
GOURMET CANAPE MENU

MINIMUM 10 PERSON

\$48 per head

- Mini angus burger with broche bun, relish and cheddar
 - Italian Caprese skewer, heirloom tomato, bocconcini with EVOO (GF, V)
- Vietnamese lemongrass chicken skewers with onion and shallot (GF)
- Crispy bacon, porcini mushroom & mozzarella arancini
 - Spinach & ricotta triangle with tomato salsa (V)
- Mini fruit cup with seasonal melons and berries (V, GF)

SILVER CANAPE MENU

MINIMUM 10 PERSON

\$65 per head

- Smoked salmon tartlet with cream cheese and roe and shallot
 - Vietnamese lemongrass chicken skewers with onion and shallot (GF)
 - Caramelized pork bao with cucumber, sour reddish and chili mayo
 - Greek olive tart with fetta and sundry tomato
 - Oriental duck spring roll with chilli mayo
- Prawn cocktail tartlets with avocado mousse and dill

Platter

- Dessert platter for share (in petit four size), Chef selection from assorted pastry, slices, gateau, torte or tart (V)
 - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
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GOLD CANAPE MENU

MINIMUM 10 PERSON

\$90 per head

- Assorted sushi
(grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Caramelized pork bao with cucumber, sour carrot and chili mayo
- Mini lamb kebabs with rosemary rub
- Smoked salmon tartlet with cream cheese, roe and shallots
- Vietnamese lemongrass chicken skewers with onion and shallot (GF)
- Semi cooked Queensland scallops on shell with tomato salsa
- Melon wrapped with Spanish jamon skewer with baby bocconcini
- Crispy sesame prawn parcel with chilli mayo

Platter

- Dessert platter for share (in petit four size),
Chef selection from assorted pastry, slices, gateau,
torte or tart (V)
 - Variety seasonal fruits with watermelon, rockmelon,
pineapple, fresh berries (GF)(V)
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PLATINUM CANAPE MENU

MINIMUM 10 PERSON

\$99 per head

- Assorted sushi
(grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Oriental duck pancake with hoisin sauce and cucumber
 - Chef selection sashimi
(salmon, tuna, scallop etc.) with lemon wedges (GF)
- Grilled caramelized pork bao with cucumber, sour reddish
and spicy mayo
- Semi cooked Queensland scallops on shell with tomato salsa
- Smoked salmon tartlet with cream cheese, roe and shallots
 - Prawn cocktail tartlets with avocado mousse and dill
 - Melon wrapped with Spanish jamon skewer with baby
boconcini
 - Black truffle infused filet mignon crostini

Platter

- Variety seasonal fruits with watermelon, rockmelon,
pineapple, fresh berries (GF)(V)
 - Dessert platter for share (in petit four size),
Chef selection from assorted pastry, slices, gateau,
torte or tart (V)
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SILVER BUFFET MENU

MINIMUM 10 PERSON

\$76 per head

Appetizers on arrival

- Chef selection mini quiches
(spinach, vegetable, ham or Lorraine)
- Assorted sushi
(grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Mini beef burger with homemade relish and cheddar cheese

Platters

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

Main Course

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
 - Homemade cheesy angus beef lasagne
 - Prawn zoodle serve cold with, pickle reddish, cabbage, shallot and sesame dressing
 - Grilled octopus salad with cous cous, onion, edamame
 - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
 - Dessert platter for share (in petit four size), Chef selection from assorted pastry, slices, gateau, torte or tart (V)
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GOLD BUFFET MENU

MINIMUM 10 PERSON

\$96 per head

Appetizers on arrival

- Assorted sushi
(grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Jamon croquette ball with truffle mayo
- Grilled caramelized pork bao with cucumber,
sour reddish and spicy mayo

Platters

- Chef selection sashimi (salmon, tuna, scallop etc.)
with lemon wedges (GF)

And

- Antipasto with sliced meats, ham,
salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege,
olives, nuts dips and crackers

