



Shadow

CATERING MENU

Chef's Menu # 1

\$85.00 PER PERSON

6 Classic Canapé, 2 Substantial, 1 Dessert

Minimum of 20 Pax

Chef Charge of \$450 applies

Two chefs required for charters of over 51 Pax

Classic Canapés

- Misto olive, capers, pecorino, crostini V (VE no cheese)
- Haloumi, bush honey, sesame, lemon myrtle V, GF
- Portobello Truffle Mushroom, parmesan tarts – V, (VE no parmesan)
- Karaage Chicken, Japanese aioli, sesame seeds – GF, DF
- Smoked Beef, aioli, prawn, tomato dressing GF, DF
- Ceviche, coconut, lime, coriander, chili DF GF

Substantial Canapés - choose two

- Wagyu beef slider, cheese pickle, milk bun
- Haloumi slider, rocket, house relish (VE, GF option available)
- Pulled Chicken or Mushroom Taco, charred corn, chipotle, tomato chili, avocado, (VEGAN is Mushroom No Chicken please request, GF option available)

Dessert Canapés

- Salted chocolate pistachio brownie – N

Chef's Menu # 2

\$100.00 PER PERSON

7 Classic Canapé, 1 Signature, 1 Substantial, 1 Dessert + Grazing Board

Minimum of 20 Pax

Chef Charge of \$450 applies

Two chefs required for charters of over 51 Pax

Grazing Board

- Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits



CHEF'S MENU CONT...

Classic Canapés

- Burrata, burnt fig, balsamic, basil GF
- Mushroom tart, parmesan, truffle V OR VE No cheese
- Karaage Chicken, Japanese aioli, sesame seeds – GF, DF
- Lamb kofta, yogurt mint, dukkha salt N GF
- Elderflower cured Kingfish sashimi spoons, pineapple chili salsa GF, DF
- Ceviche, coconut, lime, coriander, chili DF GF
- Scallop shells, cauliflower, butter crumb

Signature Canapés - choose one

- Sticky pork, betel leaves, crispy shallot, palm sugar, chilli
- Prawn baguette rolls, Bloody Mary sauce, iceberg lettuce
- Crispy duck char sui, bao buns, pickled cucumber carrot
- Confit Fennel salmon, baby cos, pickled red onion, horseradish, potato hash

Dessert Canapé - choose one

- Chia coconut, passionfruit, almond – GF, VE, DF
- Salted chocolate pistachio brownie – N
- Lemon lime tarts

Chef's Menu # 3

\$135.00 PER PERSON

8 Classic Canapé, 1 Signature, 1 Substantial, 2 Dessert + Grazing Board

Minimum of 20 Pax

Chef Charge of \$450 applies

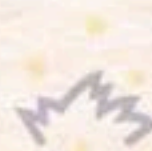
Two chefs required for charters of over 51 Pax

Grazing Board

- Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

Classic Canapés

- Burrata, burnt fig, balsamic, basil GF
- Haloumi, heirloom tomato, basil, balsamic V, GF
- Lamb kofta, yogurt mint, dukkha salt N, GF
- Karaage Chicken, Japanese aioli, sesame seeds – GF, DF
- Elderflower cured Kingfish sashimi spoons, pineapple chili salsa GF, DF
- Ceviche, coconut, lime, coriander, chili, DF, GF
- Scallop shells, cauliflower, butter crumb
- Duck, rhubarb, pistachio N, GF, DF



CHEF'S MENU CONT...

Signature Canapés - choose two

- Miso salmon, pickled ginger, sesame, cucumber GF, DF
- Wild mushroom truffle risotto, parmesan, rocket – V, GF
- Mini Lobster Brioche rolls, creamy slaw, celery, potato crisps
- Confit Fennel Salmon, baby cos, pickled onion, horseradish creme, potato hash, GF
- Tuna Tataré, avocado, wasabi, baby lettuce cups or tapioca squid ink crisp GF, DF
- Oysters N.S.W lakes x 3pp, 2 styles GF, DF - Shallot red wine vinegar Or yuzu ponzu
- Wagyu beef, brioche, truffle jus - Add \$3 per person
- Potato hash, sour cream, caviar, chives - Add \$3 per person
- Qld spanner crab, endive, lemon pearls, crème fraiche - Add \$3 per person

