

# canapes

UNDER 19 GUESTS REQUIRES A CHEF FEE OF 350

## cold

- freshly shucked sydney rock oysters with cucumber, caramelised vinegar minognette (gf)
- heirloom cherry tomatoes, whipped ricotta, black olives, pinenuts, miniature tart (gf)
  - chilled queensland king prawns with yuzu aioli (gf)
- poached coconut chicken, shredded baby greens, chilli lime jam, crispy onions (gf)
- king salmon tataki, sesame seeds, king brown mushroom, green shallots, ponzu dressing (gf)
- black angus beef carpaccio, pickled cucumber, capers, horseradish on rosemary crisp (gf)
  - king crab, sweet corn, avocado aioli, fried jalapeno ring, on spoon (gf)

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## warm

- fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli (v)
    - blackened halloumi bruschetta, smoked eggplant heirloom cherry tomatoes
      - spicy grilled eggplant and feta quesadilla, avocado, truss tomato salsa
      - pappered lamb loin, peperonata, olive, shaved pecorino, salsa verde
      - seared atlantic scallops, rodriguez chorizo, chimichurri, baby fennel
        - pumpkin and feta spiced roasted pumpkin empanadas
    - popcorn free-range chicken, pink ginger soy spiked cucumber sambal
      - grass fed beef handmade pie, smoked chilli tomato relish
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substantials

- chilli lime caramel chicken poke with japanese pickles, soy lime dressing, shredded nori (bowl)
  - veggie burger, hlloumi, blackened peppers, salsa verde, wild rocket
- grilled rodriquez chorizo hot dog, pickled white cabbage, hot mustard, aged cheddar, aioli
  - teriyaki marinated king salmon, soba noodle, and chilli lime, baby greens salad bowl
- slow cooked grass-fed sumac lamb shoulder rainbow chard, truss tomtoes, orecchiette pasta, pecorino
  - roasted butternut pumpkin, sage gnocchi, ricotta, shaved zucchini, dukkah nut butter, lemon
    - crispy fried korean chicken, kimchi, red eye mayo slider
  - pulled bbq black angus beef, hot spiced slaw, wild rocket on soft milk bun

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dessert canapes

- passionfruit curd and fresh strawberry tart
- sea-salt caramel and brownie crumble tart
- valrhona dark chocolate mousse, raspberry, coco pop crunch
- prosecco marinated strawberries, watermelon, mint, meringue
- whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
  - triple cream brie, sour cherry and baby basil tart

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79 per person (3 cold, 3 warm, 1 substantial, 1 dessert)

95 per person (4 cold, 4 warm, 2 substantial, 1 dessert)

120 per person plus one food station (4 cold, 4 warm, 2 substantial, 1 dessert. if caviar chosen price will change)

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# vegetarian canapes

UNDER 19 GUESTS REQUIRES A CHEF FEE OF 350

## cold

- spiced butternut pumpkin, hummus, crispy onion tart (gf)
- miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v) (gf)
  - sour cherries, crisp pear, shaved hazelnut, orange (gf)
  - smoked eggplant, horse radish, capers, charcoal wafer cone, roe (gf)
- caramelized soy, ginger, sesame, baby greens, bean sprouts, shredded nori on betel leaf (gf)

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## warm

- wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli
    - silken tofu daikon, cucumber, green chilli salad, nam jim dressing (gf)
      - crispy feta, pea, spinach filo cigars with spiced orange glaze
        - black bean, spiced avocado, cherry tomato quesadilla
  - popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)
    - caponata, feta, cherry tomatoes, toasted pine nuts (gf)
    - hand made chickpea spiced curry pie, saffron tomato chutney
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substantials

- maroccan vegetables, chermoula, chickpea, cucumber raita (bowl)
- miso crusted eggplant salad, soba noodles, baby greens, crispy onion
- sweet potato, enoki mushrooms, avocado, edamame poke with japanese pickles, soy lime dressing shredded nori (bowl)
  - saute gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)
    - crispy tofu, hoisin, asian slaw, lime, chilli roll
  - veggie burger, blackened haloumi, piquillo peppers, salsa verde

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dessert canapes

- passionfruit curd and fresh strawberry tart
- sea-salt caramel and brownie crumble tart
- valrhona dark chocolate mousse, raspberry, coco pop crunch
- prosecco marinated strawberries, watermelon, mint, meringue
- whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
  - triple cream brie, sour cherry and baby basil tart

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79 per person (3 cold, 3 warm, 1 substantial, 1 dessert)

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# food stations

THESE STATIONS REQUIRE A CHEF FEE OF 350 FOR UNDER 20 GUESTS

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## SASHIMI STATION

kingfish, tuna and fresh seasonal seafood served raw and carved to order  
20 per person

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## SUSHI AND SASHIMI STATION

section on hand made sushi and fresh seasonal seafood served raw and carved  
25 per person

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## DUMPLING BAR

selectin of steamed seafood, meat and vegetarian dumplings served with a variety  
20 per person

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## OYSTER TASTING STATION

showcasing freshly shucked regional oysters from around australia - sydney rock, pacific's and flats  
20 per person

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## ROAMING OYSTER SHUCKERS

showcasing freshly shucked regional oysters from around australia - sydney rock, pacific's and flats  
25 per person

