



Eclipse Catering Menu

Canape Menu

Minimum spend \$48pp

\$8 items (2 per serve).

Meat

Honey soy chicken tenderloin kebab with black sesame seed

Tandoori chicken with green chilli & lime yogurt (gf)

Chargrill meatballs with smoky glaze

Ripped Serrano ham, parsnip cream & red onion jam on sourdough

Seafood

Prawn and chive gyoza

Mixed sushi and nigiri with wasabi and soy

Crispy prawn twists from fresh chilli and soy

Vegetarian

Popcorn Cauliflower Tempura (New)

Crispy Spring roll with sweet chilli sauce

Zucchini flower with tomato relish

Tomato, fetta and basil Bruschetta

Roast pumpkin, goats curd and Spanish onion tartlet

Mushroom and mozzarella arancini with herb dipping sauce

Pumpkin and fetta arancini (GF)

Dessert Canapés

Portuguese tarts (1 pp) (New)

Hot Churros with chocolate dipping sauce

\$10 items (2 per serve)

Meat

Hot

Fragrant Mediterranean lamb backstrap kebab with minted tzatziki

Beef Wellington with roast tomato relish

Duck Spring Roll

Twice cooked crispy pork belly with apple glaze

Cold

Rare roast beef served with balsamic beetroot relish & horseradish cream

Tandoori & natural yoghurt chicken on potato rosti topped with caramelised onion

Classic Peking duck pancake, hoisin sauce, cucumber & spring onion

Seafood

Hot

Scallop and prawn dumplings

Pan fried scallops on wasabi pea puree with crispy pancetta

Crispy tempura tiger prawn with chilli & soy dipping sauce

Flame grilled teriyaki salmon brochette with mango and coriander dressing (gf)

Cold

Salmon gravlax, avocado tomato, lime salsa tartlet

Pancake rolled with crabmeat, shredded surimi, cream cheese & shallots

Kingfish ceviche with coconut, chilli and lime

Freshly shucked rock oysters served on rock salt with pomegranate vinaigrette (gf)

Vegetarian

Hot

Sweet potato and manchego cheese empanada

Mixed mushroom ragu topped with sourdough & herb crumb

Pan fried goat cheese and roast pear on toasted sourdough

Pakora of Cauliflower, eggplant, zucchini, fresh spinach and onion, deep-fried until golden

Cold

Chilled watermelon with haloumi & balsamic reduction (gf)

Roasted beetroot, Persian feta & orange tartlet

Moroccan spiced cauliflower salad with quinoa & honey yogurt

Vietnamese rice paper rolls with fresh chilli and soy (gf)

Dessert Canapes

Gelatissimo Bambino Cones

Chocolate Éclair filled with Chantilly Cream

Substantial \$9pp (1 per serve)

Banh Mi - Vietnamese French Baguette

Smokey pulled pork, Asian slaw

Shredded beef, sauerkraut, melted gruyere, cornichons

Falafel with fresh hummus, mint & coriander (v)

Chipotle chicken, sweet corn & coriander salsa

Garlic king prawns, salsa rojo & shaved fennel

Sliders on freshly baked brioche rolls

Prime beef slider with aged cheddar cheese, tomato relish and pickle

Pulled pork, salsa fresca, green tabasco, coriander salad

Spiced lamb fillet, tomato & eggplant kasoundi, minted yoghurt

Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa

Classic beer battered flathead fillets with chips and tartare

Deluxe Substantial \$12pp (1 per serve)

Hot

Southern Indian style vegetable curry with basmati rice (v)

Chu Chee Curry – red curry with kaffir lime and coconut cream (prawn or chicken)

Cold

Lobster roll with avocado, eschalot and lime mayonnaise on brioche roll (New)

Thai salad - rice noodles, coriander, mint, Asian greens, zesty lime dressing, fried shallots (beef or chicken)

King prawns, limoncello dressing, orange & fennel salad (gf)

Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint (v, gf)

BBQ duck salad, lemongrass and ginger dressing (gf)

Optional Extras

Grazing Supper Station \$14pp

Choice of meat:

Glazed honey mustard baked leg ham

Or/

Chicken Buffalo wings with Sriracha

Served with pickles and mustards

Creamy potato salad with soft boiled egg and baby capers

Mixed salad with caramelised balsamic dressing

Fresh baked rolls

Charcuterie Boards \$14pp

A selection of cured meats, olives, pickled vegetables, pate and fresh crusty baguette

