



CATERING MENU

CANAPE PACKAGES

SILVER CANAPE

3 Cold Canape, 3 Hot Canape, 1 Substantial, 1 Dessert

\$95 per person

GOLD CANAPE

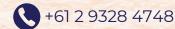
4 Cold Canape, 4 Hot Canape, 1 Substantial, 1 Dessert \$120 per person

PREMIUM CANAPE

4 Cold Canape, 4 Hot Canape, 2 Substantial, 1 Dessert \$135 per person







CANAPE MENU

COLD CANAPES

Sesame crusted tuna tataki (gf)
Wakame, kombu dressing

Heirloom tomato bruschetta (v)
Wild rocket pesto, local honey candied olives

Hiramasa Kingfish ceviche (gf)
Sweet corn, micro coriander, tortilla crisp

Australian King prawn (gf)
cocktail sauce, snow pea tendril

 Whyte pyrenes lamb backstrap (gf) Za'atar, hung yoghurt

 Grilled MB2 + Riverina Angus beef flank avocado & wasabi puree, olive oil crostini

© Cone of beetroot Tartare (v) Whipped goat's curd, vincotto drizzle.

HOT CANAPES

Arancini (v)
Saffron & mozzarella, chive aioli

G Karaage fried chicken miso mayonnaise, Blackened lime

BBQ Duck pancakes cucumber, shallot and plum sauce

 Roasted mushroom tartlet (v) Lemon thyme, Parmigiano

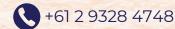
Polpeti Napolitana (gf)
Italian style pork meatball, shaved Pecorino

Battered Rock flathead fillet
Lilliput caper tartare, Fennel fronds

Crispy southern calamari
Bush tomato dust, lemon aioli

Grilled chicken Yakitori (gf)
gochutgaru spice rub, shallot curls





CANAPE MENU

SUBSTANTIAL CANAPES

Angus beef burger
White onion, Big Mac sauce, brioche roll, pickles

Glazed Pork Belly Bao Bun
Kewpie sesame dressing, butter lettuce

Grilled MB2+ Angus flank steak
pearl barley, roasted truss tomatoes, parsley sauce

 Chicken & chorizo paella (gf) heirloom tomatoes, fresh parsley

Tasmanian salmon fillet (gf) summer tomato & fetta salad, salsa Verde

 Baharat spiced eggplant tagine (v) saffron cous cous, mint & lemon yoghurt

DESSERT CANAPES

 Chocolate brownie (v) caramel, sea salt

 Warm apple crumble tartlet (v) oats & brown sugar

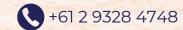
Gelato cones (v)
selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Fruit brochette (v, gf)
skewers of seasonal fresh fruit

Chocolate & cherry tart (v)

shaved toasted coconut





Vischief

BUFFET PACKAGES

GOLD

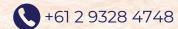
2x Canapes on arrival, 6 Platters, 1 Dessert Platter \$180 per person

PREMIUM

3x Canapes on arrival, 8 Platters, 2 Dessert Platter **\$225 per person**







BUFFET MENU

COLD PLATTERS

Cooked Mooloolaba king prawns (gf)
Yuzu-mary rose and creamed horseradish

Sydney rock oysters (gf, df)
Confit shallot mignonette

Selection of cured meats and cheeses
Seasonal fruits, fresh-baked lavosh & sourdough, garlic & hommos dip

Heirloom tomato salad (v, gf)
Crispy basil, balsamic and parmesan wafers

Free-range chicken salad (gf)
Watercress, dates & Green goddess dressing

 Charred Pumpkin and corn salad (v) Radicchio, avocado and Manchego

Red cabbage & fennel salad (v)
Activated walnuts and shadows of blue

HOT PLATTERS

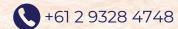
- Grilled spatchcocks (gf, df) Lemon, garlic and harissa
- Slow roasted Petunya ocean trout (gf, df) Soft herbs, chili and citrus
 - Flame-seared steak onglet (gf, df) Red wine shallots and confit garlic

