

CANAPÉS

HALF HOUR

Chef's selection of 3 items

\$14.50 per guest

Selection of 4 standard items

\$20.00 per guest

ONE HOUR

Selection of 8 standard items

\$34.00 per guest

TWO HOURS

Selection of 10 standard items

\$43.00 per guest

THREE HOURS

Selection of 10 standard items + 2 substantial

\$55.00 per guest

Selection of 12 standard items + 3 substantial

\$70.00 per guest

EXTRA ITEMS

Extra standard items

\$4.50 per guest per item

Extra substantial item

\$8.50 per guest per item

STANDARD COLD SELECTION

Tuna tataki, wasabi, fish roe *DF, GF*

Sydney rock oyster, eschallot vinegar *DF, GF*

Poached chicken, lemon, avocado sandwich *DF*

Peking duck pancake, cucumber, shallot, hoi sin *DF*

Duck liver & foie gras parfait crostini

Tartare of salmon, spiced avocado, crisp tortilla *DF*

Jannei goats' curd, beetroot, balsamic & hazelnut tart *V*

Vegetarian rice paper roll, tofu, nuoc cham *DF, GF, V*

STANDARD SWEET SELECTION

Passionfruit panna cotta, white chocolate soil *GF*

Dark chocolate mousse, freeze dried raspberries, macadamia, marshmallows *GF*

Salted caramel & vahlrona chocolate tart

Mango & tapioca pudding, coconut sorbet *DF, GF*

Vanilla crème brûlée, peach ice cream *GF*

Mandarin tiramisu

Assorted macaroons *DF*

STANDARD HOT SELECTION

Pan fried scallop, parsnip puree, sauce vierge *GF*

Tempura zucchini flower, honey & pinenut labna *V*

Manchego and mushroom arancini *GF, V*

Crisp pork belly, green papaya, sweet & sour *DF, GF*

Togashi spiced prawn, sriracha mayonnaise *DF*
Sweetcorn soup, basil foam *GF, V*

Croque monsieur, Comte, Gruyere, serrano

Wagyu short rib, young coconut, betel leaf *DF, GF*

Chilli chicken dumpling, soy dressing *DF*

Dukkha crusted lamb fillet, caponata *DF, GF*

SUBSTANTIAL SELECTION

Flathead & chips, tartare sauce, lemon *DF*

Pulled pork taco, pico de gallo *DF, GF*

Mini filet mignon, café de Paris butte

Mini cheeseburger, tomato, pickles

Thai chicken curry, coconut rice *DF, GF*

Zucchini and polenta chips, sauce romesco *DF, GF, V*

Vegetarian Singapore noodles *DF, V*



DINING EXPERIENCES

OUTDOOR FOOD STALLS

Please add \$85 per guest for setup

Minimum 50 people and 6 stalls

FOOD SELECTIONS

Sushi \$18.00

Assorted sushi, sashimi, soy, wasabi, pickled ginger

Oyster Station \$18.00

Sydney rock, pacific, lemon and cocktail, cabé net sauvignon vinegar

Cape Grim Prime Rib, jus, béarnaise, mustard, soft roll **\$16.00**

Burger Bar \$16.00

Wagyu cheeseburgers, zucchini pickle, tomato relish, baby cos, brioche bun

Peri peri chicken burgers, lettuce, tomato, mayonnaise

Pasta Station \$16.00

Two types of pasta with carbonara sauce and napolitana sauce, bread

Mexican Stall \$16.00

Nachos, tacos, condiments

Dumpling Bar \$13.00

Steamed prawn, pork, vegetable dim sum, black vinegar dressing

Dessert & Cheese Selection \$15.00

Selection of artisan cheese, quince paste, dried fruit & lavosh

Menu selections can be modified depending on requirements or theme

PLATTER SELECTIONS

Platters are recommended to serve 15 people

PLATTER SELECTIONS

Iced tiger prawns, cocktail sauce, lemon

\$130.00 per platter

Iced Pacific oysters, lemon, Chardonnay vinega

\$120.00 per platter

Assorted sushi, nigiri, wasabi, pickled ginger

\$120.00 per platter

Pulled pork & wagyu beef sliders on brioche

\$85.00 per platter

Mezze with cured meats, marinated olives, char grilled vegetables, Turkish bread

\$75.00 per platter

Vegetarian mezze, marinated olives, char grilled vegetables, Turkish bread, assorted dips

\$65.00 per platter

Selection of artisan cheese, quince paste, dried fruit and lavosh

\$100.00 per platter

Fruit platter

\$75.00 per platter

SPIT ROAST

Contact us to enquire about a spit roast.



SOMETHING EXTRA

COOKING MASTERCLASS CHALLENGE

A hands on dining experience!

Prepare part of your 3 course meal from \$30 per guest

OR

From \$70 per guest as a stand alone event

Can be tailored to specific requirements – PO

Minimum 20 guests

Maximum 40 guests

POA for more than 40 guests