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GLAZED HAM STATION

served warm and carved to order served with mustards, pickles and soft rolls  
20 per person

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CAVIAR STATION

selection of caviars, ice bowl, complete with hostess to guide though the caviars  
price on enquiry

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CHARCUTERIE & CHEESE

selection of cured and smoked meats, cheeses, pickles and house-made chutneys  
20 per person

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JUST CHEESE

wide selection of both local and imported cheeses with various breads and classic accompaniments  
18 per person

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# buffet menu

UNDER 19 GUESTS REQUIRES A CHEF FEE OF 350  
PLEASE SELECT PLATTERS FROM THE FOLLOWING

## cold platters

- pepper-seared black angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
  - house-smoked petune ocena trout with shaved zucchini, fennel, wasbi cream fraiche (gf)
- cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)
  - herloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
  - pepper-seared yellow fin tuna tataki, pickled dajkon, wild mushroom, aged soy
  - orecchiette salad, broccolini, meredith goats cheese feta, peas, dry chilli, lemon
- poached yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

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## warm platters

- grilled miso tasmaniansalmon, soba noodles, baby greens lime chilli dressing
  - 8 hour slow-cooked s.a sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm israeli couscous
    - roasted (med-rare) pepper-cruste black angus sirloin with local mushrooms and chimichurri (gf)
    - free-range de-boned chicken moroccan spiced vegetables, sumac, cucumber yoghurt (gf)
  - crispy-skinned w.a cone bay barramundi, roasted red pepper, black olive, harrisa, shaved zucchini (gf)
    - maroccan spiced grilled vegetables, chermoula, chickpea, cucumber rita
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## dessert platters

- valrhona dark chocolate pave candy peanuts shorbread 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

## • buffet includes

- 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

## • • GOLD BUFFET PACKAGE

126 per person (2x canapes on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

## PLATINUM BUFFET PACKAGE

147 per person (2x canapes on arrival, 3 cold platters, 3 warm platters, 2 dessert platters)

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# vegetarian buffet menu

UNDER 19 GUESTS REQUIRES A CHEF FEE OF 350  
PLEASE SELECT PLATTERS FROM THE FOLLOWING

## cold platters

- grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
  - shaved zucchini, radish, fennel, wasabi cream fraiche (gf)
  - herloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- sweet potato, pickled daikon, wild mushroom, bean sprouts aged soy orecchiette salad, broccolini, meredit goats cheese feta, peas, dry chili, lemon

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## warm platters

- grilled miso eggplant, soba noodles, baby greens lime chilli dressing
  - spiced charred cauliflower pomegranate molasses, kale, bbq zucchini and warm israeli couscous
  - roasted red pepper, black olive, harissa, shaved zucchini with local mushrooms and chimichurri (gf)
    - moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita
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dessert platters

- valrhona dark chocolate pave candy peanuts shorbread 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

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# seafood buffet

170 per person - under 8 guests requires chef fee of 450

## canapes

- miniature short-crust tart with humus and spiced butternut pumpkin (v)
- seared harvey bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

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## cold platters

- seafood platter with a selection of oysters, tiger prawns, balmain bugs, chilled mussels, caper mayonnaise, citrus aioli (lobster on request, price depends on market value)
  - pepper-seared Yellow fin tuna tataki, pickled daikon, wild mushroom, aged soy
- qld spanner crab (de-shelled) herloom tomato medley, avocado, radish, cucumber, light chilli

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## warm platters

- roasted (med-rare) pepper-crusted black angus sirloin with local mushroom and chimichurri (gf)
  - large king prawns with chermoula, chickpea, harrissa spiced yogurt (gf)
  - salt and pepper squid, new season potato salad, chorizo, aleppo chilli

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## dessert

- handmade pavlova nest mango passionfruit curd raspberry sorbet (gf)
- local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

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## buffet includes

- steamed new potatoes
  - wild rocket, shaved pear, pecorino, aged balsamic dressing
  - sauteed broccolini, oyster sauce, smoked chilli, crispy onion
  - handmade bread rolls, cultured butter
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# formal plated menu

145 per person - minimum 20 guests

## entree

- pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing
- zucchini quinoa fritters, pea mint cream, hunter valley goat's cheese, watercress
- de-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth
  - seared scallops, jerusalem artichoke, crisp pancetta, baby herbs
  - cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe
- wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini
  - grilled rare yellow fin tuna, shaved fennel, orange, aioli
  - confit wa octopus, baby octopus, red pepper, olive, chilli aioli

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## mains

- baby snapper, mussels, confit fennel, zucchini flower, bisque
  - peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus
    - de-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley
      - hapuka fillet, squid, chorizo, nettle butter, lemon
    - grass fed beef tenderloin, ox tail cigar, king brown mushroom, jus
    - berkshire pork loin, prosciutto, crispy pave, morcilla, apple, jus
  - twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze
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desserts

- dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
  - salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
    - coconut pana-cotta, mango, crumble, coconut sorbet
    - vanilla cheese cake, mixed berries, orange cardamon ice cream
- local and imported cheese, fig loaf, flat bread, apple cherry chutney

## **kids menu**

50 per person

- margarita pizza fingers
- free range chicken strips
- penne bolognese and parmesan (plain if need)
  - vanilla ice cream strawberries

