



CAVIAR CATERING MENU



CANAPÉ MENU

\$75.00 PER PERSON

3 Cold, 3 Warm, 1 Substantial, 1 Dessert

\$95.00 PER PERSON

4 Cold, 4 Warm, 2 Substantial, 1 Dessert

\$115.00 PER PERSON

4 Cold, 4 Warm, 2 Substantial, 1 Dessert

PLUS 1 Food Station - either Glazed Ham or Charcuterie & Cheese

COLD CANAPÉS

- Freshly shucked Sydney Rock oysters with, raspberry minognette (gf)
- Cherry truss tomatoes, roasted sweetcorn, black bean, crunchy tostada (gf, df)
- Chilled Queensland king prawns with yuzu aioli (gf, df)
- Soy Poached Free Range chicken, toasted organic coconut, sweet chilli, lemon grass, crispy wong tong (gf, df)
- King salmon ceviche, coriander, avocado, flatbread, lime cream (df)
- Mini steak sambo, caramelised onion jam, aged cheddar, sourdough
- King crab, kohlrabi eemoulade, baby basil, dry chili, sesame seed crisp (gf, df)
- Smoked Hunter Valley glazed duck, sour cherry, sweet potato chips (gf, df)

WARM CANAPÉS

- Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli (v)
- Tiger prawn toast, kewpie mayonnaise, nori, sesame (df)
- Buttermilk free range chicken bites, smoked paprika, bacon salt (gf)
- Sumac eggplant chutney, falafel, sesame, hummus crispy shallots (v, vg, gf, df)
- Pulled spicy chicken, grilled eggplant, quesadilla, avocado cream
- Grilled lamb Shawarma, hummus, cherry tomato fattoush, flatbread (df)
- Seared Atlantic scallops, chorizo, chimichurri, on spoon (gf, df)
- Grass fed beef handmade pie, smoked tomato relish
- Spiced chickpea pie, saffron tomatoes chutney (v)



CANAPÉ MENU CONT...



SUBSTANTIALS

- Miso chicken poke sushi rice, edamame beans, pickled ginger, kale, wasabi dressing (gf, df)
- Veggie burger, halloumi, grilled eggplant, blackened peppers, salsa verde, wild rocket (v)
- Grilled Rodriguez Chorizo soft taco, cherry tomato, roasted corn, red cabbage, whipped sour cream
- Pork and fennel sausage risoni pasta, broccoli, dried chilli, cherry tomato, pangrattato
- Slow cooked grass-fed sumac lamb shoulder gnocchi, shaved zucchini, kale, pecorino bowl
- Roasted soy eggplant, kimchi, rice noodles, baby greens bowl (gf, df, vg)
- Southern fried chicken, crunchy slaw, peri peri mayo, milk bun
- Barbecue slow cooked brisket, hot slaw, garlic aioli, slider
- ***Additional fries with Substantial \$5.50 per head**

DESSERT CANAPÉS

- 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 (df)
- Whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
- Triple cream brie, sour cherry and baby basil tart

ADDITIONAL CANAPÉS

\$10.00 per person

ADDITIONAL SUBSTANTIAL

\$15.00 per person

PLEASE NOTE

Menu items may change due to produce availability.

Please note that we are unable to guarantee no cross contamination
for guests with allergies.

V = VEGETARIAN V = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE