



# ELEMENT

---

CATERING MENU

# ELEMENT

## CANAPES PACKAGES

*FORT DENISON CHEFS SELECTION – \$75pp*

*6 Classic, 1 Substantial, 1 Dessert*

~

*GARDEN ISLAND SELECTION – \$92pp*

*8 Classic, 2 Substantial, 1 Dessert*

~

*JONES BAY WHARF SELECTION – \$116pp*

*Grazing Antipasto Platter, 8 Classic, 1 Signature,  
1 Substantial, 1 Dessert*

*Minimum Spend \$1,500  
Chef fee of \$350 applies to all packages*

# ELEMENT

## CLASSIC CANAPES

*\$10 per item for additional choices*

### COLD

*Huon smoked salmon blini, chive, dill, crème fraiche*

*BBQ duck pancake rolls, shallot, hoisin*

*Crab, fennel, limoncello, radish*

*Asparagus, prosciutto, parmesan aioli - GF*

*Beetroot Gin Cured Ocean Trout, smoked yogurt, cucumber relish -  
GF*

*Smoked sweet potato hummus, pita chips, brown butter - V*

*Elderflower cured kingfish sashimi spoons, pineapple chili salsa - GF*

*Thai Chicken larb salad, nam jim, toasted peanuts, baby gems - GF*

*Snapper sashimi, ponzu, cucumber - GF*

*Eggplant, tarragon, garlic confit, crostini - V*

*Nori squares, avocado, ginger, shallot, wasabi - V*

*Haloumi, cherry tomato, basil leaves, balsamic - V*

*Pea, Mint, Feta, crostini - V*

*Roast beef, béarnaise, potato rosti,*

*Beetroot, zucchini, quinoa fritters, yogurt mint sumac*

*Parmesan polenta basil bites - V*

# ELEMENT

## CLASSIC CANAPES

*\$10 per item for additional choices*

### WARM

- Corn fritters, spicy tomato relish, avo smash - V*  
*Mexican chicken mole tostada, guac, pico de gallo*  
*Chorizo, whipped feta, brioche toast*  
*Karaage chicken, green onion, nori*  
*Golden crunchy new potatoes, curry salt, aioli - V*  
*Wild mushroom duxelles tarts, truffle oil, pecorino - V*  
*Prawn lollipops, kaffir lime butter*  
*Scallop in half shell, cauliflower puree, herb crumb*  
*Teriyaki beef, lemongrass, sesame bamboo skewers*  
*Pulled chicken, crisp curry leaves, wonton crisp*  
*Pork belly, cauliflower, pomegranate*  
*Chickpea fritters, tzatziki, chili jam - V*  
*Crispy brussel sprouts, vincotto - V*  
*Lamb kofta, yogurt mint, dukkha salt - N*  
*Cauliflower, parmesan, cheddar, thyme arancini*  
*Pork, fennel, house made sausage rolls, tomato jam*  
*Chicken, corn, house made sausage rolls, tomato jam*



# ELEMENT

## SIGNATURE CANAPES

*\$18 per item for additional choices*

*Mini lobster brioche rolls, creamy slaw, celery, pickles and potato crisps*

*Mini prawn baguette rolls, Bloody Mary sauce, iceberg lettuce*

*Sticky pork, betel leaves, mango, crispy shallot, palm sugar, chili*

*Tuna tartare, avocado, wasabi, baby gem lettuce cups or tapioca squid ink crisp - GF*

*Fijian coconut ceviche, lime, coriander, chili, papaya - GF*

*Oysters x 3pp, 2 styles:*

*Watermelon, raspberry mignonette, OR Shallot red wine vinegar, OR Nori ponzu*

# ELEMENT

## SUBSTANTIAL CANAPES

*\$16 per item for additional choices*

*Braised lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley*

*Wild mushroom truffle risotto, parmesan, rocket - V*

*Haloumi Burger, rocket, relish, aioli - V*

*Pork sliders, green apple ranch slaw, smoky BBQ sauce*

*Fish tacos, baja sauce, slaw*

*Moroccan spice eggplant, tomato, couscous, preserved lemon - V*

*Risoni pasta, zucchini, olives, fetta, chili, herbs - V*

*Grilled market fish, papaya, coconut lime chili - GF*

*Beef sliders, American cheese, pickles*

*Wagyu mini beef burger, cheese, house pickles, milk buns*

*BBQ chicken, smoked tomato tarragon vinaigrette - GF*

*Lamb skewers, chimichurri sauce - GF*

*Miso salmon, pickled ginger, sesame, cucumber - GF*

*Chicken schnitzel petite rolls, lettuce, aioli*

*\*Grilled lobster tails, café de paris butter (market price, please enquire) - GF*

