



## ***CANAPÉ SELECTION***

### **GOLD CANAPÉ PACKAGE - \$69 per person**

Selection of 3 cold canapés, 2 warm canapés, 1 substantial canapé, 1 dessert canapé

### **PLATINUM CANAPÉ PACKAGE - \$99 per person**

Selection of 4 cold canapés, 4 warm canapés, 2 substantial canapés, 1 dessert canapé

### **ÉLITE CANAPÉ PACKAGE - \$115 per person**

Selection of 5 cold canapés, 4 warm canapés, 2 substantial canapés, 2 dessert canapé,

Plus choice of one of the below Station

Sashimi Station or Glazed Ham Station or Charcuterie and cheese Station ( Min 50 People)

### ***SELECTION OF COLD CANAPÉS***

Freshly shucked Sydney rock oysters with cucumber apple cider vinaigrette (GF)

Miniature shortcrust tart heirloom medley cherry tomato, goat feta, olive, basil (GF)

Chilled Queensland king prawns with yuzu mayo dipping sauce (GF)

Jamon serrano with rockmelon, Persian feta, extra virgin olive oil, on spoon

Cured Tasmanian king Salmon ceviche, avocado, lime aioli, crispy sweet potato on spoon

Black angus beef carpaccio, grilled asparagus, truffle mayonnaise, sourdough crumb

QLD spanner crab charred sweet corn, dry chilli, basil, lemon tart

Sriracha chicken, shredded bok choy, bean sprouts, crispy shallots, light soy dressing

(Cold canapes can be prepared GF)

### ***SELECTION OF WARM CANAPÉS***

Fresh herb and summer green pea buffalo mozzarella risotto balls with pesto mayo  
(v)

Peppered rare black angus, mushroom, crispy bacon, horseradish cream, on spoon  
(GF)

Seared Atlantic scallops, chorizo, sweet corn, chipotle, toasted sourdough  
Crispy shredded duck filo cigars with spiced orange glaze  
Pan-seared yellowfin tuna, wakame, white soy, toasted sesame seed  
Tempura tiger prawn, pickled cucumber, citrus ponzu dressing  
Spiced chicken empanadas, truss tomatoes cumin, relish

Wagyu beef mini pie with home-made shortcrust pastry and spiced tomato sauce

### ***SELECTION OF SUBSTANTIALS CANAPÉS, BOXES***

Crispy spiced chicken with shaved slaw and red-eye mayo on a milk bun

Black angus grilled burger with wild tomato relish aged cheddar and house-made  
barbecue sauce

Seared Tasmanian salmon with shaved fennel, broccolini, peas, risoni pasta salad  
(in box )

Crispy fried Hawkesbury squid with wild rocket and chorizo potato salad  
(in bamboo box)

Moroccan spiced slow cooked Riverina lamb shoulder with bitter greens, chickpea,  
cherry tomato, rita ( in bamboo box)

Twice cooked Berkshire pork belly bites with chilli, lime, burnt caramel, baby greens,  
bean sprout salad (GF)

Tiger prawns orecchiette pasta, calva nero, shaved zucchini, lemon, garlic toasted  
sourdough

### ***SELECTION OF DESSERT CANAPÉS***

Passionfruit curd fresh strawberry tart  
Salt caramel chocolate crumble tart  
Valrhona dark chocolate mousse, sour cherry, toasted coconut  
Strawberries and cream with coconut rough shortbread (in glass)  
Whipped vanilla bean cheesecake with blueberries and lemon (on spoon)  
Triple cream brie, sour cherry and baby basil tart

## ***BUFFET SELECTION***

### **GOLD BUFFET PACKAGE - \$105 per person**

Selection of 2 canapés on arrival, 2 cold platters , 2 warm platters, 1 dessert platter

### **PLATINIUM BUFFET PACKAGE - \$125 per person**

Selection of 2 canapés on arrival, 3 cold , 3 warm platters, 2 dessert platters

### **SEAFOOD BUFFET PACKAGE - \$160 per person**

#### ***SELECTION OF COLD PLATTERS***

Pepper-seared black angus carpaccio with celeriac remoulade, fresh watercress and lemon (GF)

House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (GF)

Salami selection with pickles, olives and grilled veg

Shaved Spanish ham serrano layered with fresh peach or melon slices (seasonal), wild rocket, aged balsamic and cold-pressed organic olive oil dressing (GF)

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

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

#### ***SELECTION OF WARM PLATTERS***

Poached Tasmanian salmon with grilled leeks, crisp fried caper and lemon cream fraiche (GF)

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

Roasted (med-rare) pepper-crust black angus sirloin with local mushrooms and chimichurri (GF)

Free-range de-boned chicken roasted with butternut pumpkin, Persian fetta and Harissa (GF)

Crispy-skinned W.A Cone Bay barramundi with cherry tomatoes, olives, shaved zucchini and basil (GF)

#### ***SELECTION OF 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

Share Platters option will also include the following complimentary platters:

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

### ***SEAFOOD BUFFET MENU***

#### ***Canapés***

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)  
Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (GF option available)

#### ***Cold Platters***

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli  
(lobster on request, POA)  
Pepper-seared yellowfin tuna carpaccio with celeriac remoulade, fresh watercress and lemon (GF)  
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 butternut pumpkin, Persian fetta and Harissa (GF)

#### **Buffet includes**

Steamed new potatoes  
Wild rocket, shaved pear, pecorino, aged balsamic dressing  
Spiced cauliflower, chickpeas, rita salad  
Hand-made 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

## ***ADD-ONS FOOD STATIONS***

***(Minimum 40 people)***

**Stations can be added to any canape or buffet event**

### ***SASHIMI STATION***

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

**\$25 per person**

**(\$250 chef charge under 40 guests)**

### ***DUMPLING BAR***

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

**\$20 per person**

### ***OYSTER TASTING STATION***

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

**\$25 per person**

### ***GLAZED HAM STATION***

Served warm and carved to order served with mustards, pickles and soft rolls

**\$24 per person**

### ***CAVIAR STATION***

Selection of caviars , ice bowl , complete with hostess to guide though the caviars

**Price on enquiry**

### ***CHARCUTERIE & CHEESE***

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

**\$22 per person**

### ***JUST CHEESE***

Wide selection of both local and imported cheeses with various breads and classic accompaniments

**\$19 per person**