Substantial Canapé - choose one

- Paella pan, Chicken, chorizo, or prawns, scallops, peas GF
- Miso Salmon, pickled ginger, sesame, cucumber GF, DF
- Wild mushroom truffle risotto, parmesan, rocket – V, GF
- Bbq Chicken, smoked tomato tarragon vinaigrette GF, DF
- Braised Lamb, quinoa, chickpea, pomegranate & parsley GF, DF
- Grilled market Fish, papaya, coconut lime chili, GF, DF
- Pulled Chicken or Mushroom, Taco, charred corn, chipotle, tomato chili, avocado, (VEGAN is Mushroom No Chicken please request, GF option available)

Dessert Canapé - choose two

- Chia coconut, passionfruit, almond – GF, VE, DF
- Salted chocolate pistachio brownie – N
- Lemon lime tarts

Buffet Menu

\$135.00 PER PERSON SERVED IN PLATES

8 Canapés with a choice of 2 Protein, 2 Salad/Veg, 1 Fruit Platter or Dessert, Bread Basket

Minimum of 20 Pax, Maximum 50 Pax

Chef Charge of \$450 applies

Two chefs required for charters of over 51 Pax

Canapés

Chef's selection of two canapes

Protein - choose two

- Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (GF)
- Roast beef, rocket, grana padano, cherry tomato, truffle aioli GF
- Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs GF, DF
- Pulled lamb, feta, cous cous, currants, toasted almond N
- Frittata, pea, mint, feta, spinach V, GF
- Haloumi, lemon, caper, chili (mild), parsley salad V, GF

BUFFET MENU CONT...

Salad and Vegetarian

- Roasted root vege, salsa verde, rocket VE, GF
- Frittata, pea, mint, feta, spinach V, GF
- Haloumi, lemon, caper, chili (mild), parsley salad V, GF
- Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing N V GF
- Quinoa, mint, tomato, lemon oil, tabouli VE GF
- Chermoula potato salad with crispy chorizo, sweet corn, olives GF
- Super greens, tamari sesame seeds; broccolini, asian greens, ponzu dressing VE GF
- Basil Rocket Pesto, penne, tomato confit, parmesan V
- Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranate VE

Dessert Platter

Chocolate pistachio brownie, Berry polenta cake, Fig friands ,
sweet slices GF options available

Signature Canapé Menu

- Mini Lobster Brioche rolls, creamy slaw, celery, potato crisps DF | \$18.00
- Crispy duck char sui, boa buns, pickled cucumber carrot DF | \$18.00
- Confit Fennel Salmon, baby cos, pickled onion, horseradish creme, potato hash GF | \$18.00
- Mini Prawn Baguette Rolls, Bloody Mary sauce, Iceberg lettuce | \$18.00
- Sticky Pork, betel leaves, crispy shallot, palm sugar, chili, GF, DF | \$18.00
- Tuna Tataré, avocado, wasabi, baby gem lettuce cups or tapioca squid ink crisp GF, DF | \$18.00
- Fijian coconut ceviche, lime, coriander, chili, papaya GF, DF | \$18.00
- Oysters N.S.W lakes x 3 per person, 2 styles GF, DF
- Shallot red wine vinegar Or yuzu ponzu | \$18.00
- Wagyu beef, brioche, truffle jus | \$21.00
- Potato hash, sour cream, caviar, chives | \$21.00
- Qld spanner crab, endive, lemon pearls, crème fraiche | \$21.00
- * Signature Canapes can be ordered as an addition to any menu package

Grazing Platters

QLD TIGER PRAWNS | \$300.00

with tail on, harissa aioli, lemon

OYSTERS | \$290.00

with wakami seaweed, pickled ginger, ponzu sauce, lemon

MEZZE PLATTER | \$235.00

spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fattoush salad, pita chips

Grazing platters can be ordered as an addition to any menu package

Grazing platters serve approximately 10 people

For Deliveries: Min Spend \$1000 + \$60 Delivery fee

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

GRAZING PLATTERS CONT...