Grilled King leader prawns (gf)
Kaffir lime, eschalot and lemongrass butter

Vine-ripened heirloom tomato and Belvedere vodka pasta (v, gf) Fresh basil

Roasted Mushroom parmigiano with herbs, garlic and tomato (v)





BUFFET MENU

DESSERT PLATTERS

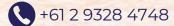
Citron tart (v)
Italian meringue

Pear frangipane tart (v)
Candied orange and yoghurt cream

Dark chocolate and green pistachio tart (v)
Pistachio crumble and vanilla ice cream

© Classic pavlova (v,gf) Macerated berries, seasonal fruits and passionfruit coulis





ADD ON GRAZING BOARDS

CHARCUTERIE, CHEESE, AND FRUIT BOARD | \$45 per person

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanied by freshly baked lavosh, wafers, maggie beer fruit paste, mixed olives, and muscatels. Tzatziki and hummus dip

CHARCUTERIE AND FRUIT BOARD | \$30 per person

3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled vegetables

CHEESE AND FRUIT BOARD | \$30 per person

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels.

LUXE SEAFOOD PLATTER | \$55 per person

Trawler cooked and peeled king leader prawns (3/person), Sydney rock oysters (3/person), Cooked Balmain bugs (1/person) variety of sashimi such as tuna, salmon and kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

> Add cooked Lobster + \$125 per lobster Add cooked king crab legs + \$25 per person

SEAFOOD PLATTER | \$38 per person

Trawler cooked and peeled king leader prawns (2/person), Sydney rock oysters (2/person) variety of 2 sashimi such as tuna, salmon, or kingfish with condiments includes Mary rose sauce, mignonette, and fresh limes

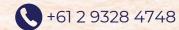
> Add cooked Lobster + \$125 per lobster Add cooked king crab legs + \$25 per person

VEGETARIAN BOARD | \$28 per person

Variety of seasonal greens served raw with fresh made hummus, tzatziki and toum - crackers, tomato relish, marinated artichoke hearts and mixed olives (ve, df)

add 2 types of cheeses and seasonal fruits + \$18 per person





FOOD STATIONS

LIVE ITALIAN BAR

\$200 PER PERSON

Consisting of:

Live pasta station prepared in large, aged Parmigiano cheese wheel. A choice between hand-rolled fettuccine or Penne Rigate. (GF Available)

Sauces:

Cheese Wheel Pesto & Fresh Basil Heirloom Tomato & Vodka Sauce (v, gf, df)

Sides:

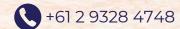
Extra Virgin Olive Oil Pine Nuts Fresh Grated Parmesan

Optional:

Add fresh baked pizzas to the station baked in front of you and guests. One additional Chef required for Pizza

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU ALL STATIONS ARE MINIMUM 20 GUESTS ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR





FOOD STATIONS

LIVE PAELLA & RISOTTO BAR

\$100 PER PERSON

Consisting of:

Large skillet filled with your favorite Risotto or Paella, prepared in front of you and your guests.

Types to choose from:

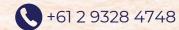
Forest Mushroom Risotto (ve, gf) Chicken and Cheese Risotto (gf) Chicken & Chorizo Paella (gf) Prawn, Mussels, and White Fish Paella (gf)

Toppings:

Freshly Grated Parmesan Roasted and Seasoned Breadcrumb Freshly Picked Herbs

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU ALL STATIONS ARE MINIMUM 20 GUESTS ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR





FOOD STATIONS

LIVE JAPANESE BAR

\$170 PER PERSON

Consisting of:

Fresh-made sushi and sashimi, prepared in front of you and your guests.

Nigiri:

Aburi Salmon Nigiri (gf, df) Kingfish Nigiri (gf, df) Crispy Prawn Nigiri (gf, df)

Rolls:

California Crab Uramaki Roll Katsu Chicken Roll

Sashimi:

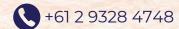
Yellowfin Tuna Sashimi (gf, df) Salmon Sashimi (gf, df) Yellowtail Sashimi (gf, df)

Other:

Oysters with Japanese Dressing (gf, df)

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KID'S MENU

\$75 PER CHILD

Please select 1 Main and 1 Side per child (up to 3 Mains & 3 Sides For numbers over 10, the crew will serve a buffet style.

