

**ELEGANCE &  
INDULGENCE**



## CATERING OPTIONS

### CANAPÉS

**8 canapés \$60**

**10 canapés \$70**

**15 canapés \$95**

#### Cold Canapé

Premium Sydney rock oysters, champagne mignonette  
Local prawn bruschetta, chipotle mayo, shiso leaves  
Ruby tuna tartare, sourdough crouton, pickled Spanish onion  
Smoked salmon tartlet, heirloom tomatoes, herbed crème fraiche  
Seared angus sirloin, coriander green mustard  
Thai style vegetarian rice paper rolls, sweet chilli dipping sauce  
Roast vegetable tartlets with avocado mousse, micro herbs  
Smoked chicken breast, sourdough croutons, black garlic aioli, candied walnuts  
Peking duck pancake, chilli dipping sauce

#### Hot Canapé

Truffle and mixed mushroom arancini, black garlic aioli  
Chicken skewers, marinated with preserved lemon and herbs, cumin yoghurt  
Wagyu beef slider, American cheese, ketchup  
Curried red lentil pie, tzatziki  
Pork and fennel sausage roll, bush tomato relish  
Broadbean falafel slider, tzatziki, heirloom tomato, caramelised onion  
Sweet potato and cashew empanada, chipotle aioli  
Grilled local prawn skewer, chimichurri, and lemon  
Ricotta and spinach pastry  
Caramelised onion and goat cheese tartlet  
Glazed pork belly slider, apple slaw, smoked chilli aioli

#### Dessert Canapés

Fruit skewers, honey yoghurt  
Strawberry cake pops  
Mini assorted donuts  
Assorted macaroons

## CATERING OPTIONS

### PLATTERS (all 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, lemons

#### **Cheese & Fruit Platter - \$250**

Selection of international and Australian cheese, selection of seasonal fresh fruit, fresh bread basket, quince paste, lavosh and crackers

*Bespoke platters available on request.*



## BUFFET MENUS

### Wedding Package Buffet

*\$125 per head*

Cooked Queensland king prawns, cocktail sauce  
Sydney rock oysters, mignonette dressing  
Smoked huon salmon capers, herbed cream fraiche  
Rocket, pear, parmesan, crispy prosciutto, chardonnay vinaigrette  
Quinoa, beetroot, roasted pumpkin, mint leaves, lemon dressing  
Noodle salad, mint, coriander, chilli, Thai basil, shaved savoy  
cabbage, carrots, Spanish onion, nam jim dressing  
Roasted new potatoes, rosemary sea salt  
Charred broccolini, garlic butter, almonds  
Oven baked Atlantic salmon, capers, fennel, lemon butter  
Roast black angus sirloin, horse radish cream  
Slow cooked lamb shoulder, red wine jus  
Served with sourdough bread, pepe saya butter & condiments  
Assorted petit desserts

*(minimum 10 guests)*

### Premium BBQ Wedding Menu

*\$135 per head*

Cooked on the top deck BBQ, available for intimate groups of up to 20 guests.

Lamb skewers, chimichurri sauce  
Free range chicken, marinated with lemon, rosemary, chilli, served with tzatziki  
Market fish, banana leaf, mild jungle curry marinade  
Roasted new potatoes, rosemary sea salt  
Rocket, pear, parmesan, crispy prosciutto, chardonnay vinaigrette  
Quinoa, beetroot, roasted pumpkin, mint leaves and lemon dressing  
Noodle salad, mint, coriander, chilli, Thai basil, shaved savoy cabbage, carrots,  
Spanish onion, nam jim dressing  
Sourdough bread, pepe saya butter, condiments  
**Add on:** Grilled lobster tails, black garlic & herb butter **(market price)**

*Bespoke menus are available upon request.*