



STATE OF THE ART CATERING MENU



TERMS AND CONDITIONS

A \$110 DELIVERY CHARGE APPLIES TO ALL CANAPE AND BUFFET MENUS.

MINIMUM ORDER OF 10 PAX. CUSTOM MENUS FOR SMALLER
GROUPS ON APPLICATION.

FOR ORDERS OF FEWER THAN 20 GUESTS, AN ADDITIONAL \$100 SMALL-ORDER
PREPARATION SURCHARGE APPLIES (EXCLUDING FINE DINING MENU).

PLATTERS OR GRAZING TABLES, ORDERED WITHOUT A CANAPÉ OR BUFFET MENU,
REQUIRE A MINIMUM SPEND OF \$1,000 AND INCUR A DELIVERY FEE OF \$150.

ON PUBLIC HOLIDAYS, A 20% SURCHARGE APPLIES TO ALL CATERING ORDERS.

A \$400 CHEF FEE (BASED ON A 4-HOUR CHARTER + \$85 FOR ADDITIONAL HOURS)
APPLIES TO THE FINE DINING MENU ONLY.





STATE OF THE ART CATERING MENU



CANAPE I - \$76 PP

5 CANAPÉS, 2 SUBSTANTIALS, 1 DESSERT

CANAPES

Traditional & prawn Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)

Wagyu beef tataki, mushroom, crispy sushi rice (DF, GF)

Roasted pumpkin, feta, caramelised onion miniature pizza (V)

Peking duck pancake, hoisin, cucumber, shallot (DF)

Korean fried chicken, honey butter

SUBSTANTIALS

Hickory smoked Wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Szechuan prawn & soba noodle salad, cucumber, peas, pepper & black vinegar dressing (GF)

Vegetarian option available (V)

DESSERT

Traditional Italian ricotta, honey & pistachio cannoli

MENU SUBSTITUTIONS AVAILABLE.

ADDITIONAL CANAPÉS FROM +\$7 PP. SEE PAGES 6-7 FOR THE FULL SELECTION.

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE



STATE OF THE ART CATERING MENU



CANAPE II - \$96 PP

2 GRAZING BOARDS, 5 CANAPÉS,
2 SUBSTANTIALS, 2 DESSERTS

GRAZING

*Warrnambool Cheddar, Udder Delights Brie, Heysen Blue, Friuli Venezia,
Kakadu apple & plum relish, dried mixed nuts, grapes & Lavoche
rosemary crackers (GF)*

*Assorted charcuterie meats, hummus, tzatziki, baba ghanoush, chutney,
chilli & rosemary marinated olives (GF)*

CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Beetroot cured blinis, herb mayonnaise (VG)

Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar

*Miniature hickory smoked wagyu beef burger, American cheese,
onion jam, pickles & truffle mayonnaise*

Thai chicken satés, peanut sauce (GF)

SUBSTANTIALS

*Pan-seared Atlantic salmon, truffle oil mash, asparagus, yuzu
& tarragon beurre blanc (GF)*

*Black garlic chicken salad, udon noodles, cherry tomatoes,
cucumbers, herbs (GF)*

Vegetarian option available (V)

DESSERT

Miniature chocolate éclair, caramelised ginger

Assorted macarons (GF)

MENU SUBSTITUTIONS AVAILABLE.

ADDITIONAL CANAPÉS FROM +\$7 PP. SEE PAGES 6-7 FOR THE FULL SELECTION.

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STATE OF THE ART CATERING MENU



COLD BUFFET - \$75 PP 2 CANAPÉS, 4 MAINS, 3 SALADS, 1 DESSERT

CANAPES

*Miniature hickory smoked wagyu beef burger, American cheese,
onion jam, pickles & truffle mayonnaise
Peking duck pancake, hoisin, cucumber, shallot (DF)*

MAIN BUFFET

*Angus beef sirloin, pickled jalapeños, lime crema, garlic herb sauce (GF)
Honey, mustard & thyme chicken, roasted corn & jalapeño relish,
grated vintage cheddar (GF)
Baked salmon, finger lime aioli, grilled asparagus (DF, GF)*

VEGETARIAN

*Curried samosas, Brussels sprouts, sweet potato,
silverbeet, green chutney (VG)*

SALADS

*Caprese salad: Roma tomatoes, mozzarella, basil,
extra virgin olive oil (GF, V)
Cobb salad: Cos lettuce, bacon, avocado, tomatoes, eggs (GF)
Herbed potato salad, dill, yoghurt (GF, V)*

BREADS

Sonoma sourdough bread & Pepe Saya butter

DESSERT

Traditional Italian ricotta, honey, pistachio cannoli

CANAPÉ AND DESSERT SUBSTITUTIONS AND ADDITIONS AVAILABLE.
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STATE OF THE ART CATERING MENU



WARM BUFFET - \$96 PP

3 CANAPÉS, 4 MAINS, 2 SIDES,
2 SALADS, 2 DESSERTS

CANAPES

Traditional Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)

