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## GOURMET CANAPE MENU

MINIMUM 10 PERSON

**\$40 per head**

- Mini wagyu burger in brioche bun with tomato and cheddar
  - Italian Caprese skewer - heirloom tomato, bocconcini with balsamic glaze (V,GF)
  - Vietnamese lemongrass chicken skewers with onion and shallot (GF)
  - Chef selection of sushi
  - Spinach ricotta turnovers (V)
- Mini fruit cup with seasonal melons and berries (V,GF)

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## SILVER CANAPE MENU

MINIMUM 10 PERSON

**\$55 per head**

- Smoked salmon tartlet with avo mousse
- Vietnamese lemongrass chicken skewers with crispy onion (GF)
  - BBQ pulled pork bao with cucumber, sour reddish and chili mayo
  - Chef selection of sushi
- Oriental duck spring roll with chili mayo
- Prawn cocktail tartlets with pink tarama

### Platter

- Dessert platter for share (in petit four size) (V)
  - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
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## **GOLD CANAPE MENU**

*MINIMUM 10 PERSON*

**\$66 per head**

- Chef selection of sushi
- BBQ pulled pork bao with cucumber,  
sour carrot and chili mayo
- Crab meat spring roll with Thai sweet chilli sauce
- Smoked salmon tartlet with avo mousse
- Semi cooked Queensland scallops  
on shell with wakame salad
- Mini wagyu burger in brioche bun  
with tomato and cheddar
- Melon wrapped with jamon iberico  
with baby bocconcini
- Crispy sesame prawn parcel with chili mayo

### **Platter**

- Dessert platter for share (in petit four size) (V)
  - Variety seasonal fruits with watermelon, rockmelon,  
pineapple, fresh berries (GF)(V)
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## PLATINUM CANAPE MENU

MINIMUM 10 PERSON

**\$86 per head**

- Chef selection of sushi
- Oriental duck pancake with hoisin sauce and cucumber
  - Chef selection sashimi  
(salmon, tuna, scallop etc.) with lemon wedges (GF)
  - BBQ pulled pork bao with cucumber,  
sour reddish and spicy mayo
  - Semi cooked Queensland scallops  
on shell with tomato salsa
  - Smoked salmon tartlet with avo mousse
- Prawn cocktail tartlets with avocado mousse and dill
  - Melon wrapped with Spanish jamon skewer  
with baby bocconcini
  - Black truffle infused filet mignon crostini

### Platter

- Dessert platter for share (in petit four size) (V)
- Variety seasonal fruits with watermelon, rockmelon,  
pineapple, fresh berries (GF)(V)

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## SILVER BBQ MENU

MINIMUM 10 PERSON

**\$52 per head**

### **Appetizers on arrival**

- BBQ pulled pork bao with cucumber, sour reddish and spicy mayo
- Chef selection of sushi

### **Platter**

(\*Choose ONE from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

*Or*

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

### **Main Course**

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Grass-fed beef chuck steak and brisket patties (GF)
- Chicken tender skewers with chili, garlic marinated (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size) (V)

*(All BBQ menu comes with soft finger roll)*

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## GOLD BBQ MENU

MINIMUM 10 PERSON

**\$65 per head**

### **Appetizers on arrival**

- Chef selection of sushi
- Vietnamese crab meat spring roll (GF)

### **Platter**

(\*Choose **ONE** from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

*Or*

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

### **Main Course**

- Beef truffle and parmesan sausages (GF)
  - Spanish chorizo sausages (GF)
  - Grass-fed beef chuck steak and brisket patties (GF)
- Sticky American style pork rib with smoky BBQ glaze (GF)
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size) (V)

*(All BBQ menu comes with soft finger roll)*

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## PLATINUM BBQ MENU

MINIMUM 10 PERSON

**\$75 per head**

### **Appetizers on arrival**

- Chef selection of sushi
- Vietnamese crab meat spring roll  
with Thai sweet chilli (GF)
- Chef selection sashimi  
(salmon, tuna, scallop etc.) with lemon wedges (GF)

### **Platter**

(\*Choose ONE from the below)

- Antipasto with sliced meats, ham,  
salami, prosciutto and marinated olives\*

*Or*

- Vegetarian antipasto with grilled vege,  
olives, nuts dips and crackers\*

### **Main Course**

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- 6hr Sous vide lamb rack with rosemary rub (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sticky American style pork rib with smoky BBQ glaze (GF)
- Teriyaki salmon fillet with grilled lemon
- Sweet potato salad, cucumber, corn, quinoa, onion  
and cherry tomato (GF)(V)
- Variety seasonal fruits with watermelon, rockmelon,  
pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size)(V)

*(All BBQ menu comes with soft finger roll)*

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## SAUSAGE SIZZLE BBQ MENU

MINIMUM 15 PERSON

**\$30 per head**

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF)(V)

*(Comes with soft finger roll)*

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## VEGAN FRIENDLY BBQ PLATTER

SERVE 2-4 PERSON

**\$43 per platter**

- Meat Free Sausages x 10 pcs
  - Sweet Corn Cobbettes x 4 Pcs
  - Field Mushroom x 4 pcs
  - Capsicum x 4 Pcs
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## VEGGIE FRIENDLY BBQ PLATTER

