



FELIX

CATERING PACKAGES



CLASSIC BBQ

\$50.00 PER PERSON

MINIMUM 20 GUESTS

*Where minimum numbers cannot be reached, a \$175 fee applies
\$500 minimum spend applies
Minimum 10 person charge applies to enhancements*

- Gourmet beef sausages GF, DF
- Slow cooked lamb shoulder, served with tzatziki GF, DF
- Choice of two salads:
 - Green salad with balsamic dressing GF
 - Coleslaw GF
 - Pesto pasta salad
 - Rocket, pear & parmesan salad with balsamic dressing GF
- Bread & butter
- Sweets for dessert

BBQ ENHANCEMENTS

Minimum 10 person charge applies

- Cheese and charcuterie board - \$19.00 per person
- Marinated chicken GF, DF - \$10.00 per person
- Fresh Australian Prawns GF (3 pieces per person) - \$12.00 per person
- Fresh Pacific Oysters GF (3 pieces per person) - \$15.00 per person
- Fresh Sashimi Platter, suitable for 10 guests- \$240.00 per person





PLATTERS MENU



PLATTERS

Minimum spend of \$650 if only platters are ordered

\$80 delivery fee, not included in minimum spend

Chef not required on board

As a guide, three-to-five platters recommended per 10 guests

All platters served with baguettes and butter

FRESH SEAFOOD PLATTER

FOR 2 - \$360.00 | FOR 3 - \$650.00 | FOR 6 - \$850.00

Mixed seafood platter including prawns, smoked salmon, oysters, grilled octopus, lobster tails, scallops, cocktail sauce.

FRESH AUSTRALIAN PRAWNS PLATTER | \$240.00

Queensland Tiger prawns, seafood sauce

OYSTERS PLATTER | \$240.00

Selection of oysters served with lemon and seasonal dressing

SMOKED SALMON PLATTER | \$240.00

Smoked Salmon, dill, capers, cream cheese, red onion, cracked pepper

MIXED CHARCUTERIE PLATTER | \$230.00

Charcuterie, pate, pickles, mustards

MARINATED LAMB CUTLETS | \$230.00

Grilled lamb cutlet platter, fresh herbs, lemon zest, garlic tzatziki dressing

MARINATED CHICKEN DRUMMETTES | \$230.00

Chicken drummettes, coriander, chili, sesame, lime, ginger

GRILLED VEGE PLATTER | \$190.00

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips

CHEESE BOARD | \$190.00

Cheese platter featuring our favourite three cheeses, fruit and quince paste



PLATTERS MENU CONT...



FRESH VEGES & DIPS | \$190.00

Fresh vegetable & assorted dip platter

MIXED SANDWICHES | \$230.00

Assorted sandwiches/wraps with mixed fillings

MORNING TEA | \$200.00

Morning tea including pastries, muffins & fruit

SEASONAL FRUIT PLATTER | \$160.00

Fresh seasonal fruit

DROP OFF CANAPÉ MENU BY RUKUS

\$70.00 PER PERSON

Minimum 12 guests

*This delicious set menu includes 6 canapés and 1 substantial
Chef not required*

CANAPÉS

- Caramelised onion and chevre tart, chervil VEG
- Warm pork and Fennel Sausage roll, black garlic puree
- Raw kingfish tostada, jalapeno, avocado crema, sumac GF
- Warm roasted pumpkin, thyme, Adelaide Hills goats cheese quiche VEG
- Grilled Moroccan lamb skewer, smoked yoghurt, almond dukkah GF
- Baja fish taco, lime crema, mango salsa, corn tortilla DF

SUBSTANTIAL

- Moroccan beef, cous cous, smoked yoghurt, dried fruits and nuts, red pepper salsa



CANAPÉ MENUS CONT...



CANAPÉS BY RUKUS

\$80.00 PER PERSON

Minimum 12 guests

Includes your choice of 7 canapés, 2 substantial, and 1 dessert

Add extra canapés for \$7.00 per canapé, per person

Add extra substantial for \$13.00 per substantial, per person

Chef required at \$400 up to 4 hours, and \$80 per hour thereafter

COLD ITEMS

- Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
- Spring pea tart, whipped Persian feta, shaved pecorino VEG
- Caramelised onion and chevre tart, chervil VEG
- Spanner Crab, green apple, creme fraiche, trout roe served on brioche
- Sydney rock oysters, yuzu vinaigrette, cucumber and sliced shallots GF DF
- Hot smoked trout rilette, cucumber disc GF
- Peeled QLD King prawns, bloody mary dressing GF DF
- Szechuan steak tartare served on crisp rice paper, chilli oil, sesame GF
- Peking duck pancake, cucumber, spring onion DF

HOT ITEMS

- WA scallop, cauliflower puree, herb and garlic butter, chives GF
- Sesame prawn toast, sriracha mayo, finger lime DF
- Pork and Fennel Sausage roll, black garlic puree
- Roasted pumpkin, thyme, Adelaide hills goats cheese quiche VEG
- Green pea arancini, shaved pecorino, crisp sage VEG
- Chicken yakitori skewer, wasabi aioli, furikake, shallots GF DF
- Grilled Moroccan lamb skewer, smoked yoghurt, almond dukkah GF
- Carne asada beef taco, corn tortilla, salsa roja, pickled onion GF DF
- Japanese salmon taco, daikon, wasabi, cabbage, corn tortilla GF DF
- Baja fish taco, lime crema, mango salsa, corn tortilla DF
- Homestyle chicken & leek pie, carrot puree
- Pulled pork banh mi slider, carrot and daikon, coriander, crispy shallots



CANAPÉ MENUS CONT...



