



## *CANAPE MENU*

*Minimums Spend \$44 Per Person*

**\$7 Items / 2 Per Serve**

### **Meat**

Honey soy chicken tenderloin kebab with black sesame seed

Lamb kofta with hummus and pomegranate

Tandoori chicken with green chilli & lime yogurt (gf)

Chargrill meatballs with smoky glaze

Ripped Serrano ham, parsnip cream & red onion jam on sourdough

### **Seafood**

Prawn and chive gyoza

Mixed sushi and nigiri with wasabi and soy

Crispy prawn twists from fresh chilli and soy



### **Vegetarian**

Caramelised onion and gooey brie tartlet  
Zucchini flower with tomato relish  
Tomato, fetta and basil Bruschetta  
Roast pumpkin, goats curd and Spanish onion tartlet  
Mushroom and mozzarella arancini with and herb dipping sauce  
Chargrilled capsicum and goats cheese tartlet

### **Dessert Canapés**

Fresh fruit and custard tartlets and lemon meringue tartlets  
Hot Churros with chocolate dipping sauce

## **\$9 Items / 2 Per Serve**

### **Meat - Hot**

Slow cooked lamb shoulder, crushed minted peas, served in a crisp miniature  
Yorkshire pudding  
Fragrant Mediterranean lamb backstrap kebab with minted tzatziki  
Beef Wellington with roast tomato relish  
BBQ duck & Spanish onion marmalade tartlets

### **Meat - Cold**

Rare roast beef served with balsamic beetroot relish & horseradish cream  
Tandoori & natural yoghurt chicken on potato rosti topped with caramelised onion  
Classic Peking duck pancake, hoisin sauce, cucumber & spring onion



### **Seafood - Hot**

Pan fried scallops on wasabi pea puree with crispy pancetta

Crispy tempura tiger prawn with chilli & soy dipping sauce

Flame grilled teriyaki salmon brochette with mango and coriander dressing (gf)

### **Seafood - Cold**

Salmon gravlax, avocado tomato, lime salsa tartlet

Pancake rolled with crabmeat, shredded surimi, cream cheese & shallots

Freshly shucked rock oysters served on rock salt with pomegranate vinaigrette (gf)

### **Vegetarian - Hot**

Sweet potato and manchego cheese empanada

Mixed mushroom ragu topped with sourdough & herb crumb

Pan fried goat cheese and roast pear on toasted sourdough

Pakora of Cauliflower, eggplant, zucchini, fresh spinach and onion, deep-fried until golden

### **Vegetarian - Cold**

Chilled watermelon with haloumi & balsamic reduction (gf)

Roasted beetroot, Persian feta & orange tartlet

Moroccan spiced cauliflower salad with quinoa & honey yogurt

Vietnamese rice paper rolls with fresh chilli and soy (gf)

### **Dessert Canapes**

Gelatissimo Bambino Cones

Dessert Pops

Chocolate | Cranberry Crunch or Passionfruit | Coconut and White Chocolate

Chocolate Éclair filled with Chantilly Cream



## ***SUBSTANTIAL***

***\$8 Per person (1 Per Serve)***

### **Banh Mi - Vietnamese French Baguette**

Smokey pulled pork, Asian slaw

Shredded beef, sauerkraut, melted gruyere, cornichons

Falafel with fresh hummus, mint & coriander (v)

Chipotle chicken, sweet corn & coriander salsa

Garlic king prawns, salsa rojo & shaved fennel

### **Sliders on freshly baked brioche rolls**

Prime beef slider with aged cheddar cheese, tomato relish and pickle

Pulled pork, salsa fresca, green tabasco, coriander salad

Spiced lamb fillet, tomato & eggplant kasoundi, minted yoghurt

Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa

## ***Deluxe Substantial***

***\$10 Per Person / 1 Per Serve***

### **Hot**

Saffron & fennel risotto, crispy pancetta, lemon & celery cress (gf)

Southern Indian style vegetable curry with basmati rice (v)

Classic beer battered flathead fillets with chips and tartare

Chu Chee Curry – red curry with kaffir lime and coconut cream (prawn or chicken)



### Cold

Thai salad

Rice noodles, coriander, mint, Asian greens, zesty lime dressing

Fried shallots (beef or chicken)

King prawns, limoncello dressing, orange & fennel salad (gf)

Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint (v, gf)

Ocean trout with Israeli couscous, pickled cucumbers & pomegranate dressing

BBQ duck salad, lemongrass and ginger dressing (gf)

