



Cocktail Style – Canapé Menu

With full waiter service - Minimum 20 guests

\$25 per person 6 varieties | **\$35 per person** 10 varieties | **\$45 per person** 14 varieties

Cold

Herb scone with pan seared tuna, horseradish cream and wasabi roe

House smoked chicken with garlic aioli in a sundried tomato pastry cone with avocado salsa

Hand rolled vegetable and hoi sun rice paper rolls with Asian dipping sauce (v/gf)

Freshly shucked oyster with a cucumber and white balsamic vinaigrette (gf)

Truffled beetroot, fetta and roasted walnut tartlet (v)

Smoked salmon and ocean trout roulade

Rare seared beef on croute with a wasabi mayo and pickled watermelon radish

Warm

Satay and sweet chilli marinated chicken skewers (gf)

Lemon pepper calamari with garlic aioli (gf)

Szechuan marinated beef skewers (gf)

Tempura chilli prawns with aromatic soy dipping sauce

Pumpkin, pea and sage arancini with a cumin and mint yoghurt dipping sauce

Tomato, red onion and goats curd puff pastry tart (v)

BBQ pork, spring onion and ginger tartlet with crispy leek

Sundried tomato, roast garlic and olive puff pastry scrolls (v)

Pan seared clear water scallop with a pea and mint puree

Lamb and coriander meat balls with a spicy tomato sauce

Mini gourmet pies

Mini hot dogs with cheese kransky's, dijon mustard and tomato sauce

Individual bowls \$11 per bowl

Choose one item from below

Pumpkin, pea and sage risotto (gf) (v)

Crab and prawn noodles (v)

Butter chicken with jasmine rice (gf)

Fish goujons and chips

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Sweet - \$4.80 per guest

A selection of boutique petite dessert

Platter Menu

Served buffet style where food is placed on tables and guests usually serve themselves

Dip Platter | \$70 each | serves approximately 15 guests

Freshly cut vegetable batons and fresh breads with a duo of dips

Fruit Platter | \$70 each | serves approximately 12 guests

Sliced seasonal fruits

Cheese Platter | \$80 each | serves approximately 10 guests

Selection of Australian cheeses with traditional accompaniments

Antipasto Platter | \$80 each | Serves approximately 10 guests

Sliced meats, marinated vegetables, fresh and crisp breads

Group Platters | \$140 each | Serves approximately 10 guests

Lamb and coriander meatballs | Pumpkin, pea and sage Arancini | Lemon pepper calamari |

Tempura chilli prawns

Carving Station \$14 per guest

Served at room temperature with crusty breads and a selection of condiments

Sliced honey and Dijon mustard short bone leg ham | minimum of 50 serves

Buckets of Prawns \$12 per guest

Minimum 20 guests

Allows for three/four prawns per guest depending on sizes available

Freshly cooked medium Ocean King prawns with a selection of sauces and citrus accompaniments

Assorted pizza selection \$14 per pizza / \$18 per pizza (gf)

Choose 3 varieties from the following

Slow cooked duck, roast peppers, sautéed red onion, bocconcini finished with a plum sauce and watercress salad

Green prawns, mozzarella, green asparagus, sundried tomatoes, roast garlic

Lamb, pesto, pine nuts, fetta, pecorino, sautéed courgettes, rocket and garlic oil

Pumpkin, roast garlic, roast peppers, artichokes, bocconcini and Napoli (v)

Pepperoni, jalapenos, cherry tomato salsa, mozzarella and pecorino

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