



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
-  *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

Rascal

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

VE = VEGETARIAN VEG = VEGAN GF = GLUTEN FREE DF = DAIRY FREE

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 Breadcrumbs

Freshly Picked Herbs

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ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

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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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ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR`

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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),*

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