CURED MEATS | \$275.00

proscuito, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough

FROMAGE PLATE | \$275.00

Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh

DESSERT PLATTER | \$185.00

Chocolate pistachio brownie, Berry polenta cake, Fig friands , sweet slices

FRUIT PLATTER | \$165.00

Selection of in season fresh fruit

Grazing Platters - Substantial

Proteins

SMOKED CHICKEN | \$250.00

spinach, chickpeas, smoked paprika yoghurt, lemon thyme - GF

ROAST BEEF | \$295.00

rocket, grana padano, cherry tomato, truffle aioli - GF

MISO SALMON | \$265.00

soba noodles, sesame, pickled ginger, Asian herbs GF, DF

PULLED LAMB | \$265.00

feta, couscous, currants, toasted almond - N

Vegetarian

FRITTATA | \$165.00

pea, mint, feta, spinach - V, GF

HALOUMI, LEMON, CAPER, CHILI (MILD), PARSLEY SALAD - V, GF | \$165.00

Salads

CHARRED TURMERIC CAULIFLOWER: | \$165.00

kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing - N, V, GF

QUINOA | \$165.00

mint, tomato, lemon oil, tabouli - VE, GF

CHERMOULA POTATO SALAD | \$175.00

with crispy chorizo, sweet corn, olives - GF

SUPER GREENS | \$165.00

tamari, sesame seeds, broccolini, Asian greens, ponzu dressing – VE, GF

BASIL ROCKET PESTO | \$165.00

penne, tomato confit, parmesan - V

ROAST BEETROOT | \$165.00

cumin, balsamic, lentil, parsley, pomegranate - VE

Grazing platters can be ordered as an addition to any menu package

Grazing platters serve approximately 10 people

For Deliveries: Min Spend \$1000 + \$60 Delivery fee



Formal Sit Down

\$165.00 PER PERSON

2 Chef's Selection Canapés, 1 Entrée, 1 Main, 1 Dessert, Sides of Greens & Breadbasket

Minimum spend of \$1,500
No alternate drop unless min 20 pax
Chef Charge of \$450 applies

Entrée

- Tuna tartare cracker, smoked soy dressing, wakame, radish
- Prawns butterflied, kaffir lime butter
- Quail fennel dust, roast garlic, tomato tumaca GF, DF
- Lobster risotto, parmesan crème, chili GF
- Scallops, seaweed dashi dressing, vermicelli, cucumber, pickle
- QLD Crab, sticky pork, crackling, mango, palm sugar, lime, chili
- Burrata caprese, heirloom tomatoes, olive, basil V
- Smoked oysters, daikon pickle, chili caramel
- Zucchini flowers, saffron sauce, heirloom tomatoes, herb oil V

Mains

- Pork belly, cauliflower, pomegranate, orange caramel GF
- Squid ink pasta, prawns, scallops, mussels, lemon crumb, saffron butter
- Beef fillet, brioche, truffle jus, confit heirloom tomato
- Snapper, coconut chili sambal, green mango, crispy shallot GF, DF
- Duck, rhubarb, kale, anise jus, goat cheese emulsion, wattle seed GF
- Cornfed chicken, sage stuffing, confit leeks, jus
- Lamb, salt bush, prosciutto, potato gratin, mint pesto, jus GF N
- Mushroom risotto, truffle oil, parmesan, crispy herbs, V, GF

Desserts

- Chocolate brownie, pistachio, vanilla cream N V
- Panna-cotta yogurt vanilla, rhubarb, raspberry V
- Chia, coconut, passionfruit, almond VE N
- Cheese board, quince, lavosh, nuts, fruits V
- Polenta berry cake, crème fraiche



Children's Menu

\$49.00 PER PERSON

1 Main, 1 Dessert, 1 Fruit Plate

Fruit Plate

- Selection of fresh seasonal fruit – Vegan

Main - Choose 1

- Fish n chips, tartare, lemon – grilled (GF, DF) option available
- Chicken crumbed or grilled (GF, DF) sweet potato fries
- Sausage roll, tomato sauce
- Pasta, tomato, parmesan cheese, pesto – GF option available
- Vegetarian flatbread pizza, tomato, cheese, GF option available

Dessert - Choose 1

- Chocolate cookies with cream
- Banana pudding with berry jam

