



CORROBOREE

CATERING MENU



CANAPE MENU

minimum 10 guests

\$80.00 PER PERSON

3 Cold, 3 Hot, 1 Substantial, 1 Dessert

\$95.00 PER PERSON

4 Cold, 4 Hot, 1 Substantial, 1 Dessert

\$110.00 PER PERSON

4 Cold, 4 Hot, 2 Substantial, 1 Dessert

COLD CANAPÉ SELECTIONS

- Freshly Made Vegetarian Vietnamese Rice Paper Rolls with Crispy Tofu & Egg served with a Peanut & Tamarind Sauce (V, DF, GF, VG) Arancini (v) with saffron & caramelised leek, smoked fior di latte, chive aioli
- Mini Tomato Bruschetta with Fresh Basil & Oregano on Ciabatta Bread (V, VG, DF)
- Pork & Shitake Mushroom San Choy Bow served in Baby Cos Lettuce Cups & Crispy Wonton (DF, GF)
- Chilled Yamba King Prawns served with Marie Rose Sauce (GF, DF If no sauce)
- Sydney Rock Oysters served with a Champagne Vinegar & Cucumber Mignonette & Pearls of the Sea (DF, GF)
- Gravlox of New Zealand Ora King Salmon with Dill, Cucumber & Burnt Lemon Crème Fresh on a Sourdough Crouton
- Seared Abrolhos 1/2 Shell Scallop served on Vermicelli Salad with Ginger, Lime & Lemongrass Dressing (GF)
- Petite Short Crust Tart, Confit Heirloom Tomato, Paprika Spiced Pumpkin, Spinach & Ricotta Mousse with a Caramelised Onion Jam (V)
- Blackened Cajun Spiced Yellow Fin Tuna served with Mango, Paw Paw & Coriander Salsa (GF)
- Fillet of Beef Tartar, Baguette Crouton drizzled with Chervil Infused Olive Oil

HOT CANAPÉ SELECTIONS

- Arancini with Roasted Jap Pumpkin, Bocconcini, Baby Spinach & Semi Dried Tomato (V)
- Slow Cooked Beef Brisket Stroganoff Pies with Duchess Potato Topping
- Snapper & Blue Swimmer Crab Thai Style Fish Cake & Sweet Chili Dipping Sauce (GF)
- Indonesian Satay Chicken Skewers with Spicy Peanut & Coconut Sauce (GF, DF)
- 5 spice Duck Pancakes with Cucumber, Shallots & Hoisin Sauce (DF)
- Chimichurri King Prawn & Chorizo Skewers (GF)
- Mini Beef Wellington with Mushroom Duxelles served in a Fresh Puff Pastry Parcel
- Kataifi Wrapped Haloumi Cheese drizzled with Honey & Pistachio Crumble (V)
- Harissa Spiced Chickpea Patty served with Coriander Tomato Salsa & Avocado Mouse (V, GF, DF)
- Lamb Kofta with Sumac & Labneh Tzatziki Dressing (DF if no sauce)



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SUBSTANTIAL CANAPÉ SELECTIONS

- *Southern Fried Chicken Sliders with Coleslaw and Chipotle Aioli*
- *Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory*
- *Pecorino and Herb Crusted Lamb Cutlets drizzled with a Mint Chimichurri*
- *Authentic Thai Red Curry with Chicken served with Asian Greens & Jasmin Rice (DF)*
- *Seared Salmon served with Vermicelli Asian Noodle Salad (V option, GF, DF)*
- *Chargrilled Vegetable Medley consisting of Eggplant, Zucchini, Peppers and Field Mushroom resting on a Napolitana Sauce (V, DF)*
- *Homemade Roasted Pumpkin & Ricotta Ravioli served on a Sage and Burnt Butter Sauce (V)*
- *Garlic King Prawns sautéed in a Champagne Cream Sauce served on a Bed of Pilaf Rice*

DESSERT CANAPE SELECTIONS

- *Seasonal fresh fruit platters*
- *Chefs Selection of Petit fours*
- *A selection of fine Australian cheese served with dried fruit and deli style crackers*