SUBSTANTIALS

- Sri Lankan chicken or fish curry, baby eggplants, curry leaf, fragrant rice GF DF
- Thai beef curry, baby eggplant, cucumber salsa, jasmine rice GF DF
- Crab rigatoni pasta, Calabrian chilli, lemon, parsley, stracciatella
- Pasta Alla Vodka, oven roasted tomato, shaved parmigiano VEG
- Rukus burgers - American style cheeseburger, dill pickles, secret burger sauce, tomato, lettuce, pickled onion
- Middle eastern lamb shoulder pilaf, dried fruits, crisp shallots, cucumber and tomato salsa, smoked yoghurt GF
- Burrito bowl of chipotle grilled chicken, guacamole, tomatillo salsa, tomato rice, pico de galo, avocado GF DF
- Chicken Saltimbocca, celeriac mousse, spring peas, snow pea tendril salad GF
- Slow cooked smoked salmon, pea puree, preserved lemon, roasted heirloom tomatoes, fried kipfler potatoes GF

DESSERTS

- Decadent chocolate brownie, dulce de leche GF
- NY style passionfruit cheesecake
- Dark chocolate dipped strawberries GF
- Salted chocolate and roasted hazelnut tart
- Raspberry, lemon and yuzu curd tart, shaved white chocolate

FAMILY STYLE SHARE MENU I

\$92.00 PER PERSON

Minimum 12 guests

Chef required at \$400 up to 4 hours, and \$80 per hour thereafter

CANAPÉS

- Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
- Raw kingfish tostada, jalapeno, avocado crema, sumac GF

MAINS

- BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF
- Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF

SIDES

- Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley GF VEGAN
- Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing GF VEGAN
- Sourdough Breads, Pepe saya butter

DESSERT

- Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

VEG = VEGETARIAN VEGAN = VEGAN GF = GLUTEN FREE DF = DAIRY FREE



FAMILY-STYLE SHARE MENU CONT...



FAMILY STYLE SHARE MENU 2

\$125.00 PER PERSON

Minimum 12 guests

Chef required at \$400 up to 4 hours, and \$80 per hour thereafter

CANAPÉS

- Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
- Raw kingfish tostada, jalapeno, avocado crema, sumac GF
- Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF DF

MAINS

- Peeled QLD king prawns, bloody mary dressing GF DF
- BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF
- Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF
- 8 hour slow cooked lamb shoulder, rosemary and garlic, pomegranate jus, green pea puree GF

SIDES

- Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley GF VEGAN
- Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing GF VEGAN
- Sourdough Breads, Pepe saya butter

DESSERT

- Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

FAMILY STYLE SHARE MENU 3

\$165.00 PER PERSON

Minimum 12 guests

Chef required at \$400 up to 4 hours, and \$80 per hour thereafter

CANAPÉS

- Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
- Raw kingfish tostada, jalapeno, avocado crema, sumac GF
- Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF

MAINS

- Peeled QLD king prawns, bloody mary dressing GF
- Moreton bay bugs, dill and caper mayo GF
- BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF
- Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF DF
- Connor Bistecca steak, served medium rare, lemon, salsa verde GF DF

VEG = VEGETARIAN VEGAN = VEGAN GF = GLUTEN FREE DF = DAIRY FREE



FAMILY-STYLE SHARE MENU CONT...



SIDES

- Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley VEGAN GF
- Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing VEGAN GF
- Heirloom tomatoes, buffalo mozzarella, kombu, oregano, lemon myrtle dressing GF
- Green Garden Salad, chervil dressing, chives VEGAN GF
- Sourdough Breads, Pepe saya butter

DESSERT

- Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

MEXICAN FEAST \$105.00 PER PERSON

STARTERS

- Totopos GF
- Traditional guacamole GF VEGAN
- Kingfish tostada, avocado creme, jalapeño, finger lime GF
- Garlic prawn ceviche, tomato, jalepeno, pineapple GF
- Burrata, salsa roja, lime GF

STREET TACOS

- Lamb barbacoa taco, pickled onion, cabbage, jalapeno mayo GF
- Baja fish taco, mango salsa, cabbage, lime crema GF
- Garlic mushroom, cotija cheese, salsa verde, pickled onion, coriander GF VEG

SALADS

- Quinoa salad, black beans, red cabbage, currants, kale, bbq corn, roasted almonds VEGAN GF
- Tossed green leaves, avocado, chervil dressing VEGAN GF

DESSERT

- Spiced chocolate brownie, vanilla bean ice cream, lime zest, cinnamon, butterscotch sauce GF



FORMAL SIT DOWN



FORMAL SIT DOWN MENU

\$150.00 PER PERSON

Minimum spend of \$1,500, up to 12 guests

Includes 3 canapés, alternate drop entrée and main, side salad, and dessert

Alternate serve optional

Chef required at \$400 up to 4 hours, and \$80 per hour thereafter

CANAPÉS ON ARRIVAL

- Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
- Raw kingfish tostada, jalapeno, avocado crema, sumac GF
- Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF, DF

ENTRÉE ALTERNATE SERVE

- Buffalo mozzarella and heirloom tomato salad, fresh fig, fig reduction, hazelnut crumble, nasturtium leaf GF
- Beetroot and gin cured ocean trout, shaved fennel salad, orange segments, labne, trout roe GF

MAIN ALTERNATE SERVE

- Connor dry aged sirloin, potato gratin, green peppercorn and red wine jus, snow pea tendrils, tarragon mustard GF
- Pan seared snapper, green olive salsa, cauliflower puree, zucchini and squash salad, kipfler potatoes GF
- (VEG option substitute for whole portobello mushroom)

SIDES

- Green garden salad, avocado, chervil vinaigrette GF VEGAN
- Sourdough breads, Pepe Saya butter

DESSERT

- Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries