

**PRIVACY**

# CATERING MENU

Dine-In Menu

Canapés Menu

Buffet Menu

Stations Menu

Grazing Boxes Menu



**PRIVACY**  
CHARTERS

# DINE-IN MENU

# Three-Course Menu

**\$215 per person**

Minimum 15 guests. Prices includes Chef for 20 guests and above. Under 20 guests incurs a Chef charge of \$350.

## ENTREE

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

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

De-boned baby chicken 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, chilli aioli

## MAINS

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

Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus

De-boned corn-fed chicken, sweet corn, red pepper, 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

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

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

Coconut panna-cotta, mango, crumble, coconut sorbet

Vanilla cheese cake, mixed berries, orange cardamom ice cream

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



CANIAPÉS

# Canapé Menu

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## \$70 per person

3 x Cold  
3 x Warm  
1 x Substantial  
1 x Dessert

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## \$90 per person

4 x Cold  
4 x Warm  
2 x Substantial  
1 x Dessert

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## \$115 per person

4 x Cold  
4 x Warm  
2 x Substantial  
1 x Dessert  
1 x Food Station

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## COLD

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing *(gf)*

Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon *(v)(gf)*

House smoked duck breast, sour cherys, crisp pear, shaved hazelnut *(gf)*

Black Angus beef tataki, king brown mushroom, miso mayonnaise, crisp shallots (gf)

king Salmon tartare, horse radish, capers, charcoal wafer cone, roe

Cold peeled King Prawns with citrus mayo *(gf)*

Caramelized soy free range chicken, ginger, sesame, baby greens, shredded nori on betal leaf *(gf)*

QLD spanner crab, caviar, edume beans, cream frache hand made tart

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## WARM

Wild mushroom, pea, pecerino, anancini balls with panko crust, truffle aioli *(v)*

Seared Clean water scallops, daikon, cucumber, green chilli salad, nam jim dressing *(gf)*

Soy glazed duck breast with spiced orange glaze, sour cherry sour dough crisps

Grilled chorizo, black bean, spiced avocado, chery tomato quesadilla

Pop corn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on spoon *(gf)*

Peppered lamb lion, capernata, feta, toasted pine nuts *(gf)*

Grass fed beef mini pie with home-made short-crust pastry and spiced mushey peas

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## SUBSTANTIAL

Moroccan spiced lamb shoulder, chermula, chickpea, cucumber Rita *(bowl)*

Miso crusted Black Angus sirloin salad, soba noddles, baby greens crispy onions

Tasmanian salmon poke with Japanese pickles, soy lime dressing shredded nori (bowl)

Sauté gnocchi QLD tiger prawns, butternut pumpkin, sage, drunken rasins, burnt lemon butter *(bowl)*

8-hour slow-roasted Berkshire pork belly, hoisin, asian slaw, roll

Veggie burger, blackend, haloumi, piquillo peppers, salsa verde

Crispy fried Korean chicken, kimchi slaw, red eye mayo on milk bun

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## DESSERT CANAPÉS

Miniature hand-made short-crust tart filled with lemon curd and strawberries *(can be gf)*

Passion fruit, rosewater cream, crushed merangue, haleznut

New season peach ,raspberry, mascarpone, short bread crumble *(on spoon)*

Salted caramel and chocolate brownie crumble tart

Triple cream brie with pear and caramelized walnut on crisp

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## STATIONS

Glazed ham station, served warm and carved to order served with mustards, pickles and soft rolls

Charcuterie & cheese, selection of cured and smoked meats, cheeses, pickles and house-made chutneys

# Canapé Set Menu

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**\$55 per person**

This menu requires our chef for 15 or more guests at \$350 per four hours. Each hour after four-hours is an additional \$75.

## COLD

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Black Angus beef tataki, King Brown mushrooms, miso mayonnaise, crispy shallots on spoon

Caramelized soy free-range chicken, ginger, sesame, baby greens, lime & chilli dressing

## WARM

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Baby spinach, pea, pecorino arancini balls with smoked paprika aioli

Turmeric-spiced chicken skewers, coconut satay dipping sauce

# Canapé Boxes

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## Platinum Package

\$75 per person

3 x Cold

3 x Warm

1 x Substantial

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## COLD

Miniature short crust tart with heirloom cherry tomatoes, whipped ricotta, kalamata olive

Black Angus beef tataki, King Brown mushrooms, miso mayonnaise, crispy shallots on spoon

