



GALAXY 1

CATERING PACKAGES



CANAPÉ MENU 1

\$75.00 PER PERSON

- Roasted mushroom tartlet, lemon thyme, shaved parmesan (v)
- Handmade sushi, pickled ginger, soy sauce (gf)
- Arancini, saffron & caramelised leek, smoked fior di latte, chive aioli (v)
- Twice cooked crispy chat potatoes, sweet chilli, sour cream, fresh chives (gf) (v)
- Handmade pork & prawn dim sim, chilli, lime & coriander dipping sauce
- Fresh peeled Australian King Prawn, Boardwalk cocktail sauce, snow pea tendril (gf)
- Cheeseburger w/ house aioli, lettuce, pickles on a sesame seed bun
- Chicken and leek mini pies, house made chutney

CANAPÉ MENU 2

\$90.00 PER PERSON

- Karaage fried chicken, miso mayo, lime cheeks
- Twice cooked crispy chat potatoes, sweet chilli, sour cream, fresh chives (gf) (v)
- Angus beef Tataki, seaweed wakame salad, ponzu dressing (gf)
- Mushroom & bamboo shoot dumpling, ginger shallot relish (v)
- Arancini, saffron & caramelised leek, smoked fior di latte, chive aioli (v)
- Vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)
- Chicken and leek mini pies, house made chutney
- Cheeseburger w/ house aioli, lettuce, pickles on a sesame seed bun

SUBSTANTIAL

- Tasmanian salmon fillet, warm potato & herb salad, salsa verde (gf)

DESSERT

- Gelato cones (v)
- Aselection of chocolate, vanilla, hazelnut, mint, raspberry, mango



CANAPÉ MENU CONT...



CANAPÉ MENU 3

\$105.00 PER PERSON

- Roasted artichoke hearts, manchego cream, crispy kale, Rye crostini (v)
- Mushroom & bamboo shoot dumpling, ginger shallot relish (v)
- NSW South Coast oysters, chardonnay vinegar dressing (gf)
- Handmade sushi, pickled ginger, soy sauce (gf)
- Fresh peeled Australian King Prawn, Boardwalk cocktail sauce, snow pea tendril (gf)
- Arancini, saffron & caramelised leek, smoked fior di latte, chive aioli (v)
- Battered Rock flathead fillet, lilliput caper tartare, Fennel fronds
- Chicken and leek mini pies, house made chutney
- Cheeseburger w/ house aioli, lettuce, pickles on a sesame seed bun

SUBSTANTIAL

- Chicken & chorizo paella, heirloom tomatoes (gf)

DESSERT

- Boardwalk chocolate brownie, salted caramel (v)

CANAPÉ MENU - KIDS

\$45.00 PER PERSON

12 years old & under

- Mini sausage rolls with BBQ sauce
- Chicken bites with tomato sauce
- Kids cheeseburger
- Kids meatballs with pasta

DESSERT

- Seasonal fruit skewers (v) (gf)



BUFFET MENU



BUFFET MENU 1

\$75.00 PER PERSON

Maximum 20 guests

TO START

- Boutique bread rolls with butter (v)

SALADS

- Garden salad with balsamic dressing (v)
- Spiced couscous, roasted sweet potato with feta, rocket and pine nuts (v)
- Chat potato salad with fresh herbs and wholegrain mustard dressing (v)

MAINS

- BBQ chicken with herb dressing
- Fresh sliced ham with assorted condiments
- Cooked fresh peeled ocean tiger prawns
- Fresh pacific oysters

DESSERT

- Chocolate brownie s with berries and cream (v) (served canapé style)

BUFFET MENU 2

\$115.00 PER PERSON

Maximum 20 guests

CANAPÉS

- Smoked eggplant tartlet (v) charred baby onion, sumac & feta
- Arancini (v) saffron & mozzarella, chive aioli

BUFFET

- Sourdough bread, salted butter (v)
- Chat potato salad, honey mustard mayonnaise, spring onion (v) (gf)
- Heirloom tomato salad, charred corn, smoked paprika & lime dressing (v) (gf) (vgn)
- Spiced Kent pumpkin, dukkha, torn mint, honey Greek yoghurt dressing, blossoms (v) (gf)
- Pumpkin ravioli, brown butter, wilted spinach, pine nuts, parmesan & sage (v)
- Grilled Riverina beef flank MB2+, chimichurri, fine herbs (gf)
- Baked Tasmanian salmon, shaved zucchini, lemon zest, baby radish (gf)

DESSERT

- Boardwalk chocolate brownie, salted caramel (v) (served canapé style)

V = VEGETARIAN VE = VEGAN GF = GLUTEN FREE DF = DAIRY FREE



BUFFET MENU CONT...



BUFFET MENU 3

\$135.00 PER PERSON

Maximum 20 guests

CANAPÉS

- Grilled wild caught prawn skewer, charred pimento salsa, chervil (gf)
- Arancini, saffron & mozzarella, chive aioli (v)

BUFFET

- Sourdough bread, salted butter (v)
- Broccolini salad, snow peas, orange, chilli, toasted hazelnut dressing (v) (gf) (vgn)
- Grilled stone fruit & goats cheese salad, radicchio, toasted walnuts, lemon dressing (v) (gf)
- Roasted chat potatoes, fresh rosemary, confit garlic (v) (gf)
- Roasted cauliflower sprouts, pickled Spanish onion, candy pepitas, chamomile sultanas (v) (gf)
- Pasture fed Berkshire pork belly, charred red cabbage, crispy crackling (gf)
- Pan seared ocean Snapper, charred fennel, pine nut pesto, young basil (gf)
- Thyme & garlic free range chicken breast, blackened lime, sumac yoghurt dressing (gf)

DESSERT

(served canapé style)

- Gelato cones (v)
- A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango
- Belgian milk chocolate ganache, chocolate shortbread, edible gold leaf (v)

PLATTERS

Platters are designed for 10 people per platter

DIP PLATTER | \$125.00

- Fresh crisp crudités, grissini and crispbreads trio of dips

ANTIPASTO PLATTER | \$125.00

- Rustic Italian breads, grissini and flatbreads
- Semi dried tomatoes, marinated olives, grilled eggplant, bell peppers and Persian fetta,
- Smoked ham, hot sopressa salami and San Danielle prosciutto

CHEESE PLATTER | \$125.00

- Selection of local cheeses, dried fruits and assorted crackers



PLATTERS CONT...



SEAFOOD PLATTER | \$500.00

- Ocean cooked king prawns with dill aioli
- Fresh Pacific oysters with shallot dressing
- Fresh sliced smoked salmon with capers
- Balmain bugs with tartare sauce
- (served with garden salad and boutique bread rolls)

PRAWN PLATTER | \$300.00

- Tiger prawns, peeled with tails on
- (served with lemon and seafood sauce)

HAM BUFFET | \$350.00

- Whole honey baked sliced ham with condiments
- (served with garden salad and boutique bread rolls)

SWEET CANAPÉ PLATTER | \$150.00

- Petite chocolate brownies
- Assorted petite macarons
- Assorted mini gelato cones

SEASONAL FRUIT PLATTER | \$125.00

- Fresh seasonal fruit

PLEASE NOTE

All Canapé Menus and Buffet Menus #2 and #3 – minimum spend \$1,210

Buffet Menu #1 – minimum spend not applicable

Chef Fee of \$475 for up to 4 hours. (\$95 per extra hour), Public Holidays \$160 per hour

Public holidays - plus 20% on-top of entire food spend

Maximum 20 guests for buffet menus

Platters minimum spend \$500 when there is no other catering. Chef Fee not applicable