Alaskan snow crab roulade, Japanese mayonnaise

Wagyu beef tataki, mushroom, crispy sushi rice (DF, GF)

MAIN BUFFET

Chicken cacciatore, roasted mushrooms, parsley (GF)

Pan-seared Atlantic salmon, garlic yoghurt, tabouli and pomegranates (GF)

Roasted beef rump, salsa verde (GF)

VEGETARIAN

Vegetarian moussaka (GF, V)

SIDES

Saffron, herbed rice (GF, VG)

Chargrilled broccolini & zucchini, maple & lemondressing (GF, VG)

SALADS

Radicchio, baby cos, parmesan, almonds, palm sugar vinaigrette (GF, V)

Spiced pumpkin, baby spinach, Persian feta, pomegranates (GF, V)

BREADS

Sonoma sourdough bread & Pepe Saya butter

DESSERT

Miniature chocolate éclair, caramelised ginger

Assorted macarons (GF)

CANAPÉ AND DESSERT SUBSTITUTIONS AND ADDITIONS AVAILABLE.
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STATE OF THE ART CATERING MENU



CANAPÉ SUBSTITUTIONS & ADDITIONS

COLD CANAPES \$7

- Traditional prawn Vietnamese rice paper roll, hoisin & peanut sauce (GF)
- Alaskan snow crab roulade, Japanese mayonnaise
- Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage (DF)
- Sustainable king prawns, yuzu aioli (DF, GF)
- Natural Sydney rock oysters, seasonal citrus (DF, GF)
- Seared salmon, sesame seeds & wasabi avocado (DF, GF)
- Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar
- Wagyu beef tataki, mushroom, crispy sushi rice (DF, GF)
- Peking duck pancake, hoisin, cucumber & shallot (DF)

HOT CANAPES \$7

- Korean fried chicken, honey butter
- Thai chicken satés, peanut sauce (GF)
- Lamb kofta, garlic sauce (DF, GF)
- Charcoal crumbed king prawns, Sriracha aioli (DF)
- Slow cooked lamb shank miniature pie, rosemary & preserved lemon
- Miniature hickory smoked Wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

VEGETARIAN \$7

- Traditional Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)
- BBQ oyster mushroom skewers, avocado & lime emulsion (GF, VG)
- Polenta & Parmesan slice, spring vegetables (GF, V)
- Beetroot cured blinis, herb mayonnaise (VG)
- Miso eggplant tartlet, pickled turmeric cauliflower (VG)
- Mushroom pan-fried gyoza, light soy & coriander dipping sauce (DF, VG)
- Smoked almond frittata, kale, broccoli & Woodside goat's curd (GF, V)
- Caramelised onion & Gorgonzola tartlet, truffle oil (V)
- Homemade vegetable curry puff, chilli & coriander dip (DF, VG)
- Roasted pumpkin, feta & caramelised onion miniature pizza (V)



STATE OF THE ART CATERING MENU



SUBSTANTIAL / DESSERTS SUBSTITUTIONS & ADDITIONS

COLD SUBSTANTIALS \$17

Szechuan prawn & soba noodle salad, cucumber, peas, pepper
& black vinegar dressing (GF)*

Black garlic chicken salad, udon noodles, cherry tomatoes, cucumber & herbs (GF)*

Thai beef salad, mint, tomatoes, snow peas, tamarind, lime & soy dressing (GF)

WARM SUBSTANTIALS \$17

Milk-fed veal shavings, creamy porcini mushroom sauce
& homemade saffron spaetzle (GF option)

Egyptian spiced chicken tagine, couscous, almond & apricots (GF)

Portuguese chicken slider, chilli, ginger & habanero pepper mayonnaise

Hickory smoked Wagyu beef burger, American cheese, onion jam, pickles
& truffle mayonnaise

Pan-seared Atlantic salmon, truffle mash, asparagus, yuzu
& tarragon beurre blanc (GF)

Gnocchi, roasted cherry tomato sauce, burrata, basil & pecorino (V, VG option)

Ravioli "Quattro Formaggi", Parmesan, feta, ricotta, pecorino & chives (V)

Szechuan eggplant, green beans & steamed rice (DF, GF, VG)

ALL DESSERTS \$8.50

Traditional Italian ricotta, honey & pistachio cannoli

Dark Belgian chocolate crème brûlée, Frangelico & hazelnut praline (GF)

White chocolate panna cotta, strawberry compote

Chocolate espresso tart

Raspberry Bakewell tart (GF)

Ruby Opera cake

Miniature chocolate éclair, caramelised ginger

Caramel chocolate cookie

Assorted macarons (GF)

Seasonal fruit cups



STATE OF THE ART CATERING MENU



PLATTERS / STATIONS

ALL PLATTERS ARE DESIGNED FOR 20 PAX BUT DO NOT SUBSTITUTE A MEAL.

MINIMUM ORDER OF \$1000 IF NOT ORDERED IN CONJUNCTION

WITH A CANAPÉ OR BUFFET MENU.

