



SET MENU

Set canape menu - \$30 per person

- **Falafel Kebab**
Homemade falafel topped with a pitted black olive and a cherry tomato (cold)(veg)(gf)
- **Min party pies-** beef mini pies (hot)
- **Vegetarian spring rolls**
Oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

COCKTAIL MENU

A - \$45 per person Selection of 4 canapes (2 hot & 2 cold)

B - \$55 per person Selection of 6 canapes (3 hot & 3 cold)

C - \$65 per person Selection of 8 canapes (4 hot & 4 cold)

Cold Canape

- **Mini bruschetta**
Garlic oil rubbed croutons topped with freshly sliced tomato
Spanish onion and handpicked basil leaves topped with a balsamic glaze. (cold)(veg)
- **Smoked salmon blinis**
Fresh Tassie smoked salmon served on a dill infused blini
and topped with preserved lemon cream fraiche (cold)
- **Prawn cocktail**
Fresh prawns served on a bed of shredded lettuce topped with a Mary Rose mayo
- **Assorted sushi**
Hand rolled assorted sushi and nori rolls including vegetarian options
served with wasabi and soy sauce
- **Falafel Kebab**
Homemade falafel topped with a pitted black olive and a cherry tomato. (veg)(gf)
- **Zucchini corn fritters**
Homemade crispy zucchini corn fritters served with cream fraiche

Hot Canape

- **Gourmet party pies**
Selection of beef burgundy, and chicken and leek pies
- **Petite Quiche**
Smokey Bacon and cheese + Ricotta Spinach & sundried tomatoes
- **Vegetarian spring rolls**
Oven baked Vegetarian spring rolls served with sweet chilli sauce (veg)
- **Meatballs-** traditional meatballs served with fresh garden tomato relish
- **Spicy Thai fish cakes**
Delicate fish minced with red curry paste fish sauce, fresh scallions
and served with a sweet chili sauce
- **Koftas**
Fresh mince seasoned with fresh herbs, onion and garlic and served with traditional Tzatziki
- **Potato wedges**
Seasoned potato wedges served with sour cream and sweet chilli (veg)
- **Hand rolled Prawn** - cones with Sweet chilly dipping sauce
- **Salt and pepper Squid** - pieces with wasabi mayonnaise
- **Cheese and Spinach triangles** - with a yogurt and cucumber dip



BUFFET MENUS

Cruising Canape / Mini Buffet - \$50 per person

Standing casual / informal seated service

Minimum 20 guests // up to 80 guests

Canapés

- **Gourmet party pies** - Selection of beef burgundy, and chicken and leek pies (hot)
- **Vegetarian spring rolls** - Oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

Mini Buffet

- **Oven roasted Chicken breast**
BBQ marinated chicken breast served warm
- **Italian pasta salad**
Penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- **Classic Potato salad**
Classic sour cream and shallot potato salad topped with crispy streaky bacon bits
- **Fresh Garden salad**
Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- **Selection of bakery rolls** served with individual butter portions



Crystal Buffet Menu - \$62 per person

Standing casual / informal seated service

Minimum 20 guests // up to 80 guests

OR

Formal seated service up to 42 guests

Please confirm upon booking if table service is required

Canapés

- **Gourmet party pies**
Selection of beef burgundy, and chicken and leek pies (hot)
- **Vegetarian spring rolls**
Oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

Main Meal

- **Oven roasted Chicken breast-** BBQ marinated chicken breast served warm
- **Cold meats platter**
Assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast
- **Italian pasta salad**
Penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- **Classic Potato salad**
Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- **Fresh Garden salad**
Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- **Selection of bakery rolls** - served with individual butter portions



Emerald Buffet - \$72 per person

Standing casual / informal seated service

Minimum 20 guests // up to 80 guests

OR

Formal seated service up to 42 guests

Please confirm upon booking if table service is required

Canapés

- **Spicy Thai fish cakes**
Delicate fish minced with red curry paste, fish sauce fresh scallions and served with a sweet chili sauce
- **Assorted sushi**
Hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce

Main Meal

- **Whole Tiger Prawns**
Catch of the day - Fresh whole Tiger prawns served with freshly cut lemons
- **Half Shell NZ mussels**
NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander
- **Cold meats platter**
Assorted quality deli meats, Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast
- **Italian pasta salad**
Penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- **Classic Potato salad**
Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- **Fresh Garden salad**
Mixed leaf greens tossed in a French dressing with red capsicum shredded carrot, Spanish onion and tomato
- **Selection of bakery rolls** served with individual butter portions



Diamond Buffet: \$95 per person

Minimum \$1800 menu spend

Formal seating for up to 40 guests only

Canapés

(Select 3 canapés (1 hot & 2 cold))

Main Meal

- **Oven roasted Chicken breast**
BBQ marinated chicken breast served warm
- **Roast Sirloin**
Oven roasted Sirloin encrusted with Garlic and Rosemary cooked medium rare
- **Half Shell NZ mussels**
NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander
- **Tasmanian Smoked salmon**
Tassie smoked salmon slices served with thinly sliced Spanish onions and capers and a preserved lemon crème fraiche
- **Whole Tiger Prawns**
Catch of the day - Fresh whole Tiger prawns served with freshly cut lemons
- **Classic Potato salad**
Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- **Fresh Garden salad**
Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- **Selection of artisan bakery rolls** served with individual butter portions

Desserts

- **Cookies and Cream Cheesecake**
Individual Oreo cheese cake rounds. Assorted Vanilla and Chocolate.