MAINS

Crumbed free range chicken tenderloins (df)

Pan seared free range chicken breast (gf,df) lemon, garlic, and herbs

Mini beef sliders (2 per person)

 Rump steak (gf,df) cooked to preference

Lightly battered market fish (df)

Grilled market white fish (df,gf)

- Tuna and avocado sushi roll (df, gf)
 - Veggie sushi roll (v, gf, df)
 - Pizza margarita (v)
 - Pizza Hawaiian (v)

SIDES

Hand cut Kestrel chips (ve, gf, df)

Salad with soft lettuce
aioli dressing, carrot, tomato and cucumber (ve, gf)

Broccolini seared with EVOO (ve, df, gf)

Steamed mixed vegetables (ve, gf, df)

Fragrant basmati rice (ve, df, gf),



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ADD ON SALADS MENU

\$15 PER PERSON PER SALAD

Salad can be added into any catering package.

MEDITERRANEAN SALADS

Large garden leaf & garden roquette (ve, gf, df) caramelized red onion rings & walnut & chili dressing

Crispy endive leaves & wild roquette (v, gf) seasonal citrus, cranberries & shaved pecorino cheese

Ceasar Salad thin croutons, premium anchovy dressing, egg & prosciutto

Crispy baby cos salad (v, gf) feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato with a herb vinaigrette

Radicchio leaf salad (v, gf) sweet balsamic, pear, walnuts & goats cheese

Heirloom tomato salad (v, gf) buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze

> Green salad (ve, gf, df) baby spinach, wild roquette, French beans, broad beans, shallots, chili, sesame& lemon

Charred zucchini & Aubergine (ve, gf, df) red onion with sweet molasses pine nuts & freshly picked herbs

ASIAN SALADS

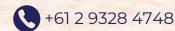
 Torched pointy cabbage salad (ve, gf, df) chili, heirloom tomato & lime

Edamame & avocado salad(gf, df) bonito flakes, and yuzu dressing

Charred green salad (gf, df) sugar snaps, chili, sesame, fresh picked basil & anchovy, oregano & lemon dressing

Silken tofu salad (ve, gf, df) Sugar snaps, snake beans, radish, spring onion, sesame & bitter orange vinaigrette





BBQ MENU

\$135 PER PERSON

Minimum of 20 Pax Please choose 3 Proteins, 3 Sides & 1 Dessert

PROTEINS

Chicken thighs (gf, df) lemon, garlic & harissa

Lamb cutlets (gf, df) dijon, horseradish & rosemary

Pork & fennel sausages (gf,df)

 Pork ribs (gf, df) barbeque glaze

King leader prawns (gf) kaffir lime, shallots & lemongrass butter

> Swordfish (gf, df) Agrodolce

King brown mushrooms (ve, gf, df) sesame, garlic, soy & spring onion

SIDES

Large garden leaf & garden roquette (ve, gf, df)
Blackened onion and walnut & chili dressing

Crispy endive leaves & wild roquette (v, gf) seasonal citrus, cranberries & shaved pecorino cheese

© Caesar salad thin croutons, premium anchovy dressing, egg & prosciutto

Crispy baby cos salad (v, gf)feta cheese, Kalamata olives, red onion,

cucumber & heirloom tomato with a herb vinaigrette

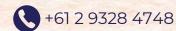
Radicchio leaf salad (v, gf) sweet balsamic, pear, walnuts & goats cheese

Heirloom tomato salad (v, gf) buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze

© Green salad (ve, gf, df) baby spinach, wild roquette, French beans, broad beans, shallots, chili, sesame& lemon

Charred zucchini & Aubergine (ve, gf, df) red onion with sweet molasses pine nuts & freshly picked herbs





BBQ MENU

DESSERT CANAPES

Chocolate brownie (v) caramel, sea salt

 Warm apple crumble tartlet (v) oats & brown sugar

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

Fruit brochette (v/gf) skewers of seasonal fresh fruit

 Chocolate & cherry tart (v) shaved toasted coconut