

LEGACY

SYDNEY

Canape #1 – 7 Canape, 1 Substantial, 1 Sweet Canape	\$80.00 per person
Canape #2– Charcuterie & Cheese Station, 7 Canape, 1 Substantial, 1 Sweet Canape	\$105.00 per person
Canape #3 – Oyster Bar, Charcuterie & Cheese Station, 7 Canape, 1 Substantial, Dessert Bar	\$125.00 per person

COLD CANAPÉS

Smoked salmon dome, dill cream cheese, salmon roe, blini

Poppy seed macaron, beetroot cured ocean trout, lemon creme fraiche (gf)

Gin and sage salt cured lamb, white pepper yam, black bread, parsley mayo

Peppered lamb fillet costini, truffled mushroom pate

Pepperberry cured beef, spicy tomato mascarpone, croute

Truffle ricotta and rosemary fig jam tart (v)

Italian tart, roasted capsicum, goat's cheese, chives (v)

Baby bocconcini, cherry roma tomato, pesto oil pipette, baby purple basil (v/gf)

WARM CANAPÉS

Seared king prawn skewer, garlic & chilli, chopped coriander, finger lime mayo (gf)

Flaked Tasmanian salmon, artichoke, asparagus filo tart

Petite pork sausage roll, toasted fennel tomato chutney

Honey sesame glazed chicken meatball, capsicum brunoise, spring onion (gf)

Honey soy marinated chicken tenderloin skewer, toasted sesame dip (df)

Lamb and rosemary pie topped with pea puree

Moroccan lamb and harissa meat ball with lemon yoghurt (gf)

Open steak sanga; beef striploin, cheddar, chimichurri, toasted baguette Cheeseburger slider, with beef pattie, American cheese, pickle, tomato sauceMushroom, truffle and parmesan arancini ball, parsley emulsion (v)

Feta, honey pumpkin & chive filo tart (v)

Warm goat's cheese dumpling, red pepper chutney (v)

Steamed vegetable dumpling, crushed peanuts, coriander, chilli vinegar dip (on spoon) (vn)

SUBSTANTIAL CANAPES

COLD

Spicy tuna poke, corn, edamame, seaweed salad, radish, sushi rice, crushed avocado (gf)

Seared Moroccan lamb, pearl cous cous salad, pomegranate, spiced lemon yoghurt, coriander

Thai beef, glass noodles, crushed peanut, nuoc cham (gf/df)

WARM

Braised lamb, garlic polenta, purple carrot (gf)

Stir fry eppered beef noodle, onion, bean sprout, crispy shallot, coriander (df)Beef

bourguignon and creamy mash (gf)

Garlic prawn with orzo, wilted kale, creamy garlic sauce

Buttermilk fried chicken, crunchy slaw, ranch dressing

12 hr slow cooked beef cheek, cheesy aligot mash, crispy leek, vegemite jus (gf)

Roast pumpkin risotto, mascarpone, parmesan, truffle oil, micro herbs (v/gf)

SWEET CANAPES

Tiramisu chocolate cup, Kahlua, cocoa

Mint brûlée, caramel crunch (gf)

Mini Tim Tam cheesecake

Mini fruit tart, cream patisserie

Assorted chou chous, mini filled choux pastry

Mini torched lemon tart baked meringue

Macaron collection (gf)

Mini chocolate, raspberry tart

Opera bite

LATE SUPPER – *additional \$18.00 per canapé per person*

Late night snacks on the way out are designed to soak up the evening, dazzle the tummy and send you home happy.

Toasted brioche slider, grilled ground beef patty, fresh tomato with double cheese and tomato chutney

House slider of Peri Peri chicken with caramelised onion, swiss cheese, tomato and ranch dressing

Fish & chips, flathead fillets, crispy kipflers, Spanish paprika mayo

**menus are subject to change due to produce availability*

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SHARED BUFFET MENU

\$120.00 per person

2 Canape, Two (2) Entrées, Two (2) Mains, Three (3) Side dish and Three (3) Dessert Canapes

CANAPES

Mushroom, truffle and parmesan arancini ball (v)

Moroccan rubbed lamb and fetta sausage rolls, chilli tzatziki dip

CHOOSE YOUR ENTREE - Please select 2

Marinated beetroot salad with pistachio, apple, mint & shanklish cheese (v,gf)

Smoked fish rilette, preserved lemon, herbs (gf, n)

Charred prawns, chilli, avocado puree (gf, df)

Venison tartare, house sriracha, pickled Farm radish, sesame (gf, df)

CHOOSE YOUR MAINS - Please select 2

Corn-fed chicken grilled with lemon, spices and herbs saffron vegetable rice (gf)

Lamb shoulder, olives, rosemary, preserved lemon, baked potatoes (gf/lf)

Roasted wagyu beef, polenta and chimichurri (gf)

Charred salmon, risoni, pea, red onion and mint

Wild mushroom risotto scented with truffle oil and served with fresh parmesan (v,gf)

CHOOSE YOUR SIDES - Please select 3

Cumin roasted pumpkin, French beans, roquette, parmesan (v,gf)

Roasted dutch carrots, carrot top pesto, tahini, yoghurt, puffed wild rice (v,gf)

Roast thyme potatoes and rosemary salt (v,gf)

Organic leaves and champagne vinegar dressing (v, lf, gf)

Balinese mixed organic vegetable salad, lime juice dressing (v,gf)

CHOOSE YOUR SWEETS - Please select 3

Crumbled Tim Tam pavlova, King island double cream, shaved chocolate

Mango Eton mess, meringue, chantilly cream, raspberry ripple

Glazed wild strawberry tart, crème patissiere

Lemon tart, crème fraîche

Mini passionfruit brûlée, coconut sugar (gf)

APRES

After your meal, you are served organic and sustainable coffee and a selection of fine teas.

All plated menus are served with warm sourdough rolls.

Our bread is served with organic butter or extra virgin olive oil to the table

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BBQ Menu #1

\$75.00 per person

PROTEIN

Pork and veal chipolata sausage, chilli jam

Minute steak with rosemary, sea salt, and fig mayonnaise (gf)

Chicken tenderloin with Portuguese glaze (gf, halal)

VEGETABLE

Chickpea and parsley falafel, with mint and cumin yoghurt (v)

SALAD

Garden leaves, fresh herbs, cucumber, crunchy celery, tomato, French mustard vinaigrette (gf)

Speciality potato salad, homemade mayonnaise, salad onion, continental parsley, cracked pepper and lemon zest

BBQ Menu #2

\$90.00 per person

PROTEIN

Citrus and thyme infused chicken thighs, tomato and mint salsa (gf, halal)

Rib eye steak, oregano, garlic marinade, café de Paris butter (gf)

Atlantic salmon, lime leaf, wasabi mayonnaise (gf)

VEGETABLE

Chickpea and parsley falafel, with mint and cumin yoghurt (v)

Chargrilled peppers, balsamic, rosemary (v)

SALAD

Garden leaves, fresh herbs, cucumber, crunchy celery, tomato, French mustard vinaigrette (gf)

Specialty potato salad, homemade mayonnaise, salad onion, continental parsley, cracked pepper and lemon zest

Caesar, baby cos leaves, crisp garlic, prosciutto shards, rosemary rubbed croutons and traditional dressing

TO FINISH

Fresh seasonal fruit platter to share (v, gf)

All menus Minimum 20 guests

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Lamb shoulder, olives, rosemary, preserved lemon, baked potatoes (gf/lf)

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