# ELEMENT

## DESSERT CANAPES

*\$9 per item for additional choices*

*Salted chocolate pistachio brownie - N*

*Spiced orange polenta cake*

*Lemon lime tarts*

*Baked ricotta, cinnamon, tarts*

*Chia, coconut, passionfruit, spoons - DF, VE, GF*

*Avocado Cacao mousse - DF, VE, GF*

# ELEMENT

## GRAZING PLATTERS

*Minimum \$1,000 + delivery fee of \$60 (free delivery over \$1,500)*

*Platters are for 10-15pax*

*Grazing platters can be ordered as an accompaniment with no min. spend*

*Mezze Platter: spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fattoush salad, pita chips -V - \$225*

*Cured Meats: salami, prosciutto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough - \$265*

*Fromage Plate: Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh - \$265*

*Dessert Platter: Chocolate pistachio brownie, berry polenta cake, fig friands, sweet slices - GF options available - \$180*

*Fruit Platter: Selection of in season fresh fruit - \$160*

*Oysters: wakame seaweed, pickled ginger, ponzu sauce, lemon - \$280*



# ELEMENT

## GRAZING PLATTERS

*QLD Tiger Prawns: tail on, harissa aioli, lemon - GF - \$300*

*Smoked Chicken: spinach, chickpeas, smoked paprika yoghurt,  
lemon thyme -GF - \$240*

*Roast Beef: rocket, grana padano, cherry tomato, truffle aioli -  
GF - \$280*

*Miso Salmon: soba noodles, sesame, pickled ginger, asian herbs  
GF, DF - \$260*

*Pulled Lamb: feta, couscous, currants, toasted almond - N - \$260*

*Frittata: pea, mint, feta, spinach - V, GF - \$160*

*Haloumi, lemon, caper, chili (mild), parsley salad - V, GF - \$160*

*Roasted Root Vegetable: salsa verde, rocket - VE, GF \$160*

# ELEMENT

## GRAZING PLATTERS

*Charred Turmeric Cauliflower: kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing - N, V, GF - \$160*

*Quinoa: mint, tomato, lemon oil, tabouli - VE, GF - \$160*

*Chermoula Potato Salad: with crispy chorizo, sweet corn, olives - GF - \$160*

*Super Greens: tamari, sesame seeds, broccolini, asian greens, ponzu dressing - VE, GF - \$160*

*Basil Rocket Pesto: penne, tomato confit, parmesan - V - \$160*

*Roast Beetroot: cumin, balsamic, lentil, parsley, pomegranate - VE - \$160*

# ELEMENT

## BUFFET

*\$120 per person*

*Served in Platters*

*2 Canapes (Chef's selection)*

*Choice of 2 Protein, 2 Veg/Salad, 1 Fruit Platter or Dessert*

*Bread Basket*

*No Chef fee*

*Minimum 10pax*

*Delivery fee of \$60 (free delivery over \$1,500)*

## PROTEIN

*Smoked chicken, spinach, chickpeas, smoked paprika yogurt,  
lemon thyme - GF*

*Roast beef, rocket, grana padano, cherry tomato, truffle aioli  
- GF*

*Miso salmon, soba noodles, sesame, pickled ginger, asian  
herbs - GF, DF*

*Pulled lamb, feta, couscous, currants, toasted almond - N*

*Frittata, pea, mint, feta, spinach - V, GF*

*Haloumi, lemon, caper, chili (mild), parsley salad - V, GF*

# ELEMENT

## BUFFET

### *SALADS & VEGETARIAN*

*Roasted root veg, salsa verde, rocket - VE, GF*

*Frittata, pea, mint, feta, spinach - V, GF*

*Haloumi, lemon, caper, chili (mild), parsley salad - V, GF*

*Charred turmeric cauliflower, kale slaw, curry leaves,  
pomegranate, nuts and seeds, tahini yoghurt dressing - N, V,  
GF*

*Quinoa, mint, tomato, lemon oil, tabouli - VE, GF*

*Chermoula potato salad with crispy chorizo, sweet corn,  
olives - GF*

*Super greens, tamari sesame seeds, broccolini, asian greens,  
ponzu dressing - VE, GF*

*Basil rocket pesto, penne, tomato confit, parmesan, V*

*Roast beetroot, cumin, balsamic, lentil, parsley, pomegranate  
- VE*

### *DESSERT*

*Platter of chocolate pistachio brownie, berry polenta cake,  
fig friands, sweet slices - GF options available*

*Fruit Platter: Selection of fresh seasonal fruit - VE*