Fresh Fruit Platters \$9pp

A delicious selection of fresh, seasonal fruits

Cheese Boards \$12pp

Tarago River Gippsland brie, Dynasty blue & Maffra cheddar w Maggie Beer fig paste, flat bread, lavosh, fresh & dried fruits

Combination of all these \$25pp

Fixed Item Budget Menu \$40pp + Chef charge \$400

Chargrilled meatballs with tomato relish

Assorted party pies

Mixed sushi

Vegetable Spring rolls

Salt and pepper prawns

Pumpkin and fetta arancini

Chef Favourites Menu \$50pp

Tandoori chicken with green chilli & lime yogurt (gf)

Crispy prawn twists from fresh chilli and soy

Mixed sushi and nigiri with wasabi and soy

Zucchini flower with tomato relish

Classic Peking duck pancake, hoisin sauce, cucumber & spring onion

Prime beef slider with aged cheddar cheese, tomato relish and pickle

Yum Cha Menu \$48pp

Vegetable Spring Rolls

Steamed bbq pork buns

Har gow

Siu mai

Salt and pepper prawns

Stir fried egg noodles

Classic Buffet \$59pp

Canapes on arrival

Mixed sushi and nigiri

Crispy prawn twist with fresh chilli and soy

Buffet

Mustard & pepper glazed beef sirloin, merlot & eschalot jus (gf)

Corn fed chicken breast, creamy lemon and chive sauce (gf)

Accompaniments

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)

Steamed baby beans w lemon, chilli & garlic (gf)

Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)

Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)

Fresh baked Laurent patisserie mini baguettes

Dessert

Crispy churros with chocolate dipping sauce and fresh strawberries

Optional Upgrade \$8pp

Smoked salmon with dill and baby capers

Premium Buffet \$79pp

Canapes on arrival

Mixed sushi and nigiri with wasabi and soy

Zucchini flower with tomato relish

Rare roast beef served with balsamic beetroot relish & horseradish cream

Buffet

Lamb noisette, minted yoghurt (gf)

Corn fed chicken breast, creamy lemon and chive sauce (gf)

Crisp-skin Cone Bay barramundi fillets, fresh chilli, lime and coriander (gf)

Queensland tiger prawns with aioli and lemons (gf)

Accompaniments

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)

Steamed baby beans w lemon, chilli & garlic (gf)

Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)

Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)

Glass noodle salad, carrot, coriander, mint, sesame, lime & chilli dressing (v, df, gf)

Fresh baked Laurent patisserie mini baguettes

Dessert Canapés

Portuguese Custard Tarts

Optional Upgrade \$8pp

Smoked salmon with dill and baby capers

Formal Menu \$94pp

Choice of 3 Canapes to start

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli (gf)

Poached dice chicken mixed with mayonnaise & egg on potato rosti topped with dill

Baked forest mushroom tartlet with truffle oil (v)

Tempura prawn with sweet chilli and soy dipping sauce

Peking duck pancake with cucumber and hoisin sauce

Mushroom and mozzarella arancini with roasted tomato salsa

Heirloom tomato bruschetta tartlet with caramalised balsamic

Smoked salmon roulade with cream cheese and chive

Mediterranean lamb kebab with tzatziki

Freshly shucked Sydney rock oysters with a pomegranate vinaigrette

Choice of two main courses (served alternately):

Sage and spinach pesto risotto (V)

Petaluma ocean trout fillet with crispy skin, steamed broccolini and paris mash

Amelia Park free range lamb rack slow roasted with salsa verde, potato fondant, light jus & butter poached beans

Oakleigh Ranch eye fillet with twice cooked potato gratin, madeira jus, honey poached carrots

Roast chicken with salsa tartufata truffle sauce and butter poached beans

Served with a mixed leaf salad on each table and fresh baked Laurent patisserie mini baguettes

Choice of two Desserts (served alternately):

A decadent warmed flourless chocolate cake served with chantilly cream and warm chocolate sauce (GF)

Vanilla pannacotta with a raspberry coulis (GF)

Apple tarte tatin on top of a golden puff pastry disc and King Island double cream

Lemon curd tart in a sweet butter shell and a mixed berry compote