

Canape Menus

Light Canape Menu

\$32 per person

6 pieces | Minimum 8 guests

- Spicy lamb meat ball with mint yoghurt
- Italian Caprese skewer, heirloom tomato, bocconcini with EVOO (GF, V)
- Ribbon Sandwich in sliced white and brown Bread with Chicken or Ham Cheese, Mayonnaise and lettuce
- Vegetable spring roll with wasabi mayo (V)
- Spinach & ricotta triangle with tomato salsa (V)
- Mini fruit cup with seasonal melons and berries (V, GF)

Silver Canape Menu

\$42 per person

7 pieces | Minimum 8 guests

- Smoked Salmon Tartlet with Cream Cheese and Roe and shallots
- Spicy lamb meat ball with mint yoghurt (GF)
- Ribbon Sandwich in sliced white and brown Bread with Chicken or Ham Cheese, Mayonnaise and lettuce
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
- Vegetarian Spring Roll with mushroom and Seasonal vegetables and dipping Sauce (V)
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V GF)

Gold Canape Menu

\$58 per person

12 piece | Minimum 8 guests

- Oriental Har Gau with hot soy sauce
- Smoked Salmon Tartlet with Cream Cheese and Roe and Shallots
- Mini Beef Burger with Brioche Buns and Tomato Cheese, BBQ sauce and Cheese
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
- Spicy lamb meat ball with mint yoghurt
- Vegetarian Spring Roll with mushroom and Seasonal vegetables and dipping Sauce (V)
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V GF)
- Sweets and Dessert (V)

Platinum Canape Menu

\$75 per person

14 pieces | Minimum 8 guests

- Oriental Har Gau with hot soy sauce
- Cheese Platter with Brie and Blue Cheese and Crackers
 - Scallops on Shell with Aioli
- Smoked Salmon Tartlet with Cream Cheese and Roe and Shallots
- Prawn Cocktail Tartlets with Avocado Mousse and Piquant Sauce
- Mini Beef Burger with Brioche Buns and Tomato Cheese, BBQ sauce and Cheese
 - Spicy lamb meat ball with mint yoghurt
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V,GF)
 - Variety Dessert (V)

Vegetarian Canape Menu

\$38 per person

6 pieces | Minimum 8 guests

- Marinated Olives Tartlet with Cream Cheese and shallots
- Stir Fried Egg Vegetable Noodle Box with carrot cabbage and chives (V)
- Ribbon Sandwich in sliced white and brown bread with salad or roasted veg, cheese, mayonnaise and lettuce
- Vegetarian Spring Roll with mushroom and Seasonal vegetables and dipping sauce
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Gluten Free Canape Menu

\$45 per person

6 pieces | Minimum 8 guests

- Fresh Shucked Oysters and Lemon Wedges (GF)
- Smoked Salmon with Cream Cheese and Roe and Shallots
- Vegetarian Vietnamese Roll with mushroom and Seasonal vegetables and dipping Sauce (V GF)
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V GF)
 - French style Crème Brulee with Vanilla Bean and Caramel top

Note: Canape menus are not substantial menus but can be added to BBQ, Buffet or Platter Menus

Buffet Menus

Minimum 10 guests for all buffet Menus

Silver Buffet Menu

\$48 per person |

- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
 - Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
 - Main Course
 - Herb Roasted whole Chicken with Jus
- Field Mushroom and Green Peas Risotto cooked with cream and Parmesan Cheese
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Gold Buffet Menu

\$58 per person

Platters

- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb

Main Course

- Pork Loin Roast with Crackling and Apple Gravy
 - Cumin spiced Lamb Roast with Rich Sauce and Mint Flavoured Rub
- Field Mushroom and Green Peas Risotto cooked with cream and Parmesan Cheese
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Platinum Buffet Menu

\$68 per person

Platters

- Salmon Sashimi and Scallops with Lemon Wedges, Wasabi Mayonnaise
- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb

Main Course

- Pork Loin Roast with Crackling and Apple Gravy or Herb Roasted whole Chicken with Jus
 - Cumin spiced Lamb Roast with Rich Sauce and Mint Flavoured Rub
- Field Mushroom and Green Peas Risotto cooked with cream and Parmesan Cheese
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

BBQ Menus

Minimum 10 guests for all BBQ Menus

Silver BBQ Menu

\$28 per person

Platters

- Breads, Rolls, Bread Stick and Crackers, Vegetable Batons, Hummus Dip and Taramasalata Dip

Main Course

- BBQ Grilled Australian Beef and Honey Flavoured Pork Sausages
- Chicken thigh Satay Skewers Marinated with a Peanut Sauce and Mild Spices
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Gold BBQ Menu

