

# CANAPÉS

## HALF HOUR

Chef's selection of 3 items

**\$15.50 per guest**

Selection of 4 standard items

**\$21.00 per guest**

## ONE HOUR

Selection of 8 standard items

**\$36.00 per guest**

## TWO HOURS

Selection of 10 standard items

**\$45.00 per guest**

## THREE HOURS

Selection of 10 standard items + 2 substantial

**\$58.00 per guest**

Selection of 12 standard items + 3 substantial

**\$73.00 per guest**

## EXTRA ITEMS

Additional standard items

**\$5.50 per guest**

Additional substantial items

**\$9.50 per guest**

## STANDARD COLD SELECTION

Squid ink cracker, with tuna, yuzu, ponzu **G D**

Sydney rock oyster, eschallot vinegar **G D**

Poached chicken, lemon, avocado roulade **D**

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

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

Vegetarian rice paper roll, tofu, nuoc cham **V G D**

Caramelised onion, Persian fetta tart **V**

Kangaroo tartare, macadamia cream, smoked onion

## STANDARD SWEET SELECTION

Passionfruit panna cotta, white chocolate soil **V G**

Dark chocolate mousse, freeze dried raspberries, macadamia, marshmallows **V G**

Salted caramel & Valrhona chocolate tart **V**

Mango and tapioca pudding, coconut sorbet **V G D**

Vanilla crème brûlée, banana ice cream **V G**

Tiramisu **V**

## STANDARD HOT SELECTION

Scallops, agro dolce, harissa **G D**

Tempura zucchini flower, honey & pinenut labna **V**

Chorizo and goats cheese arancini

Char sui pork skewers **G D**

Togashi spiced prawn, sriracha mayonnaise **G**

Sweetcorn soup, basil foam **V G**

Chilli chicken dumpling, soy dressing **D**

Barramundi spring roll, nuoc cham **D**

Dukkha crusted lamb fillet, caponata **G D**

## SUBSTANTIAL SELECTION

Pulled pork taco, pico de gallo **G D**

Mini cheeseburger, tomato, pickles

Zucchini and polenta chips, sauce romesco **V G D**

Vegan Singapore style rice noodles **V G D**

Poke salad of kingfish, quinoa, edamame, wakame & white miso **G D**

Korean bulgogi, jasmine rice, chilli, shallots **D**

Dusted Clarence River school prawns, black salt, finger lime **D**





# FOOD STALLS

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### **\$40.00 per guest set up fee**

Minimum 50 people with 4 stalls



Menu selections can be modified depending on requirements or theme

## FOOD SELECTION

### **Sushi \$25.00 per guest**

Assorted sushi, sashimi, soy, wasabi, pickled ginger  

### **Prawn & Oyster Station \$25.00 per guest**

King prawns, Sydney rock, lemon, cocktail sauce and cabernet sauvignon vinegar  

### **Ribs \$18.00 per guest**


Cape Grim Prime Rib, jus, béarnaise, mustard, soft roll

### **Burger Bar \$17.00 per guest**



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

Peri peri chicken burgers, lettuce, tomato, mayonnaise, pickles



### **Mexican Stall \$16.00 per guest**

Pulled pork and grilled chicken tacos, nacho, pico de gallo, sour cream, guacamole 


### **Dumpling Bar \$14.00 per guest**

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

### **Poke Station \$21.00 per guest**

Salmon, kingfish, edamame, wakame, rice, quinoa, sesame dressing, miso dressing  

### **Wing Station \$16.00 per guest**

Teriyaki chicken wings, peri peri chicken wings, lemon & garlic chicken wings, honey & thyme chicken wings, buffalo wings 

### **Dessert & Cheese Selection \$18.00**

Selection of artisan cheese, quince paste, dried fruit & lavosh, chefs dessert selection

### **SPIT ROAST**

Contact us to enquire about a spit roast.



# PLATTERS



## PLATTERS

Recommended to serve 12 people per platter

## SELECTIONS

Iced tiger prawns, cocktail sauce, lemon 

**\$130.00 per platter**

Iced Pacific oysters, lemon, Chardonnay vinegar  

**\$120.00 per platter**

Assorted sushi, nigiri, wasabi, pickled ginger  

**\$120.00 per platter**

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

**\$100.00 per platter**

Pulled pork & wagyu beef sliders on brioche

**\$90.00 per platter**

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

**\$75.00 per platter**

Fruit platter   

**\$75.00 per platter**

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

assorted dips  

**\$70.00 per platter**

Assorted selection of spring rolls, samosas, dumplings and spinach & fetta rolls

**\$35.00 per platter**