Main Course

- Herb roasted whole chicken with hearty
oven baked vegetable (GF)
 - Cumin spiced lamb cutlet mint flavoured rub (GF)
 - Sweet potato salad, cucumber, corn, quinoa,
onion and avocado (GF) (V)
 - Lemongrass chicken on Vietnamese rice vermicelli with
cucumber, lettuce, carrot and mint (GF)
 - Variety seasonal fruits with watermelon, rockmelon,
pineapple, fresh berries (GF)(V)
 - Dessert platter for share (in petit four size),
Chef selection from assorted pastry, slices,
gateau, torte or tart (V)
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PLATINUM BUFFET MENU

MINIMUM 10 PERSON

\$115 per head

Appetizers on arrival

- Assorted sushi
(grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Beef kebabs with barbecue seasoning,
fresh onion and capsicum (GF)
- Crispy sesame prawn parcel with chilli mayo

Platters

- Chef selection sashimi (salmon, tuna, scallop etc.)
with lemon wedges (GF)

And

- Antipasto with sliced meats, ham,
salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege,
olives, nuts dips and crackers

Main Course

- 12 hours sous vide scotch fillet with bake vegetable (GF)
 - 63-degree confit salmon fillet with thyme,
garlic and chilli (GF)
 - Sweet potato salad, cucumber, corn, quinoa, onion and
avocado (GF)
 - Sticky pork on Vietnamese rice vermicelli with cucumber,
lettuce, carrot and mint (GF)
 - Classic oven roast porchetta with herb and chilli filling
 - Variety seasonal fruits with watermelon, rockmelon,
pineapple, fresh berries (GF)(V)
 - Dessert platter for share (in petit four size),
Chef selection from assorted pastry, slices,
gateau, torte or tart (V)
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PLATTER

\$178 each

Cheese Platter

Mature Cheddar /Blue Vein Cheese/
Creamy Brie served with fresh berries and crackers,
lavash, nuts and dried fruits

Fruit Platter

Fresh Seasonal fruits with watermelon, rock melons,
pineapple fresh berries and strawberries

Dessert Box

Variety Sweet and Dessert -Caramel Slices,
Brownie Slices, New York Cheese Cake and
Chocolate Mousse Dessert

Assorted Sushi

Grilled salmon, avocado, teriyaki chicken,
tempura prawn cucumber, tofu and tuna on assorted nori

Vegetarian Antipasto and Dipping (V)

Hummus, beetroot hummus, babaganoush,
vegetables, marinated olives, pickles,
flat bread and crisp such as grissini,
lavosh or crackers

Charcuterie board

Salami, prociutto, ham, trio of dips,
olives, crackers and nuts

Gluten free or vegetarian option

House made gluten free beef lasagne (750g) \$38

House made gluten free vegetable lasagne (750g) \$38

GOLD SEAFOOD PLATTER

SERVE 3-4 PERSON

\$434 per platter

- Fresh shucked oysters and lemon wedges 24pcs
 - Salmon sashimi with soy sauce, wasabi paste
 - Grilled scallops on shell with house dressing 10 pcs
 - Whole vanamei prawns with lemon 2Kg
 - Mixed seafood marina salad with calamari, barramundi, prawns, mussels tossed in mayonnaise, mesclun and chopped chives
 - Balmain bugs halves, grilled with garlic butter and herbs 10pcs
 - Teriyaki salmon fillet boneless with skin 2pcs
 - Crumbed calamari rings
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PREMIUM SEAFOOD PLATTER
SERVE 3-4 PERSON

\$698 per platter

- Fresh shucked oysters and lemon wedges 24pcs
 - Assorted sashimi (salmon, tuna, scallop etc.)
with soy sauce, wasabi paste
 - Grilled lobster tail with garlic butter and herb 2pcs
 - Grilled scallops on shell with house dressing 10 pcs
 - Whole Vanamei prawns with lemon 2Kg
 - Jumbo scampi serve raw with slice lemon 4pcs
 - Cooked green lipped mussel 1kg
 - Mixed seafood marina salad with calamari,
barramundi, prawns, mussels tossed in mayonnaise,
mesclun and chopped chives
 - Balmain bugs halves, grilled with garlic butter
and herbs 10pcs
 - Teriyaki salmon fillet boneless with skin 4pcs
 - Crumbed calamari rings
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