

OPTION NO. 1

### STANDARD & PREMIUM CANAPE PACKAGE MENUS



\$71.50 per person

12 Items (10 Canapes + 2 Substantial)

### PREMIUM PACKAGE: \$77 per person

13 Items (10 Canapes + 3 Substantial)

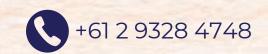
### ADD ON:

Canape, \$6.60 per person Substanrial, \$8.80 per person





Menu / pricing is subject to seasonal change Tailored Packages available on request





### STANDARD & PREMIUM CANAPE PACKAGE MENUS

#### MEAT SELECTION

Poached beef fillet bruschetta, horseradish cream & olive tapenade (GF) Smoked wagyu, seeded cracker, goat's curd, piccalilli & celery (GF) Beef cheek pie with pea puree & tomato relish Chicken, celery & pine nut sandwiches Satay chicken sausage rolls with coriander yoghurt Korean-style short rib pancake with cucumber & daikon Grilled lamb cutlets with salsa verde (additional \$3 per guest GF)

### SEAFOOD SELECTION

Market best oysters with champagne & shallot vinegar (GF) Sea scallops with lime, avruga & dill (GF) Potato rosti with horseradish creme, gravlax & avruga (GF) Betel leaf with hot smoked kingfish, pomelo & coconut salad (GF) Tuna tataki, yuzu mayo & wakame on sesame toast Fresh prawns with citrus cocktail sauce (GF) Blue swimmer crab & dill creme fraiche on fried wonton Wasabi cracker with herb crusted ocean trout & citrus mayo (GF)

### **VEGETARIAN SELECTION**

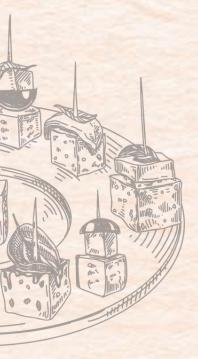
Beetroot chip with horseradish cream & fresh fig (GF) Three Cheese Brioche toastie Spanakopita tart with zaatar yoghurt

### **VEGAN SELECTION**

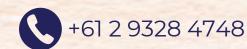
Spring green & tofu rice paper rolls with pickled ginger, vermicelli noodles & sweet soy dipping sauce (GF) Silken tofu, szechuan and ginger (GF)













# STANDARD & PREMIUM CANAPE PACKAGE MENUS

### SPOONS (served on ceramic spoons)

Szechuan pork dumplings with black vinegar dressing Roast carrot, sage and ricotta tortellini with burnt butter

### FRIED SELECTION (maximum of 4)

Korean fried chicken with kimchi mayo
Salt & pepper squid with lemongrass, ginger & plum dipping sauce (GF)
Crumbed calamari with tartare sauce
Tempura king prawns with chili salt & green shallot dipping sauce
Pumpkin, burnt butter and sage arancini with aioli
Tempura vegetables with soy, ginger and mirin dipping (V)
Chickpea and herb falafel with green sauce (V)

#### SUBSTANTIAL ITEMS

Mini reuben sandwich of pastrami, swiss cheese, sauerkraut & russian dressing

Kingfish ceviche taco with avocado & coriander salsa

Massaman beef curry with jasmine rice & mango chutney (GF)

Seared salmon, capers, lemon, garden herbs with crispy salmon skin (GF)

Prawn vodka & dill risotto (GF)

Middle Eastern lamb kofta, quinoa tabbouleh with tzatziki (GF)

Mini cheese burgers with gherkin & caramelized onions

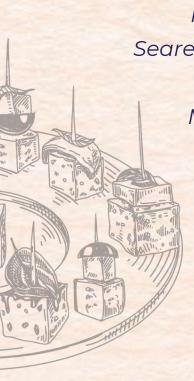
Coconut marinated kingfish with peanut

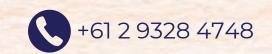
& tamarind dressing (GF)

Char Sui pork with asian greens and steamed rice (GF)
Selection of pizzas served on a large wooden board











## STANDARD & PREMIUM CANAPE PACKAGE MENUS

### SWEET SELECTION

Salted caramel & chocolate tart

Belgian white chocolate, toasted coconut, pistachio, freeze-dried raspberries, rocky road bites (GF)

Fresh berry tarts

Nutella-filled doughnuts with cinnamon sugar

Lemon, orange & almond cakes (GF)

Creme caramel with poach fruits (GF)

Creme brulee (GF)

#### A POINT OF DIFFERENCE

(available for events over 50 guests only)

Oyster bar, \$16 per person

Oyster and prawn bar, \$25 per person

Glazed ham, cheese, bread & condiments, \$12 per person (buffet style)