Cold peeled prawns, homemade citrus mayo

Caramelized soy free-range chicken, ginger, sesame, baby greens, lime & chilli dressing

Old spanner crab, edamame, cream fraiche, baby basil tart

Smoked Tasmanian salmon, chive & horseradish cream cheese on blini

Freshly shucked Sydney rock oysters with cucumber apple cider dressing

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## WARM

Baby spinach, pea, pecorino arancini balls with smoked paprika aioli

Turmeric-spiced chicken skewers, coconut satay dipping sauce

Grass-fed beef mini pies with house-made tomato chutney

Chicken mini pies with house-made tomato chutney

Chickpea mini pies with house-made tomato chutney

Spiced beef empanadas, chimmi churri

Pumpkin and feta empanadas, chimmi churri

Mini pork and fennel sausage rolls, harissa

Spinach and 3 cheese filo triangles

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## SUBSTANTIAL

### Bowls (All Cold)

Tuna poke – Japanese pickles, daikon, edamame, brown rice, seasoned seaweed, soy lime dressing

Salmon poke - Japanese pickles, daikon, edamame, brown rice, seasoned seaweed, soy lime dressing

Vego poke – tamari tofu, Japanese pickles, daikon, edamame, brown rice, seasoned seaweed, soy lime dressing

Coconut poached chicken, shredded greens, rice noodles, black sesame

Chilli chicken, baby bok choy, crispy onions, lime, soba noodles

Chilli tofu, baby bok choy, crispy onions, lime, soba noodles

### Sliders

Pork katsu burger, milk bun, kimchi, red eye mayo

Black angus beef burger, swiss cheese, house sauce, pickles, butter lettuce

Haloumi, kimchi, red eye mayo, milk bun

Southern-fried chicken, slaw, mayo on milk bun

### Dessert Canape Boxes

Dark chocolate brownie, chocolate mousse, strawberry

Lemon, meringue, blueberry tart

Dark chocolate and salt caramel tart

Vanilla bean cheesecake, passionfruit crumble in pots

Coconut Pannacotta, berry compote, vanilla bean crumble pots

Triple-cream brie, sour cherry tart

# BUFFETS



# Seafood Buffet Menu

\$220 per person

Minimum 15 guests

## CANAPÉS

Miniature short-crust tart with hummus and spiced butternut pumpkin *(v)*

Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) *(can be gf)*

## COLD

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)*

## COLD PLATTERS

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

QLD spanner crab (de-shelled) 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 chermula, chickpea, harrissa spiced yogurt *(gf)*

Salt and peeper squid, new season potato salad, chorizo, dry chilli

## BUFFET INCLUDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Sauté Broccolini, oyster sauce, smoked chilli, crispy onion

Handmade bread rolls, cultured butter

## DESSERT

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet *(gf)*

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

# Buffet Platter Menu

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## Golf Buffet Package

\$150 per person

2 x Canapes On Arrival  
2 x Cold Platters  
2 x Warm Platters  
1 x Dessert Platter

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## Platinum Buffet Package

\$170 per person

2 x Canapes On Arrival  
3 x Cold Platters  
3 x Warm Platters  
2 x Dessert Platter

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### 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.

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## COLD PLATTERS

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon *(gf)*

House-smoked Petune ocean trout with shaved zucchini, radish, fennel, wasbi cream fraiche *(gf)*

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing *(gf)*

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

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

Orecchiette salad, broccolinli, Meredith goats cheese feta, peas, dry chilli, lemon

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

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## WARM PLATTERS

Grilled miso Tasanian salmon, soba noodles, baby greens lime chilli dressing

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

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

Free-range de-boned chicken, peanut sambal, stickey greens, toasted coconut, lime *(gf)*

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harrisa, shaved zucchini *(gf)*

Moroccan spiced grilled vegetables, chermula, chickpea, cucumber Rita

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## 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

# STATIONS

# Stations

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## Price listed

Minimum 20 guests. Between 20 and 45 guests requires a \$350 chef charge.

