



TOO UP CATERING MENU



CANAPÉ - LIGHTHOUSE PACKAGE

\$30.00 PER PERSON

Minimum 8 guests

Designed for 1 to 2-hour event and is suitable for a swift social

- Roasted Kumara Frittata with Parmesan & Pine Nuts (gf/v)
- Summer Rice Paper Rolls with Green Mango & Mint (gf/v)
- Little Chicken Sandwiches with Tarragon & Chives
- Tartlets with Goat Curd, Tomato & Basil (v)
- Prawn Zucchini Skewers with Lemon Salt (gf)

CANAPÉ - PORTHOLE PACKAGE

\$40.00 PER PERSON

Minimum 8 guests

Designed for 2 to 3-hour event and is suitable for a light lunch

- Crostini with Duck Confit & Cornichons
- Little Chicken Sandwiches with Tarragon and Chives
- Prawn Tartlet with Broadbean Mash, Lemon & Baby Herbs
- Bocconcini, Cherry Tomato and Basil Skewers (gf/v)
- Rare Roast Beef Brioche with Horseradish Cream & Cress

HOTS

- Asparagus, Pancetta and Haloumi Bundles with Sumac (gf)
- Arancini with Pumpkin, Sage and Mozzarella (v)

For all packages, we include cocktail napkins & skewers as required

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



CANAPÉ MENU CONT...



CANAPÉ - ANCHOR PACKAGE

\$55.00 PER PERSON

Minimum 8 guests

Suitable for a 3 to 4-hour elegant afternoon or evening

- Cured Ocean Trout on Potato Roesti with Saffron Aioli (gf)
- Juicy Peach Wedges ribboned with Prosciutto & Blue Cheese (gf)
- Little Chicken Sandwiches with Tarragon & Chives
- Tartlets with Carrot Creme, Marinated Feta & Pomegranate Pearls (v)
- Peking Duck Crepe with Hoisin and Cucumber
- Roasted Turkey, Cranberry and Brie Brioche

HOTS

- Syrian Spiced Lamb Kofta with Tahini
- Beef & Guinness Pies with Tomato Relish
- Grilled King Prawn in Pernod & Garlic Butter (gf)

PLATTERS

ANTIPASTO NIBBLE PLATTERS | \$25.00 PER PERSON

A selection of:

Cured meats
Olives
Mozzarella
Grissini (GF)

FRESH SEAFOOD PLATTERS | \$100.00 PER PERSON

MINIMUM 6 PAX | ADDITIONAL \$90.00 PER PERSON FOR MORE THAN 6 PAX

A selection of:

Fresh local prawns
Oysters
Crab
Moreton Bay bugs (GF)

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PLATTERS MENU CONT...



CHEESE PLATTER | \$20.00 PER PERSON

A selection of:

*Quality Australian soft and hard cheese
GF & non GF crackers
Carrot and cucumber crudités*

SEASONAL FRUIT PLATTER | \$15.00 PER PERSON

*A wide selection of sliced seasonal fruit including melon, strawberry's,
pineapple, mango, grapes, berries, etc.*

BBQ MENUS

'MATES' BBQ | \$40.00 PER PERSON

- *A range of delicious dips, lavosh and cornichons*
- *Marinated chicken skewers*
- *A selection of gourmet sausages*
- *A selection of salads*

'AUSSIE' BBQ | \$60.00 PER PERSON

- *A range of delicious dips, lavosh and cornichons*
- *Angus fillet steak*
- *Fresh local prawns*
- *A selection of gourmet sausages*
- *A selection of salads*

'SEAFOOD' BBQ | \$60.00 PER PERSON

- *A range of delicious dips, lavosh and cornichons*
- *Tasmanian salmon steaks*
- *BBQ king prawns*
- *A selection of salads*

SALAD SELECTION

For group of up to 6, choose 2 salads | For group of up to 7+, choose 3 salads

- *Spicy pumpkin and couscous*
- *Beetroot, goats cheese and walnuts*
- *Classic Greek salad*
- *Garden fresh green salad*
- *Creamy aioli potato salad*

*(Note** salads can be altered slightly to accommodate allergies;
salads are subject to seasonal variations)*

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