Cheese station, \$15 per person selection of imported & Australian cheese

Whole Suckling Pig, \$20 per person with selection of condiments & breads

### Curry Station, \$20 per person

Selection of 3 curries of your choice, served with mint, pappadums, raita, roti, mango chutney, lime pickle & fresh herbs & jasmine rice

Petit bahn mi station, \$14 per person

Buffet style of beef brisket, bread rolls, salad & condiments











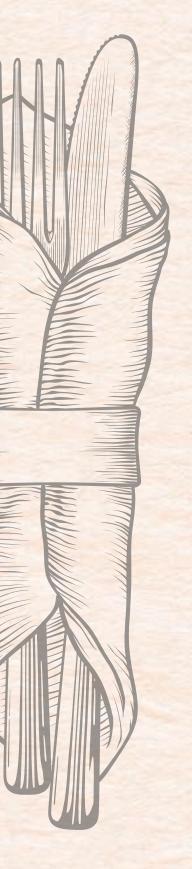
### ISLE PACKAGE:

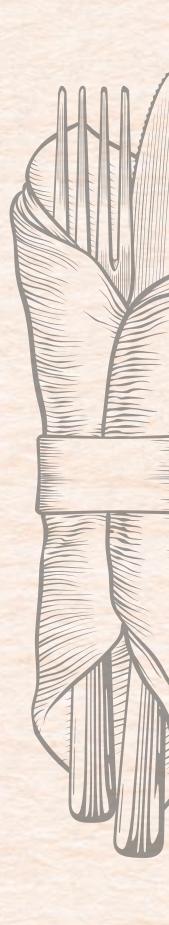
\$55 per person

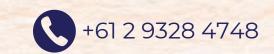
8 Items (5 Canapes + 3 Substantial)

### ADD ON:

Canape, \$6.60 per person Substanrial, \$8.80 per person









#### MEAT SELECTION

Chicken, celery & pine nut sandwiches Moroccan lamb sausage roll, harissa, currants, rosemary Malaysian curry chicken pie, mango chutney Char siu pork pancake, cucumber, shallots, hoi sin sauce

#### SEAFOOD SELECTION

Blue swimmer crab tart, creme fraiche, fennel salt seared tuna, preserved lemon, avruga caviar (GF) Skull Island tiger prawns, citrus cocktail sauce (GF) Beetroot cured salmon, potato rosti, parsley, aioli

### VEGETARIAN SELECTION

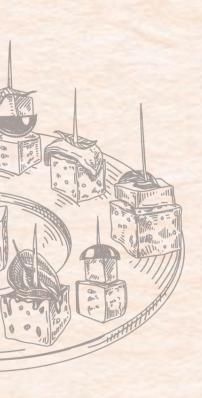
Dukkah and sesame potato fritter, red onion jam Gruyere and sage toastie Pumpkin and ricotta arancini with aioli Spanakopita tart with zaatar yoghurt

### **VEGAN SELECTION**

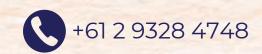
Sushi rice cake, green tomato pickle, avocado, yuzu, black sesame (GF) Summer vegetable, pickled ginger rice paper rolls (GF)













### FRIED SELECTION

Szechuan pepper squid, chili plum dipping sauce (GF)
Tempura vegetables, soy, & mirin dipping sauce (VGN)
Buttermilk fried chicken, sriracha mayo & fresh lime
Seaweed & tofu beignet, soy, sesame, & lime dipping sauce (VGN)

### SUBSTANTIAL ITEMS

Cheeseburger, pickled gherkin slider Selection of pizza

Tomato, eggplant, basil, ricotta orecchiette (V)
Green chicken curry, jasmine rice, coriander salad (mild) (GF)
Black bean & chili quesadilla, avocado & tomato salsa (V)
Slow-roasted beef brisket roll, horseradish & watercress
Lamb kofta, quinoa tabbouleh with tzatziki (GF)
Brown rice poke bowl, avocado, pickled vegetables,
seaweed, furiake (GF) (VGN)

### BITE SIZED SWEET SELECTIONS

Belgium white chocolate, toasted coconut, pistachio, freeze dried raspberries, rocky road bites (GF)

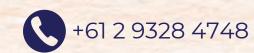
Hazelnut brownie

Lemon meringue tarts











### A POINT OF DIFFERENCE

(available for events over 50 guests only)

Oyster Bar, \$16 per person

Oyster & Prawn Bar, \$25 per person

Glazed ham, cheese & bread, \$12 per person (buffet style, with condiments)

> Cheese Station, \$15 per person (Imported & Australian cheese)

Whole Suckling Pig, \$20 per person (with condiments & bread)

### Curry Station, \$20 per person

Three curries of your choice / served with mint raita, pappadums, roti, mango chutney, lime pickle & fresh herbs & jasmine rice

> Petit Bahn Mi Station, \$14 per person Beef brisket, bread rolls, salad & condiments (buffet style)









