



Element

CATERING MENU

Chef's Menu

CHEF'S MENU # 1 | \$75.00 PER PERSON

6 Classic Canapé, 1 Substantial, 1 Dessert

CHEF'S MENU # 2 | \$92.00 PER PERSON

8 Classic Canapé, 2 Substantial, 1 Dessert

CHEF'S MENU # 3 | \$116.00 PER PERSON

Grazing Antipasto Platter, 8 Classic Canapé, 1 Signature, 1 Substantial, 1 Dessert

Minimum spend of \$1,500

Minimum of 20 Pax for Chef's Menu 3

Chef Charge of \$350 applies

Additional CANAPES/DISHES/PLATTERS can be purchased

Classic Cold Canapé Menu

- *Huon smoked salmon blini, chive, dill, crème fraîche*
- *BBQ duck pancake rolls, shallot, hoisin*
- *Crab, fennel, lemonchello, raddish*
- *Asparagus, proscuito, parmesan aioli GF*
- *Beetroot Gin Cured Ocean Trout, smoked yogurt, cucumber relish GF*
- *Smoked sweet potato hummus, pita chips, brown butter - V*
- *Elderflower cured kingfish sashimi spoons, pineapple chili salsa GF*
- *Thai Chicken larb salad, nam jim, toasted peanuts, baby gems GF*
- *Snapper sashimi, ponzu, cucumber GF*
- *Eggplant, tarragon, garlic confit, crostini - V*
- *Nori squares, avocado, ginger, shallot, wasabi - V*
- *Haloumi, cherry tomato, basil leaves, balsamic – V*
- *Pea, Mint, Feta, crostini – V*
- *Roast beef, béarnaise, potato rosti,*
- *Beetroot, zucchini, quinoa fritters, yogurt mint sumac*
- *Parmesan polenta basil bites – V*

- *Additional canapé can be added for \$10 per person, per item*

CHEF'S MENU CONT...

Classic Warm Canapé Menu

- Corn fritters, spicy tomato relish, avo smash - V
- Mexican chicken mole tostada, guac, pico de gallo
- Chorizo, whipped feta, brioche toast
- Karaage chicken, green onion, nori
- Golden crunchy new potatoes, curry salt, aioli - V
- Wild mushroom duxelles tarts, truffle oil, pecorino - V
- Prawn lollipops kaffir lime butter
- Scallop in half shell, cauliflower puree, herb crumb
- Teriyaki beef, lemongrass, sesame bamboo skewers
- Pulled chicken, crisp curry leaves, wonton crisp
- Pork Belly, cauliflower, pomegranate
- Chickpea fritters, tzatziki, chili jam - V
- Crispy brussel sprouts, vincotto - V
- Lamb kofta, yogurt mint, dukka salt N
- Cauliflower, parmesan, cheddar, thyme arancini
- Pork, fennel, house made sausage rolls, tomato jam
- Chicken Corn, house made sausage rolls, tomato jam
- Additional canapé can be added for \$10 per person, per item

Signature Canapé Menu

- Mini Lobster Brioche rolls, creamy slaw, celery, pickles and potato crisps
- Mini Prawn Baguette Rolls, Bloody Mary sauce, Iceberg lettuce
- Sticky Pork, betel leaves, mango, crispy shallot, palm sugar, chili
- Tuna Tartare, avocado, wasabi, baby gem lettuce cups or tapioca squid ink crisp GF
- Fijian coconut ceviche, lime, coriander, chili, papaya GF
- Oysters x 3pp, 2 styles: Shallot red wine vinegar, Or Nori ponzu
- Additional canapé can be added for \$18 per person, per item

Substantial Canapé Menu

- Braised lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley
- Wild mushroom truffle risotto, parmesan, rocket - V
- Haloumi Burger, rocket, relish, aioli - V
- Pork sliders, green apple ranch slaw, smoky BBQ sauce
- Fish tacos, baja sauce, slaw
- Moroccan spice eggplant, tomato, cous cous, preserved lemon - V
- Risoni pasta, zucchini, olives, fetta, chili, herbs - V
- Grilled market fish, papaya, coconut lime chili, GF
- Beef sliders, American cheese, pickles
- Wagyu mini beef burger, cheese, house pickles, milk buns
- BBQ Chicken, smoked tomato tarragon vinaigrette GF
- Lamb skewers, chimichurri sauce GF
- Miso salmon, pickled ginger, sesame, cucumber GF
- Chicken Schnitzel petite rolls, lettuce, aioli
- *Grilled lobster tails, café de Paris butter (market price, please enquire) GF
- Additional canapé can be added for \$16 per person, per item



CHEF'S MENU CONT...

Dessert Canapé Menu

- Salted chocolate pistachio brownie - N
- Spiced orange polenta cake
- Lemon lime tarts
- Baked ricotta, cinnamon, tarts
- Chia, coconut, passionfruit, spoons – DF VE GF
- Avocado Cocoa mousse - DF VE GF
- Additional canapé can be added for \$9 per person, per item

Grazing Platters

QLD TIGER PRAWNS | \$300.00

with tail on, harissa aioli, lemon

OYSTERS | \$290.00

with wakami seaweed, pickled ginger, ponzu sauce, lemon

MEZZE PLATTER | \$235.00

spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fattoush salad, pita chips

CURED MEATS | \$275.00

prosciutto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough

FROMAGE PLATE | \$275.00

Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh

DESSERT PLATTER | \$185.00

Chocolate pistachio brownie, Berry polenta cake, Fig friands , sweet slices

FRUIT PLATTER | \$165.00

Selection of in season fresh fruit

Grazing Platters - Substantial

Proteins

SMOKED CHICKEN | \$250.00

spinach, chickpeas, smoked paprika yoghurt, lemon thyme - GF

ROAST BEEF | \$295.00

rocket, grana padano, cherry tomato, truffle aioli - GF

MISO SALMON | \$265.00

soba noodles, sesame, pickled ginger, Asian herbs GF, DF

PULLED LAMB | \$265.00

feta, couscous, currants, toasted almond - N

Grazing platters can be ordered as an addition to any menu package

Grazing platters serve approximately 10 people

For Deliveries: Min Spend \$1000 + \$60 Delivery fee



GRAZING PLATTERS - SUBSTANTIAL CONT...

Vegetarian

FRITTATA | \$165.00

pea, mint, feta, spinach - V, GF

HALOUMI, LEMON, CAPER, CHILI (MILD), PARSLEY SALAD - V, GF | \$165.00

Salads

CHARRED TURMERIC CAULIFLOWER: | \$165.00

kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing - N, V, GF

QUINOA | \$165.00

mint, tomato, lemon oil, tabouli - VE, GF

CHERMOULA POTATO SALAD | \$175.00

with crispy chorizo, sweet corn, olives - GF

SUPER GREENS | \$165.00

tamari, sesame seeds, broccolini, Asian greens, ponzu dressing – VE, GF

BASIL ROCKET PESTO | \$165.00

penne, tomato confit, parmesan - V

ROAST BEETROOT | \$165.00

cumin, balsamic, lentil, parsley, pomegranate - VE

Grazing platters can be ordered as an addition to any menu package

Grazing platters serve approximately 10 people

For Deliveries: Min Spend \$1,000 + \$60 Delivery fee

Buffet Menu

(SERVED IN PLATTERS) | \$125.00 PER PERSON

2 Canapés, (Chef's Selection) 2 Protein, 2 Veg/Salad, 1 Fruit Platter or Dessert, Breadbasket

Minimum spend of \$1,500

Chef Charge of \$350 applies

Protein

- Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (GF)
- Roast beef, rocket, grana padano, cherry tomato, truffle aioli GF
- Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs GF, DF
- Pulled lamb, feta, cous cous, currants, toasted almond N
- Frittata, pea, mint, feta, spinach V, GF
- Haloumi, lemon, caper, chili (mild), parsley salad V, GF



BUFFET MENU CONT...

Salad and Vegetarian

- Roasted root vege, salsa verde, rocket VE, GF
- Frittata, pea, mint, feta, spinach V, GF
- Haloumi, lemon, caper, chili (mild), parsley salad V, GF
- Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing N V GF
- Quinoa, mint, tomato, lemon oil, tabouli VE GF
- Chermoula potato salad with crispy chorizo, sweet corn, olives GF
- Super greens, tamari sesame seeds; broccolini, asian greens, ponzu dressing VE GF
- Basil Rocket Pesto, penne, tomato confit, parmesan V
- Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranate VE

Dessert Platter

- Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices
GF options available

Formal Sit Down

\$150.00 PER PERSON

2 Chef's Selection Canapés, 1 Entrée, 1 Main, 1 Dessert, Sides of Greens & Breadbasket

Minimum spend of \$1,500
Chef Charge of \$350 applies

Entrée

- Prawn, nam jim, paw paw, peanuts, Asian herb
- Seared scallop, cauliflower, herb crumb
- Beetroot, zucchini, quinoa fritters, yogurt mint sumac V
- Sticky Pork, betel leaves, mango, crispy shallot, palm sugar, chili
- Smoked oysters, daikon pickle, chili caramel

Mains

- Cornfed Chicken, parmesan polenta, smoked tomato tarragon
- Truffle mushroom risotto, pecorino cheese V
- Barramundi pan roasted, peas, proscuitto, saffron potato
- Crispy pork belly, spiced plum, orange, fennel
- Beef fillet, porchini jus, potato hash, beetroot glaze

Desserts

- Warm Salted chocolate pistachio brownie N
- Vanilla yogurt pannacotta, poached rhubarb
- Australian cheese plate, tropical fruit, quince, lavosh
- Polenta berry cake, crème fraîche



Children's Menu

\$39.00 PER PERSON

1 Main, 1 Dessert, 1 Fruit Plate

Fruit Plate

- Selection of fresh seasonal fruit – Vegan

Main - Choose 1

- Fish n chips, tartare, lemon – grilled (GF, DF) option available
- Chicken crumbed or grilled (GF, DF) sweet potato fries
- Sausage roll, tomato sauce
- Pasta, tomato, parmesan cheese, pesto – GF option available
- Vegetarian flatbread pizza, tomato, cheese, GF option available

Dessert - Choose 1

- Chocolate cookies with cream
- Banana pudding with berry jam

