

# CATERING

## OSCAR II WILL CATER FOR ANY STYLE OF DINING...

Our menus have been designed specifically to suit any style of dining, from casual cocktail cuisine to formal fine dining. You also have the flexibility to create a custom menu to cater for special dietary requirements or to a themed event. We will work with you to create an unforgettable experience.



# CANAPÉS MENU

8 CANAPÉS \$65 // 10 CANAPÉS \$75 // 15 CANAPÉS \$100

## COLD CANAPÉS

Premium Sydney Rock oysters, lemon cheeks (df )

Swordfish ceviche, baby herbs, white balsamic (df,gf)

Smoked salmon on crouton, herb crème fraiche, pickled cucumber, shiso leaves Spanner crab tartlet, avocado mousse, baby coriander (df )

Fresh cooked local prawns, lemon, cocktail sauce (df, gf)

Seared Angus sirloin, sourdough crouton, green mustard dressing

Beetroot and goats curd tartlets (v)

Caramelized onion and goats cheese tartlet with aioli (v, veg\*)

Thai style vegetarian rice paper rolls, sweet chilli dipping sauce (veg)

## HOT CANAPÉS

Salt and pepper calamari, chilli lime dressing (df)

Grilled local prawn skewers, chimichurri sauce, lemon (df, gf)

Mediterranean chicken skewers, preserved lemon, cumin yoghurt

Wagyu beef slider, American cheese, pickle, ketchup

Lamb skewer marinated with garlic and rosemary, tzatziki (df, gf)

Lamb and harissa sausage rolls, smoked tomato relish

Glazed pork belly slider, apple slaw, smoked chilli aioli

Spinach and ricotta filo's, tomato relish (v)

Truffle and mixed mushroom arancini, black garlic aioli (v)

Pumpkin and spinach calzone, tomato sugo (v)

Vegetable pakora, mint and lime yoghurt (v, veg\*)

Plant based protein slider, haloumi, rocket, tomato relish (v, veg\*)

Thai vegetable curry puff, sweet chilli dipping sauce (veg)

## DESSERT CANAPÉS

Fruit skewers, honey and mint yoghurt (gf, v, veg\*)

Assorted mini-macaroons (v)

Baked vanilla cheesecake, fresh seasonal berries (v)

Nutella flourless cake (gf, v)

v = vegetarian, veg = vegan, df = dairy free, gf = gluten free

## *OSCAR II BUFFET*

**\$135 per head**

Sydney rock oysters, lemon and mignonette dressing

Cooked local prawns, Mary Rose sauce, lemon

Sliced parma ham, Danish salami, Wagyu bresaola, shaved leg ham

Hummus, basil and walnut pesto, tzatziki Assorted breads, crackers, Pepe Saya butter

Oven baked salmon fillet, caper butter, watercress and fennel salad

Roast lemon and herb marinated chicken

Roasted vegetable and couscous salad, haloumi citrus dressing

Seasonal greens, lemon oil, toasted almonds

Roasted new potatoes, dutch carrots, garlic, rosemary

Traditional Greek salad, marinated feta, kalamata olives

Goats cheese, toasted walnut, Packham pear, frisée lettuce, seeded mustard dressing salad



### **Dessert:**

Seasonal fruit and cheese platter, quince paste, lavosh  
Assorted mini desserts and petit fours

### **Add On**

Grilled lobster tails, black garlic and herb butter (market price)

Minimum of 10 pax / Dietary requirements will be catered for / Menus are subject to change due to season and availability

## *PLATTER MENU*

(serve 10 - 12 people)

### **ANTIPASTO PLATTER - \$350**

Salami, prosciutto  
Smoked ham  
Spiced olives  
Smoked chicken  
Smoked salmon  
Pickled onions  
Australian cheese selection  
Bread basket  
Quince paste  
Lavosh and Crackers

### **COLD SEAFOOD PLATTER - \$450**

Oysters  
Cooked Queensland prawns  
Smoked salmon  
Cured king fish

Marinated baby octopus and Calamari salad  
Seasonal salad  
Lavosh  
assorted dipping sauces and lemons

**CHEESE & FRUIT PLATTER - \$250**

Selection of international and Australian cheese  
Selection of in seasonal fresh fruit  
Fresh bread basket  
Quince paste  
Lavosh and crackers

Additional platter pricings available on request