A DELIVERY FEE OF \$150 APPLIES TO STAND-ALONE PLATTER/STATION ORDERS.

CHARCUTERIE \$325

Air dried beef, Soppressata, double smoked
Bangalow ham, Jamon Serrano, Mortadella,
Coppa & chorizo, pickles, bush tomato chutney,
Sonoma sourdough breads, Pepe Saya butter

CHEESE \$270

Warrnambool Cheddar, Udder Delights Brie, Udder
Delights Heysen Blue, Friuli Venezia; Montassio
Italy, Quince paste, Kakadu apple & plum relish,
dried apricot, mixed nuts, grapes & lavoche

FRUIT PLATTER \$150

Seasonal fruit

GRAZING TABLE \$44 PP

All Cheese & Charcuterie items as listed above.

Plus

Antipasto: Herbed, semi-dried cherry tomato, chilli
& rosemary marinated olives, marinated artichoke,
chargrilled eggplant & zucchini, mushrooms à la
Grecque, seasonal greens, fire roasted capsicum,
marinated feta & bocconcini, Sonoma sourdough
breads, Pepe Saya butter

Leek & forest mushroom tartlet, onion jam,
smoked truffle aioli (V)

Cured or smoked salmon, dill yoghurt, horseradish
crème fraiche (GF)

Assorted Sonoma sourdough breads, sliced loaves,
whole loaves, breadsticks & Pepe Saya butter

SEAFOOD

\$300 (SMALL) | \$450 (MEDIUM)

Sydney Rock oysters (2 | 3 dozen),
peeled king prawns (20 | 40 pieces),
lemons/limes, cocktail sauce

SEAFOOD DELUXE

\$480 (SMALL) | \$790 (MEDIUM)

Sydney Rock oysters (2 | 3 dozen),
peeled king prawns (20 | 40 pieces),
salmon sashimi (20 | 40 pieces),
Moreton Bay bugs, crème fraiche, tarragon
mayonnaise (10 | 20 pieces),
lemons/limes, cocktail sauce, mignonette,
wasabi

SEAFOOD STATION \$70 PP

Moreton Bay bugs, crème fraiche, tarragon
mayonnaise (GF)

Harvey Bay scallops (GF)

Sashimi: Tasmanian salmon, Yellowfin tuna,
kingfish (DF, GF)

Mexican style roasted split prawns (DF, GF)

Pacific oysters, finger lime mignonette

Smoked salmon, avocado cream, pickled
onions, finger lime (DF, GF)

Lemons/limes, cocktail cucumbers, salmon
caviar, cocktail sauce

Sonoma sourdough, Pepe Saya butter



STATE OF THE ART CATERING MENU



KIDS MENU - \$36 PP

MAIN

PLEASE SELECT ONE

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables
Spaghetti Bolognese
Baked macaroni & cheese, fresh tomatoes
Chicken, capsicum & cheese quesadilla
Rainbow pizza (red & yellow tomatoes, mozzarella, pesto, spinach)

DESSERT

PLEASE SELECT ONE

Banana, hazelnut & Nutella muffin (GF)
Chocolate & raspberry brownie, chocolate sauce
Seasonal fruit cups

PLEASE NOTE:

ALL CHILDREN DINING ARE REQUIRED TO SELECT THE SAME MENU OPTIONS.





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FINE DINING - \$175 PP

CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)
Heirloom tomatoes, Persian feta, pesto, extra virgin olive oil bruschetta (GF, V)
Forest mushrooms, leek & Gruyere tartlet (V)

ENTRÉE

PLEASE SELECT ONE

Sous vide chicken, chorizo, cannellini beans & semi-dried tomatoes (GF)
Lamb shank tortellini, parsnip puree, truffle tomato salsa
Lobster & salmon ravioli, tomato & tarragon relish, lobster & lemon sauce
Gnocchi, roasted tomato sauce, burrata, basil & pecorino (V)

MAIN

PLEASE SELECT ONE

Sous vide Wagyu beef rump, Paris mash, roasted Dutch carrots, modern Bearnaise,
tarragon oil (GF)
Parmesan crusted chicken, potato gnocchi, marinated capsicum,
seasonal greens (GF)
Grilled swordfish, seasonal greens, pumpkin puree, chive & yuzu hollandaise (GF)
Roasted barramundi, cauliflower puree, pickled yellow cauliflower, yuzu miso,
edamame & almonds (GF)
Confit duck leg, potatoes, speck, onions, roast duck sauce (GF)
Roast Dutch carrots, saffron cannellini bean puree, salsa verde, miso butter,
hazelnuts (GF, VG)

DESSERTS

PLEASE SELECT ONE

Strawberry gum crème brulee, green apple sorbet, pistachio praline (GF)
Dark Belgian chocolate fondant, poached cherries, coconut ice cream
Yuzu & matcha pebble, honey & oat crumble, yuzu curd (Nut Free)
Sticky date pudding, butterscotch sauce, Baileys ice cream