### Optional Extras

## *Grazing Supper Station*

*\$14 Per Person*

### Choice of Meat:

Glazed honey mustard baked leg ham

Or/

Chicken Buffalo wings with siracha

Served with pickles and mustards

Creamy potato salad with soft boiled egg and baby capers

Mixed salad with caramelised balsamic dressing

Fresh baked rolls

### Charcuterie Boards - \$14 Per Person

A selection of cured meats, olives, pickled vegetables, pate and fresh crusty baguette



### **Fresh Fruit Platters - \$8 Per Person**

A delicious selection of fresh, seasonal fruits

### **Cheese Boards - \$12 Per Person**

Tarago River Gippsland brie, Dynasty blue & Maffra cheddar  
with Maggie Beer fig paste, flat bread, lavosh, fresh & dried fruits

### **Combination of all These \$24 Per Person**

## *Classic Buffet* *\$56 Per Person*

### **Canapes on Arrival**

Heirloom tomato and bocconcini tartlet (v)  
Crispy prawn twist with fresh chilli and soy

### **Buffet**

Mustard & pepper glazed beef sirloin, merlot & eschalot jus (gf)  
Corn fed chicken breast, creamy lemon and chive sauce (gf)

### **Accompaniments**

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)  
Steamed baby beans w lemon, chilli & garlic (gf)  
Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)  
Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)  
Fresh baked Laurent patisserie mini baguettes

### **Dessert**

Crispy churros with chocolate dipping sauce and fresh strawberries



### **Optional Upgrade**

**\$10 Per Person**

Smoked salmon  
with dill and baby capers  
Sydney rock oysters

## *Premium Buffet*

*\$75 Per Person*

### **Canapes on Arrival**

Mixed sushi and nigiri with wasabi and soy  
Zucchini flower with tomato relish  
Rare roast beef served with balsamic beetroot relish & horseradish cream

### **Buffet**

Lamb noisette, minted yoghurt (gf)  
Corn fed chicken breast, creamy lemon and chive sauce (gf)  
Crisp-skin Cone Bay barramundi fillets, fresh chilli, lime and coriander (gf)  
Queensland tiger prawns with aioli and lemons (gf)

### **Accompaniments**

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)  
Steamed baby beans w lemon, chilli & garlic (gf)  
Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)  
Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)  
Glass noodle salad, carrot, coriander, mint, sesame, lime & chilli dressing (v, df, gf)  
Fresh baked Laurent patisserie mini baguettes



### **Dessert Canapés**

Mixed fruit and custard tartlets, lemon meringue tartlets

### **Optional Upgrade**

**\$10 Per Person**

Smoked salmon with dill and baby capers

Sydney rock oysters

## *Formal Dining Menu*

*\$94 Per Person*

### **Choice of 3 Canapes to Start**

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli (gf)

Poached dice chicken mixed with mayonnaise & egg on potato rosti topped with dill

Baked forest mushroom tartlet with truffle oil (v)

Tempura prawn with sweet chilli and soy dipping sauce

Peking duck pancake with cucumber and hoisin sauce

Mushroom and mozzarella arancini with roasted tomato salsa

Heirloom tomato bruschetta tartlet with caramelised balsamic

Smoked salmon roulade with cream cheese and chive

Mediterranean lamb kebab with tzatziki

Freshly shucked Sydney rock oysters with a pomegranate vinaigrette

### **Choice of two Main Courses (Served Alternately)**

Wild mushroom ravioli with braised pearl onions, mozzarella & cold pressed olive oil

Petaluma ocean trout fillet with crispy skin, pancetta





King Edward mushrooms & butter poached broccolini and baby carrots (GF)

Pink Lady snapper fillet line caught lightly pan seared with fennel  
parsnip chips, pickled beetroot & soft herbs (GF)

Amelia Park free range lamb rack slow roasted with potato fondant  
madeira reduction, light jus & butter poached beans

Oakleigh Ranch eye fillet with twice cooked potato gratin  
madeira jus maple mustard & confit duck fat eschallot (GF, DF)

Served with a mixed salad on each table and fresh baked Laurent patisserie mini  
baguettes

#### **Dessert - Option 1**

Gelatissimo bambino Cones  
(Served on dry ice)

Assorted flavours

After Dinner Mint | Salted Caramel | Apple Crumble  
Bacio | Choc-Dipped | Strawberry | Espresso

#### **Dessert - Option 2**

Fruit tarts

Sweet tart shell is lined with chocolate then filled with patisserie cream  
Before being topped with a selection of exotic fruits

Cheese and fruit platters