



## CATERING MENU

### Canapé Menu

**SILVER | \$75.00 PER PERSON**

8 Canapés

**GOLD | \$90.00 PER PERSON**

6 Canapés, 2 Substantial

**PREMIUM | \$105.00 PER PERSON**

8 Canapés, 2 Substantial

### Vegetarian

- Tempura zucchini flowers, soy mirin dipping sauce df
- Avocado maki sushi, fresh wasabi, soy mayo df, gf
- Taro and wood ear mushroom spring rolls with sweet chili dipping sauce gf, df
- Truffled pea croquette with truffle mayonnaise
- Marinated tofu satay skewers with crushed peanuts and coriander gf, df
- Mini hashbrown, chili jam, cashew cream and fine herbs gf, df
- Curried potato samosas with raita
- Jalapeno poppers with chèvre and lime

### Seafood

- Salmon caviar, crème fraiche and chive blinis
- Snapper ceviche and avocado tostada gf, df
- Poached tiger prawns, fermented chili mary rose gf, df
- King prawn toast with sweet and sour sauce df
- Sydney rock oysters, ponzu mignonette gf, df
- Grilled pacific oysters with miso hollandaise gf, df
- Prawn dumplings steamed with black vinegar and chili oil df
- Panko crumbed ling fillet with yuzu mayonnaise df
- Crab and prawn spring rolls with nuoc cham gf
- Ocean trout sashimi, wasabi mayo, trout roe tartlet df
- Blue fin tuna tartar, crostini, egg yolk df

### Meat

- Spicy Korean fried chicken
- Chicken yakitori with teriyaki and shiso
- Crispy pork belly, blood plum sauce gf, df
- Pork gyoza with chili oil vinegar
- Pork, lemongrass and tumeric sausage rolls with tamarind ketchup
- Lamb manoush with aleppo pepper and labna
- Lamb and cumin crispy dumplings
- Black angus beef mussaman pies
- Wagyu beef and Japanese curry rice croquette with kewpie mayo
- A5 wagyu beef teriyaki skewer with fresh Tasmanian wasabi (Additional \$5)





## CANAPÉ MENU CONT...

### *Substantial*

- Truffled kimchi and gruyere sourdough toasties
- Fish katsu sando
- Pork belly mini bahn mi
- Black angus cheeseburger
- Kara-age chicken burger
- Crispy fish and chipotle crema tacos gf
- Yellow curry of pumpkin, Thai basil, coconut rice gf, df, v
- Shiitake and King brown mushroom risotto with smoked soy sauce v
- Salmon sashimi and avocado rice bowl gf, df
- Red curry of duck, fragrant jasmine rice gf, df
- Chicken tikka masala with garlic naan bread and jeera rice

### *Dessert*

- Chocolate dipped black sesame ice cream cones
- Churros with dark chocolate and chili
- Yuzu meringue pies
- Mini banoffee pies with miso caramel
- Dark chocolate and sea salt truffles gf
- Mini matcha creme brulee gf

## *Buffet Menu*

### **SILVER BUFFET | \$135.00 PER PERSON**

2 Mains, 3 Sides, 1 Dessert

### **GOLD BUFFET | \$165.00 PER PERSON**

3 Mains, 3 Sides, 1 Dessert

### *Mains*

- Yellow curry of cauliflower, roasted pumpkin and Thai basil
- Salt and pepper southern calamari, nuoc cham dipping sauce
- Barbecued octopus with lemongrass, kaffir lime and ginger
- Butterflied jumbo tiger prawns with garlic, lime and chili butter
- Panko crumbed pink ling with hibachi grilled red pepper relish
- Ora King salmon whole fillet, with green papaya, peanuts, tomatoes and snake beans
- Organic chicken kara-age with yuzu mayonaise
- Bannockburn barbecued whole chicken, yakitori tare, pickled daikon
- Duck breast, blood plum sauce, charred leeks
- Crisp bangalow pork belly, beetroot teriyaki, shichimi togarashi
- Black angus sirloin, Asian chimmichurri, sautéed kale
- Slow cooked lamb shoulder with black vinegar, scallions and sansho pepper





## BUFFET MENU CONT...

### Sides

- Sweet and sour eggplant with peanuts, tomatoes and Thai basil
- Rocket, watercress, red onion and coriander with aged rice vinegar and white soy vinaigrette
- Burrata with chili jam and Thai basil oil
- Stir fried mustard greens and king brown mushrooms with tea smoked mushroom sauce
- Steamed broccolini and with chilli jam and cashew cream
- House made sourdough with miso butter
- Tumeric rice pilaf, peas and mint
- Crispy roasted potatoes, umami salt
- Claypot fragrant jasmine rice

### Dessert

- Premium seasonal fruit platter
- Matcha roll cake with black sesame ice cream and strawberries
- Banoffee pie, miso dulce de leche, kinako and whipped cream
- Pavlova in a glass, with pandanus meringue, fresh mango, passionfruit and kiwi fruit
- Churros with dark chocolate and chilli dipping sauce

### Buffet Add On

#### SASHIMI RAW BAR | \$52.50 PER PERSON

Ora king salmon, Hiramasa kingfish, blue fin tuna, Kombu cured snapper, Sydney rock oyster, Poached tiger prawns, Organic shoyu, Fresh Tasmanian wasabi, House pickled ginger

### Sit Down Meal

**\$195.00 PER PERSON**

3 Canapés, 3 Course, 1 Side

### Entrée

- Tempura zucchini flower with whipped sesame and crispy chili oil df V
- Bluefin tuna tartar, black sesame crostini, quail egg yolk df
- Citrus cured salmon, pickled baby beetroots, ponzu and avocado
- Paradise prawn wonton, tom yum sauce, thai basil oil gf
- Hokkaido sea scallops, tamari butter sauce, cauliflower silk, pepita praline gf
- Crisp pork belly, blood plum sauce, coriander, shallots and pickled chili





## SIT DOWN MEAL CONT...

### Main Course

- Pumpkin rotolo with yellow curry sauce, pickled mustard greens and kaffir lime V
- Steamed murray cod, yuzu beurre blanc, crispy lotus root gf
- Market best white fish, shiso pesto, potato onigiri df
- Organic chicken roulade, yuzu kosho sauce, mizuna gf, df
- Duck breast with beetroot teriyaki, Japanese turnips and sautéed spinach df
- Magra lamb rack, black vinegar jus, leek puree gf
- Rangers valley eye fillet, shoyu butter king brown mushroom and wasabi mustard gf

### Sides

- Crisp roasted potatoes with aioli
- Baby leaf salad with ponzu and sesame dressing
- Steamed brocollini with garlic, chili and lime butter

### Dessert

- Watermelon jelly, kaffir lime, lychees and frozen yoghurt gf
- Almond milk chai panna cotta with pistachio praline V gf, df
- Plum semifreddo, sansho pepper meringue and plum consomme gf
- Mango tart, passionfruit curd, young coconut sorbet
- Sesame pudding, Okinawan black rock sugar syrup, kinako tiulle
- White chocolate and yoghurt ganache,

