

GHOST II

CHEF MATT BATES
2020-2021



Canapés

UNDER 19 GUESTS REQUIRES A CHEF FEE OF \$350

Cold:

- Freshly shucked Sydney Rock oysters with wakame, cucumber soy mignonette (gf)
- Heirloom cherry tomatoes, whipped ricotta, black olives, pinenuts, miniature tart
 - Chilled Queensland king prawns with yuzu aioli (gf)
- Chipotle free range chicken, scorched sweet corn, roasted red pepper, avocado aioli (GF)
- King salmon tataki , sesame seeds, king brown mushroom, green shallots, ponzu dressing (GF)
 - Black Angus beef tartare, toasted cumin, horseradish, capers, crispy kipfler (GF)
- QLD spanner crab, broadbean crush, black quinoa, chilli, cavolo nero, lemon aioli, crisp sour dough

(All cold canapes can be made GF)

Warm:

- Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli (v)
 - Blackened Haloumi, heirloom cherry tomatoes, cucumber, oregano, hummus, sumac (GF)
 - Spicy grilled eggplant and feta quesadilla, avocado, truss tomato salsa
 - Peppered lamb loin, peperonata, olive, shaved pecorino, salsa verde
- Seared Atlantic scallops, smoked sweet corn, sugar cured bacon, crispy onion
 - Pumpkin and feta spiced roasted pumpkin empanadas chimichurri
 - Popcorn free-range chicken, coconut sambal, red eye mayo
 - Grass fed beef handmade pie, smoked chilli tomato relish

Substantials

- Tasmanian salmon or Tofu poke with Japanese pickles, soy lime dressing shredded nori (bowl)
 - Veggie burger, blackened, haloumi, piquillo peppers, salsa verde
- Grilled Rodriguez Chorizo roll, pickled white cabbage, hot mustard, aged cheddar, aioli
 - Chilli lime caramel chicken, soba noodle and baby greens salad (in bamboo boat)
- Slow cooked grass-fed sumac lamb shoulder with chickpeas, rainbow chard and cucumber yoghurt bowl
 - Moroccan spiced vegetables, pearl cous cous, sumac, cucumber yoghurt
 - Crispy fried Korean chicken, kimchi slaw ,red eye mayo on milk bun
 - Pork Katsu burger, butter lettuce, shaved cucumber red eye mayo

Dessert Canapés

- Passionfruit curd and fresh strawberry tart
- Sea-salt caramel and brownie crumble tart
- Vallrhona Dark chocolate mousse, raspberry, shaved liquorice
- Prosecco marinated strawberries, watermelon, mint, meringue
- Whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
 - Triple cream brie, sour cherry and baby basil tart

◆ \$79 per head (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

◆ \$95 per head (4 Cold, 4 Warm, 2 Substantial, 1 Dessert)

◆ \$120 per head plus one food station (4 cold, 4 Warm, 2 Substantial, 1 Dessert. If Caviar chosen price will change)

Vegetarian Canapé Menu

UNDER 19 GUESTS REQUIRES A CHEF FEE OF \$350

Cold:

- Spiced butternut pumpkin, hummus, crispy onion tart
- 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)
- King Brown mushroom, edamame, miso mayonnaise, crisp shallots (gf)
- Smoked eggplant, horse radish, capers, charcoal wafer cone, roe
- Caramelised soy, ginger, sesame, baby greens, bean sprouts, shredded nori on betel leaf (gf)

* All cold canapes can be made gluten free*

Warm:

- Wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli (v)
- Silkin tofu daikon, cucumber, green chilli salad, nahm jin 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, chery tomatoes toasted pine nuts (gf)
- Hand made chickpea spiced curry pie, saffron tomato kichutney

Substantials:

- Moroccan 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)
- Sauté 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

Dessert Canapés:

- Miniature hand-made short-crust tart filled with lemon curd and strawberries (can be gf)
 - Passionfruit, rosewater cream, crushed meringue, hazelnut
- New season peach, raspberry, mascarpone, shortbread crumble (on spoon)
 - Salted caramel and chocolate brownie crumble tart
- Triple cream brie with pear and caramelised walnut on crisp

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Food Stations

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

SASHIMI STATION:

- Kingfish, tuna and fresh seasonal seafood served raw and carved to order
\$20 per head

SUSHI AND SASHIMI STATION:

- A section on handmade sushi and fresh seasonal seafood served raw and carved
\$25 per head

DUMPLING BAR:

- A selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces
\$20 per head

OYSTER TASTING STATION:

- Showcasing freshly shucked regional oysters from around Australia -Sydney Rock, Pacific's and Flats
\$20 per head

ROAMING OYSTER SHUCKERS:

- Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats
\$25 per head

GLAZED HAM STATION:

- Served warm and carved to order served with mustards, pickles and soft rolls
\$20 per head

CHARCUTERIE & CHEESE:

- A selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$20 per head

JUST CHEESE:

- A wide selection of both local and imported cheeses with various breads and classic accompaniments
\$18 per head

CAVIAR STATION:

- A selection of caviars, ice bowl, complete with hostess to guide though the caviars

*Price on enquiry

Buffet Menu

UNDER 19 GUESTS REQUIRES A CHEF FEE OF \$450

Cold Platters:

- Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
- House-smoked Petune ocean trout with shaved zucchini, radish, fennel, wasabi cream fraichè (gf)
- Cured and aged salumi ,olives , pickled red onion,grilled eggplant ,cold-pressed organic olive oil dressing (gf)
- Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy Orecchiette salad, broccolinli, Meredith goats cheese feta, peas, dry chilli, lemon
- Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Warm Platters:

- Grilled miso Tasmanian salmon, 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-crusted 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 olives, harrisa, shaved zucchini (gf)
- Moroccan spiced grilled vegetables ,chermoula, chickpea,cucumber Rita

Buffet Menu Continued

Warm Platters:

- Grilled miso Tasanian salmon, 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-crusted
 - 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)
 - Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber Rita

Dessert Platters:

- Valrhona Dark chocolate pave candy peanuts shortbread 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 head (4 x chef selection canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE - \$147 per head (4 x chef selection canapés on arrival, 3 cold, 3 warm platters, 2 dessert platters)

Vegetarian Buffet Menu

UNDER 19 GUESTS REQUIRES A CHEF FEE OF \$450

Cold Platters:

- Grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf) - Shaved zucchini, radish, fennel, wasabi cream fraiche (gf)
- Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
 - Sweet potato, pickled daikon, wild mushroom, bean sprouts aged soy
- Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

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

Vegetarian Buffet Menu Continued

Dessert Platters:

- Valrhona Dark chocolate Pave, candied peanuts, shortbread 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

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Seafood Buffet - Over 12pax

\$170 per head - Under 8 guests requires chef fee of \$450

Canapés:

- Miniature short-crust tart with hummus and spiced butternut pumpkin (v)
- Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

Cold:

- 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)

Cold Platters:

- Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy
- QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli

Warm Platters:

- Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
 - Large king prawns with chermoula, chickpea, harrissa spiced yogurt (gf)
 - Salt and pepper squid , new season potato salad, chorizo, Aleppo chilli

Buffet includes:

- Steamed new potatoes
- Wild rocket, shaved pear, pecorino, aged balsamic dressing
- Sautéed Broccolini, oyster sauce, smoked chilli, crispy onion
- Handmade bread rolls, cultured butter

Dessert:

- Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
- Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Formal Plated Menu

\$145 per head - Under 15 guests requires chef fee of \$450

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 quail, 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

Mains:

- Baby snapper, mussels, confit fennel, zucchini flower, bisque
 - Peppered venison loin, quince, puff pastry, radio, chestnut
- De-boned corn-fed chicken, sweet corn custard, baby leeks, pearl barley
 - Hapuku, 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

Desserts:

- Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
- Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
 - Coconut panna-cotta, mango, crumble, coconut sorbet
- Vanilla cheese cake, mixed berries, orange cardamom ice cream
- Local and imported cheeses, fig loaf, flat bread, apple cherry chutney