ONE O ONE

SYDNEY

Canapé Packages

Gold $90pp

6 canapés, 1 substantial, 1 dessert

Platinum $115pp

7 canapés, 2 substantial, 1 dessert

Diamond $140pp

7 canapés, 2 substantial, 2 desserts, 1 grazing table

(5 hour + charters only)

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Seafood

Tuna crudo sesame cone, wasabi mayo, pickled ginger, furikake, tobiko

Yellowfin tuna tataki lollipops, Korean sauce, wasabi, popped rice GF

Snow crab and yuzu tartlet, trout roe GF

Crunchy snapper and pea croquette, lemon mayo

Black crumbed Moroccan prawn arancini, saffron mayo

Prawn and black sesame toast, Thai sauce

Market fresh peeled king prawns, yuzu kewpie, cocktail sauce, roe GF

Grilled tikka masala tiger prawn sticks, lemon yoghurt GF

Hiramasa kingfish crudo spoons, seaweed, pomegranate, lime sesame dressing GF

Marinated garlic octopus and jalepeno skewers GF

Betel leaf, prawn, green mango, peanut and coconut chutney, chilli GF

South coast oysters on ice, vodka and cucumber mignonette, trout roe GF

Meat and poultry

Middle Eastern lamb spring rolls, spicy chutney

Prosciutto wrapped fig, holy goat, honey drizzle GF

Beef and fennel tartare on crostini, parmesan snow, avocado puree

Spicy lamb kofta, pomegranate, mint labne, coriander, sumac GF

Korean sweet sticky chilli fried chicken, popcorn style GF

Pepper beef mini pies, smashed pea topper, tomato relish

Cocktail empanada, spicy beef and sultana, jalepeno yoghurt sauce

Vegetarian

Spicy tomato and watermelon gazpacho shots GF

Feta, spinach and pumpkin mini empanadas, tomato chutney

Goats curd and caramelised red onion tartlets, truffle honey drizzle GF

Wild mushroom, thyme and goats cheese arancini

Zucchini skewers with bocconcini, cherry tomato and olives, miso dressing GF

Beetroot crisps with chilli hummus, pomegranate, sumac GF

Hot crispy fried mozzarella sticks with spicy dipping sauce

Substantial fork food

Lobster roll with tarragon and chive mayo, micro celery (surcharge $15pp)

Baja white fish soft taco, cabbage, pineapple, spicy mayoChermoula chargrilled lamb cutlet, pomegranate, yoghurt GF

Yellowfin tuna slider, beetroot, pickled red onion, wasabi mayo and iceberg

Wagyu cheeseburger, pickles, caramelised onion, relish

Fried buttermilk chicken slider, fennel slaw, sriracha mayo

Steamed bao buns, crispy pork belly, pickled carrot, sriracha

Malaysian chicken curry, rice, mango chutney GF

Vegetarian black bean chilli with sour cream and guacamole V GF

Pea and basil pesto gnocchi with parmesan V NB

Dessert

Mixed mini iced eclairs

Mini Nutella and dulce de leche empanadas

Strawberry panna cotta pots, fresh strawberries

Grazing tables

French cheese, charcuterie and antipasto boards

Freshly shucked oysters, peeled prawns, balmain bugs

A Chefs Charge of $500 applies to all canape menus

Minimum order of $250 applies to all catering orders

All dietary requirements can be catered for, please let us know upon booking

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Buffet Packages

Gold $120pp

2 canapés chefs choice, 3 main platters, 3 side platters, 1 dessert platter

Platinum $135pp

2 canapés chefs choice, 4 main platters, 4 side platters, 2 dessert platters

Mains

Smoked ocean trout slices cornichons, asparagus, soft egg, avocado, croutes

Pistachio crusted salmon side, citrus, watercress, salsa verde

Slow cooked lamb shoulder, fennel, peas, preserved lemon

Whole stuffed ocean trout, orange butter sauce

Barramundi, corn puree, smokey corn and jalepeno salsa

Mediterranean seafood salad, prawns, mussels, calamari, saffron lemon vinaigrette