<b>Sashimi Station</b> Kingfish, tuna and fresh seasonal seafood served raw and carved to order	25
<b>Sushi &amp; Sashimi Station</b> Section on hand made sushi and fresh seasonal seafood served raw and carved	35
<b>Dumpling Bar</b> Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces	25
<b>Oyster Tasting Station</b> Showcasing freshly shucked regional oysters from around australia - sydney rock, pacific's and flats	25
<b>Glazed Ham Station</b> Served warm and carved to order served with mustards, pickles and soft rolls	25
<b>Caviar Station</b> Selection of caviars, ice bowl, complete with hostess to guide though the caviars	Enquire
<b>Charcuterie &amp; Cheese</b> Selection of cured and smoked meats, cheeses, pickles and house-made chutneys	25
<b>Just Cheese</b> Wide selection of both local and imported cheeses with various breads and classic accompaniments	20



# GRAZING BOXES

# Grazing Boxes

## Price listed

8-10 people per platter.  
Recommend 3 platters. Our chef is required for 18 or more guests. This is an additional \$350 per four-hours. Each additional hour is \$75.

## COLD

Black Angus beef carpaccio Swiss brown mushroom, wild rocket, Caper aioli, pecorino	175
Tasmanian cold smoked salmon, pickled red onion, radish, capers, horseradish cream	185
Poached Queensland tiger prawns, ruby grapefruit, celeriac, butter lettuce, citrus mayonnaise	195
Sumac spiced roast free-range chicken sweetcorn, wild rocket, Harissa spiked yoghurt	175
Grazing selection of cured and smoked meats, Local and imported cheeses, olives, grilled vegetables house made chutneys, flatbreads	250
Vegetarian grazing selection of grilled Mediterranean style vegetables pickled artichokes marinated olives selection of local and imported cheeses house made chutney, flat breads	175
Just cheese - wide selection of both local and imported cheeses with various breads and classic accompaniments	270
Raw vegetables, Hummus, spiced eggplant dip, Harissa spiked yoghurt dip, flat breads	165
Seasonal fruit platter	175

## WARM

8 hour slow cooked lamb shoulder, pomegranate molasses, kale, pearl couscous	210
Pan seared king salmon, baby spinach, spiced chickpeas, lemon cucumber yoghurt	195
Roasted Black Angus sirloin, local mushrooms, salsa verde	210
Moroccan spice vegetables chermoula, cucumber raita	185
Thyme and garlic roasted new potatoes	120
Spiced roasted heirloom carrots, feta, crispy onion	115

## SALAD BOXES

\$175 each

Orecchiette salad, broccolini, baby peas, feta, shaved zucchini, lemon, Aleppo chilli flakes
Truss tomato medley, buffalo mozzarella, salsa verde
Spiced chicken Caesar, aged parmesan crisps, soft boiled eggs
Slow-roasted spiced cauliflower, chickpeas, baby kale, toasted pumpkin seeds, raita,
Moroccan roasted vegetables, Israeli cous cous, lemon and olive oil dressing, goats feta
New season baby potato salad, shallots, kale, seeded mustard dressing
Mixed green leaves, shaved radish, red onion, apple cider dressing \$150

## SANDWICHES / WRAPS / ROLLS

Choose 12 sandwiches (\$215)

Double smoked ham, seeded mustard, aged cheddar sandwich
Black Angus roast beef, truss tomato, mixed leaves, Dijon mustard, aged cheddar sandwich
Free range chicken, celery heart, cucumber, for Paprika mayonnaise, mini roll
Hot salami, Swiss cheese, truss tomato, aioli, mini roll
Falafel, spiced pumpkin, baby spinach wrap
Roast turkey, wild rocket, brie cheese, cranberry wrap

## SEAFOOD & SUSHI BOXES

Peeled QLD tiger prawns Cocktail sauce aioli	300
Mixed platter of peeled QLD tiger prawns, shucked Sydney Rock oysters apple cider dressing, cocktail sauce, aioli	300
Shucked Sydney rock oysters, cucumber apple cider dressing	275
Yellowfin tuna carpaccio, black olives, cherry tomato, caper, lemon	275
Sushi selection with Japanese condiments pickled ginger and seaweed	275
King Tasmanian salmon Poke, Japanese pickles, nori, edamame, coriander	215
Sashimi selection, yellowfin tuna, Atlantic salmon, South Australian kingfish	215
South Australian Kingfish Ceviche, cucumber, radish, lime	215

## DESSERT BOXES

\$75 per box (12 in each box)

Dark chocolate brownies chocolate mousse, strawberry
Mini carrot and walnut cake with cream cheese icing
Vanilla bean cheesecake with crumble
Lemon, meringue, blueberry tart
Dark chocolate and salt caramel tart
Pannacotta, berry compote, vanilla bean crumble pots
Triple-cream brie, sour cherry tart