\$48 per person

Platters

- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb

Main Course

- BBQ Grilled Australian Beef and Honey Flavoured Pork Sausages
- Chicken thigh Satay Skewers Marinated with a Peanut Sauce and Mild Spices
- Thai Beef Skewers with Lemongrass and Garlic influence, Green Chilli and Basil
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Platinum BBQ Menu

\$68 per person

Minimum 10 ppl

Platters

- Salmon Sashimi and Scallops with Lemon Wedges, Wasabi Mayonnaise
- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb

Main Course

- BBQ Grilled Australian Beef and Honey Flavoured Pork Sausages
- Grilled Vanamei Prawns with Garlic Butter and Shallots
- Fresh Salmon Fillet with Grilled Lemon (GF)
- Chicken thigh Satay Skewers Marinated with a Peanut Sauce and Mild Spices
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Ocean Deluxe Menus

Surf and Turf

\$180 pp

- Fresh Shucked Oysters and Lemon Wedges (GF)
- Salmon Sashimi with Soy Sauce, Wasabi Paste
- Grilled Scallops on Shell with house dressing
- Whole Grilled Scampi with Garlic Butter and Herbs
- Stir fried Abalone on shell with Onion and Celery
- Hollandaise Sauce on Lobster 1/2 shell
- Grilled Cumin Spiced Lamb Cutlet
- Crusty Bread Rolls and Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Fresh Seasonal fruits with Watermelon, Rock melons, Pineapple Fresh Berries and Strawberries
- Desserts Variety with Caramel Slices, Brownie Slices, New York Cheese Cake and Chocolate Mousse Dessert

Christmas Special

\$150 pp

- Fresh Shucked Oysters and Lemon Wedges (GF)
- Salmon Sashimi with Wasabi
- Grilled Scallops on Shell with house dressing
- Whole Grilled Scampi with Garlic Butter and Herbs
- Garlic Buttered Grilled Vanamei Prawns with Herbs
- Pistachio Stuffed Turkey Breast
- Pineapple Spiced Leg Ham
- Crusty Bread Rolls and Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Fresh Seasonal fruits with Watermelon, Rock melons, Pineapple Fresh Berries and Strawberries
- Christmas Pudding with Amaretto Anglaise Sauce

Platter Menus

Silver Platter Menu

\$120 each

Cheese Platter- Mature Cheddar /Blue Vein Cheese/ Creamy Brie served with fresh Berries and Crackers, Lavosh, Nuts and Dried Fruits

Fruit Platter - Fresh Seasonal fruits with Watermelon, Rock melons, Pineapple Fresh Berries and Strawberries

Variety Sweet and Dessert Platter – Caramel Slices, Brownie Slices, New York Cheesecake and Chocolate Mousse Dessert

Ribbon Sandwich Platter – Mixed Fillings with Mesclun including Chicken Mayo, Ham Tomato, Cucumber and Cheese Tomato (v)

Assorted Sushi Platter – Salmon, Avocado, Teriyaki, Tempura Prawn Cucumber, Tofu and Tuna on Assorted Nori

Vegetarian Antipasto and Dipping(V) Platter- Hummus Dipping, Spiced Olives Dipping, Grilled Eggplant, Vegetables, Marinated Olives, Pickles, Flat Bread and Crisp such as Grissini, Lavosh or crackers

Gold Seafood Platter Menu

\$350 each

- Fresh Shucked Oysters and Lemon Wedges (GF) (24pcs)
 - Salmon Sashimi with Soy Sauce , Wasabi Paste
 - Grilled Scallops on Shell with House dressing (10 pcs)
 - Tail on Vanamei Prawns Cocktail with Lemon (2Kg)
- Mixed Seafood Marina Salad with Calamari, Barramundi, Prawns and Mussels tossed in Mayonnaise and Sweet Chilli , Mesclun and Chopped Chives
- Balmain Bugs Halves , grilled with Garlic butter and Herbs (10pcs)

Platinum Seafood Platter Menu

\$500 each

- Fresh Shucked Oysters and Lemon Wedges (GF) (24pcs)
 - Salmon Sashimi with Soy Sauce, Wasabi Paste
 - Grilled Scallops on Shell with house dressing (10pcs)
 - Tail on Vanamei Prawns Cocktail with Lemon (2kg)
- Mixed Seafood Marina Salad with Calamari, Barramundi, Prawns and Mussels tossed in Mayonnaise and Sweet Chilli , Mesclun and Chopped Chives
- Balmain Bugs Halves , grilled with Garlic butter and Herbs (10pcs)
- Whole Grilled Scampi with Garlic Butter and Herbs (10pcs)