*SERVE 2-4 PERSON*

**\$53 per platter**

- Meat Free Sausages x 10 pcs
- Sweet Corn Cobbettes x 4 Pcs
  - Field Mushroom x 4 pcs
  - Capsicum x 4 Pcs
- Halloumi (Slice) x 4 pcs

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## SILVER BUFFET MENU

MINIMUM 10 PERSON

**\$66 per head**

### **Appetizers on arrival**

- Homemade mini quiches
- Chef selection of sushi
- Mini wagyu burger with tomato and cheddar

### **Platters**

*(\*Choose ONE from the below)*

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

*Or*

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

### **Main Course**

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
  - Homemade cheesy angus beef lasagne
  - Cold serve chicken pesto penne with sun dried tomato
  - Mediterranean shrimp and couscous salad
  - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
  - Dessert platter for share (in petit four size) (V)
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## GOLD BUFFET MENU

MINIMUM 10 PERSON

\$85 per head

### **Appetizers on arrival**

- Chef selection of sushi
- Oriental duck spring roll with chilli mayo
- BBQ pulled pork bao with cucumber, sour reddish and spicy mayo

### **Platters**

*(\*Choose ONE from the below)*

- Chef selection sashimi with lemon wedges (GF)

*And*

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

*Or*

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

### **Main Course**

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
  - 6 hours sous vide lamb rack with cumin rub (GF)
  - Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
  - Lemongrass chicken on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
  - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
  - Dessert platter for share (in petit four size) (V)
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## PLATINUM BUFFET MENU

MINIMUM 10 PERSON

**\$96 per head**

### **Appetizers on arrival**

- Chef selection of sushi
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
- Crispy sesame prawn parcel with chili mayo

### **Platters**

*(\*Choose ONE from the below)*

- Chef selection sashimi with lemon wedges (GF)

#### **And**

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

#### **Or**

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

### **Main Course**

- 12 hours sous vide scotch fillet with bake vegetable (GF)
- 63-degree confit salmon fillet with thyme, garlic and chili (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF)
- Sticky pork on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
- Classic oven roast porchetta with herb and chili filling
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size) (V)

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**PLATTER**  
**SERVE 10-15 PERSON**

\$138 each

**Cheese Platter**

Mature Cheddar / Blue Vein Cheese/  
Creamy Brie served with fresh berries and crackers,  
lavash, nuts and dried fruits

**Fruit Platter**

Fresh Seasonal fruits with watermelon, rock melons,  
pineapple fresh berries and strawberries

**Dessert Box**

Variety Sweet and Dessert –Caramel Slices,  
Brownie Slices, New York Cheese Cake and  
Chocolate Mousse Dessert

**Assorted Sushi**

Grilled salmon, avocado, teriyaki chicken,  
tempura prawn cucumber, tofu and tuna on assorted nori

**Vegetarian Antipasto and Dipping (V)**

Hummus, beetroot hummus, babaganoush,  
vegetables, marinated olives, pickles,  
flat bread and crisp such as grissini,  
lavosh or crackers

**Charcuterie board**

Salami, prosciutto, ham, trio of dips,  
olives, crackers and nuts

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### **Gluten free or vegetarian option**

Authentic sicilian eggplant parmigiana (V)(GF) \$38  
(Serve for 2-3 Pax)

Vietnamese satay chicken noodle salad (GF) \$42  
(Serve for 2-3 Pax)

Vietnamese crispy tofu noodle salad (V, GF) \$42  
(Serve for 2-3 Pax)

Teriyaki tofu vermicelli with cucumber, sour carrot  
and yuzu dressing (V, GF) \$95  
(Serve for 5 Pax)

Lemongrass chicken vermicelli with cucumber,  
sour carrot and yuzu dressing \$98  
(Serve for 5 Pax)

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### **GOLD SEAFOOD PLATTER** SERVE 3-4 PERSON

\$334 per platter

- Fresh shucked oysters and lemon wedges 12 pcs
    - Salmon sashimi with soy sauce, wasabi paste
  - Grilled scallops on shell with house dressing 10 pcs
    - Whole vanamei prawns with lemon 2kg
    - New Zealand green lip mussel 1kg
  - Lobster tail grilled with garlic butter and herbs 2pcs
    - Teriyaki salmon fillet boneless with skin 2pcs
    - Crumbed calamari rings
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## PREMIUM SEAFOOD PLATTER

SERVE 3-4 PERSON

\$550 per platter

- Fresh shucked oysters and lemon wedges 24 pcs
  - Sashimi platter (salmon, tuna, scallop etc.)  
with soy sauce, wasabi paste
- Grilled lobster tail with garlic butter and herb 4pcs
- Grilled scallops on shell with house dressing 10pcs
  - Whole Vanamei prawns with lemon 2kg
- Jumbo scampi serve raw with slice lemon 4pcs
  - New Zealand green lipped mussel 1kg
- Teriyaki salmon fillet boneless with skin 2pcs
  - Crumbed calamari rings

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