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PLATTER OPTIONS

ADDITIONAL TO CANAPE MENU

GRAZING STATION \$30PP

- Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections
- Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes, Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato
- Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts
- Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

OYSTER AND PRAWN BAR \$32PP

- (3 Oysters + 4 King Prawns Per Person)

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa with Ocean King prawns served with fresh lemon and aioli with condiments

FRESH COLD SEAFOOD PLATTER \$85PP

(Seafood selection may change dependant on season)

- Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

SEASONAL CHEESE AND FRUIT PLATTER \$20PP

- Selection of Fine Australian Cheese & Seasonal Fruits Served with dried fruit, gourmet grissini, crackers and walnut bread



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PLATTER OPTIONS

(Continuation)

HONEY BAKED HAM STATION \$20PP

- Whole honey baked ham sliced and served with freshly baked damper style bread rolls, condiments, relishes, various mustards +more

RUSTIC CAJUN STATION \$25PP

- Pulled Beef Brisket with smoked hickory barbecue glaze and Crispy Southern Fried Chicken served with freshly baked damper style bread rolls, condiments, crunchy slaw +more

DESSERT STATION \$20PP

- Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes





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CHEF'S SHARED PLATTERS

AVAILABLE FOR LESS THAN 10 GUESTS

\$350 | 2 GUESTS

\$140PP THEREAFTER

PLATTER INCLUSIONS

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)

Dill, red onion and caper berry potato salad (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

CHOICE OF

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

TO FINISH

A selection of fine Australian cheese served with fresh and dried fruit with deli style crackers

Tea, herbal teas and coffee

***If you prefer something sweet, please let us know!*





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SUMMER BUFFET \$80PP

MINIMUM 10 GUESTS

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables Roast pumpkin, bocconcini and baby spinach arancini (V)

WARM BUFFET

*Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
Strip loin duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes*

SEAFOOD

*Lemon and herb crusted Market Fish fillet served with a hollandaise sauce and grilled asparagus
Platters of fresh Tiger prawns accompanied with seafood aioli (GF)*

SALADS

*Dill, red onion and caper berry potato salad (V)
Caprese salad of tomato, bocconcini and fresh basil (V)
Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)
A selection of boutique rolls with butter portions*

TO FINISH

*Seasonal fresh fruit platters
A selection of fine Australian cheese served with dried fruit and deli style crackers
Chef's selection of house desserts made fresh on board daily
Tea, herbal teas and coffee*



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BUFFET MENU | \$110 PP

MINIMUM 10 GUESTS

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables Roast pumpkin, bocconcini and baby spinach arancini (V)

WARM BUFFET

*Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
Strip loin duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes*

SEAFOOD

*Lemon and herb crusted Market Fish fillet served with a hollandaise sauce and grilled asparagus
Platters of fresh Tiger prawns accompanied with seafood aioli (GF)
Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)*

SALADS

*Dill, red onion and caper berry potato salad (V)
Caprese salad of tomato, bocconcini and fresh basil (V)
Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)
A selection of boutique rolls with butter portions*

TO FINISH

*Seasonal fresh fruit platters
A selection of fine Australian cheese served with dried fruit and deli style crackers
Chef's selection of house desserts made fresh on board daily
Tea, herbal teas and coffee*



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BUFFET MENU 2 \$145 PP

MINIMUM 10 GUESTS

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

Roast pumpkin, bocconcini and baby spinach arancini (V)

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

WARM BUFFET

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes
Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

SEAFOOD

South Australian live mussels with coconut, lemon grass and fresh coriander
Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus
Fresh Lobster with garlic lemon and dill butter sauce
Seared Harvey Bay scallop served on a bed of vermicelli salad with ginger and lime dressing
Fresh Tiger Prawns accompanied with herb and lemon aioli
Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (3 per person)

SALADS

Dill, red onion and caper berry potato salad (V)
Caprese salad of tomato, bocconcini and fresh basil (V)
Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)
A selection of boutique rolls with butter portions

TO FINISH

Seasonal fresh fruit platters
A selection of fine Australian cheese served with dried fruit and deli style crackers
Chef's selection of house desserts made fresh on board daily
Tea, herbal teas and coffee