

MENU



Canape Cocktail Menu

minimum 60 people = \$45 per person

Choose 4 Canapes - 2 of each per person

Choose 1x slider or wrap (2 per person)

Add Extra Canapes - \$3.75 Each | Add Extra Sliders \$9 Each

TOMATO & BASIL BRUSCHETTA

with onion, garlic, feta & balsamic glaze

SMOKED SALMON & DILL

on crisp nori with crème fraiche

SWEDISH PRAWN TOAST

crème fraiche & dill

GRILLED HALOUMI

honey glaze & chilli

VEGETABLE SPRING ROLL

with lettuce and nouc cham

PRAWN COCKTAIL

baby gem, avocado, smoked paprika & seafood sauce

FISH TACO

with cabbage slaw, fresh salsa, lime, aioli

SALT & PEPPER SQUID

mesclun, lemon wedges, lime aioli

ARANCINI

mushroom & truffle

pumpkin & pesto

corn & jalapeno

Slider / Wrap Menu

\$9 Each Minimum of 250 pieces
Unless in conjunction with another menu

AUSTRALIAN WAGYU BEEF

with smoky bbq sauce baby gem lettuce,
tomato & caramelised onion & cheese

12 HOUR SLOW COOKED BOSTON BUTT

with spicy jalapeno slaw & chipotle aioli

KOREAN FRIED CHICKEN

with gem lettuce, pickles & cheese

VEGAN BURGER

with grilled eggplant, siracha aioli & baby gem

CHICKEN CAESAR

with crispy baby gem lettuce, bacon & parmesan

4 Classic Buffet

minimum of 50 people = \$57 per person

WAGYU BEEF MEATBALLS

spiced napoli sauce, peppers & parmesan

GRILLED BARRAMUNDI

fresh mango salsa with tomato, spanish onion, jalapeno, mint & lime

LAMB KOFTA

herbs, spices, onion, chilli & mint tzatziki

PESTO PENNE PASTA

with sundried tomato, spanish onion & parmesan

CORN RIBS

tossed in smokey compound butter

GOLDEN ROASTED CHAT POTATOES

tossed in salt flakes & oregano

GARDEN SALAD

spanish onion, cucumber, cherry tomato,
mesclun & honey mustard dressing

ROAST CAPSICUM SALAD

spanish onion, cucumber, marinated feta,
lettuce, olive oil & oregano

Seafood Buffet

minimum of 50 people = \$80 per person

FRESH PRAWNS

with fresh lemon wedges & seafood dipping sauce

SAUTEED MUSSELS

in fresh citrus, tomato, chilli, garlic, and white wine broth

CRAB & CHORIZO PASTA

with chilli, garlic, butter & parmesan

LEMON PEPPER SQUID

pineapple cut squid tossed in fresh lemon zest & pepper

SPICED VEGETABLE MIX & AVOCADO CREMA

sweet potato, corn, zucchini, jalapenos,
tomato, capsicum, onion

CUMIN ROASTED BUTTERNUT PUMPKIN SALAD

roasted pine nuts, spanish onion, cucumber,
semi-dried tomatoes, marinated feta & balsamic reduction

PESTO PASTA SALAD

penne pasta, sundried tomatoes, rocket, marinated feta

SEASONAL FRUIT PLATTER & DESSERTS

BREAD ROLLS

Raw Seafood Buffet

minimum of 50 people = \$200 per person

FRESH PRAWNS

with lemon wedges & house made seafood sauce

FRESH OYSTERS

with red wine vinaigrette

SALMON SASHIMI

with sesame and ginger dressing

TUNA TARTARE

avocado and cucumber salsa, sesame & ginger dressing

BLUE SWIMMER CONCHIGLIE

PASTA SALAD

spanish onion, green peas, celery,
capsicum, fresh dill, house made mayo

GRAZING TABLE

fresh locally sources cheeses, meats,
breads, crackers, fruits & vegetables

Mixed Dessert Buffet

Sit Down 3 course
minimum of 60 people = \$80 per person

ENTRÉE

TOMATO BRUSCHETTA

on crisp sourdough with spanish onion,
marinated feta, balsamic reduction & marinated feta

or

FISH TACO

with cabbage slaw, fresh salsa, lime, aioli

MAIN

OVEN ROASTED LAMB RUMP

moroccan spiced on a cauliflower puree with mint gel

or

TUNA TARTARE

avocado and cucumber salsa, sesame & ginger dressing

or

PROSCIUTTO WRAPPED CHICKEN SUPREME

kumara puree, greens & micro herbs

SELF-SERVE DESSERT BUFFET

SEASONAL FRUITS PLATTER

Grazing Table

hand crafted to cater for any event

Our Chefs will ensure to make any event pop with one of our Hand-Crafted Grazing Tables using the best locally sourced ingredients available.

minimum 100 people = \$40 per person



- LOCAL CHEESE
- HAND MADE CRACKERS
- DIPS
- FRESH FRUITS
- FRESH VEGETABLES
- FRESH BREADS
- MEATS
- DESSERTS & MORE!