Smoked duck salad, plum, grilled radicchio, candied walnuts

Grilled king prawns, harissa, apricot couscous, yoghurt

Pine nut, currant, brioche chicken ballantine, salsa verde

Chargrilled Moroccan spiced spatchcock, eggplant, feta

Coconut, curry leaf chicken curry, rice, mango chutney, pappadum

Spicy grilled eggplant involtini, ricotta, leek, tomato salsa V

Ricotta gnocchi, pesto, cherry tomatoes, parmesan V

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Fine Dining Menu

$180pp

2 Canapes Chefs choice, 1 entrée, 1 main, 1 dessert

*Minimum 10, alternate drop POA for guest numbers over 20

Entrée

Yellowfin tuna crudo, salmon roe soft egg, goachujang dressing toast

Pan fried scallops, carrot smash, crumbled chorizo, curry leaves

Panfried Clarence River chermoula prawns, watermelon and feta salad

Prosciutto, buffalo mozzarella, peach salad, black olive crumb, shiso

Marinated skinless heirloom tomato, mozzarella, basil oil, parmesan crisp V

Pan fried green ricotta gnudi, wild mushrooms, walnuts, sage V

Main

Snapper, Paris mash, tarragon and pea, jus

Buttermilk blue eye trevalla, braised fennel, urad dahl

Slow braised lamb shoulder ballantine, peas, goats cheese

Deboned corn fed chicken, ricotta gnocchi, green olive, lemon and grape salsa

Grass fed pink pepper crusted eye fillet, brisket croquettes, chimichurri

Spicy gilled whole eggplant, tomato jam, labne, hazelnuts V

Green pea and leek goats cheese risotto V

NB For our plated lunches and dinners sourdough rolls, butter, cavolo nero, parmesan and pine nut salad and duck fat hasselback potatoes for the table are included in price per person

Dessert and cheese

Warm fudgy date cake, coconut ice cream, fresh honeycomb
Flourless chocolate torta caprese, raspberry ice cream
Salted caramel custard, banana, popcorn, peanut brittle
Rhubarb, honey and custard mille feuille
Classic tiramisu
Cheese selection of 3 French cheeses and accompaniments

NB Chefs Charge of $600 applies to all fine dining menus
Minimum order of $250 applies to all catering orders
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Sides

Pea, mint, fennel, baby gem lettuce, feta V
Marinated heirloom tomatoes, mozzarella and basil V
Shaved squash, zucchini, cherry tomato, parmesan, almonds V
Quinoa, omelette, sautéed silver beet, chickpeas, toasted pepitas V
Mixed garden greens, pickled cucumber, pear, pine nuts, parmesan V
Grilled broccolini, edamame, peas, white beans V
Roasted chermoula cauliflower, baby spinach, currants, blood orange V
Kipfler potato salad, crispy pancetta, dill, mustard mayo, pickled red onion
Soba noodles, chilli, red cabbage, peanut chutney, mint, coriander V
Grilled sweet corn, jalepenos, cherry tomato, coriander, lime V
Shaved brussel sprouts, savoy cabbage, parmesan, fennel, parsley V
Fried chat potatoes with sage salt V

*Sonoma sourdough bread rolls and pepe saya butter included with all Buffets

Dessert platters

Cheese and accompaniments
Flourless chocolate almond cake, cream, honeycomb, figs
Rosewater strawberry eton mess, cream, pink floss
French chocolate mousse, biscotti, raspberries, double cream
Vanilla bean custard tarts, seasonal berries
Spiced poached pears, warm dark chocolate sauce, vanilla bean ice cream

A Chefs Charge of $500 applies to all Buffet menus
Minimum order of $250 applies to all catering orders
All dietary requirements can be catered for, please let us know upon booking