kingfish, tuna and fresh seasonal seafood served raw and carved to order \$20 Inc. gst per head

**DUMPLING BAR** - selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces \$ 20 Inc. gst per head

**OYSTER TASTING STATION** - showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats \$ 20 Inc. gst

**LIVE OYSTER SHUCKING** – shucked to order Sydney Rock, Pacific and Flats by chef on board \$20 inc gst per head PLUS additional \$200 chef charge

**GLAZED HAM STATION** - served warm and carved to order served with mustards, pickles and soft rolls \$20 per head Inc. gst

**CAVIAR STATION** – Selection of caviars, ice bowl, complete with hostess to guide though the caviars Price on enquiry

**CHARCUTERIE & CHEESE** - Selection of cured and smoked meats, cheeses, pickles and house-made chutneys \$ 20 Inc. gst

**JUST CHEESE** - wide selection of both local and imported cheeses with various breads and classic accompaniments \$ 20 per head Inc. gst

## BUFFET PLATTER MENU

GOLD BUFFET PACKAGE - \$120 per head (2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE - \$130 per head (2 x canapés on arrival, 3 cold platters, 3 warm platters, 2 dessert platters)

SEAFOOD PLATTERS - \$150 per person inc gst - 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)

\*\* Share Platter option will also include complimentary platters of \*\*

- 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

Buffet includes:

Steamed new potatoes  
Wild rocket, shaved pear, pecorino, aged balsamic dressing  
Spiced cauliflower, chickpeas, raita salad  
Handmade bread rolls, cultured butter

## COLD PLATTERS

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy

House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)

Salumi selection with pickles, olives and grilled veg

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

## WARM PLATTERS

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish

8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous

Roasted (med-rare) pepper-crusting Black Angus sirloin with local mushrooms and chimichurri (gf)

Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

## DESSERT PLATTERS

Valrhona Dark chocolate pave candy peanuts shortbread 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

## SEAFOOD PLATTERS

### CANAPES

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)

Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be gf)

Chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

### COLD PLATTERS

Yellow fin tuna spring onion, king brown mushrooms, aged soy QLD spanner crab (deshelled) Heirloom tomato medley, avocado, radish, cucumber, light Chilli

### WARM PLATTERS

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)

Large king prawns with butternut pumpkin, Persian fetta and Harissa (gf)

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

## PLATED 3 COURSE DRAFT MENU

*Minimum 10 pax, \$ 130 plus GST per head Minimum spend for sit down \$1350*

### ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress

De-boned quail, 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, chili aioli

### MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered venison loin, quince, puff pastry, radicchio, chestnut

De-boned corn-fed chicken, sweet corn custard, baby leeks, pearl barley

Hapuku, 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

## DESSERTS

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream

Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut pannacotta, mango, crumble, coconut sorbet

Vanilla cheese cake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flat bread, apple cherry chutney