

Sit Down

SHARED FEAST



\$98 per person
Minimum 50 guests

+Add 1 hour Canapes on arrival
\$34 per person

+Add Grazing Platter on table/arrival
(*Prices vary on number of guests and menu
item)

Prices Include:
Crocery, Cutlery & Staff
for the event



MODERN AUSTRALIAN

First

FRESHLY BAKED BREAD ROLLS WITH BUTTER **VG GFO**

FRESH SA COFFIN BAY OYSTERS WITH THAI NAM JIM & PINK NATIVE FINGER LIME **GF**

LEMON & PEPPER SQUID WITH A MUSTARD INFUSED MAYO **GF**

GOAT CHEESE ARANCINI WITH A SPICY TOMATO RELISH, TRUFFLE AOILI, PARMESAN REGGIANO **VG**

Second

OVEN BAKED LOCAL SNAPPER WITH FRESH LEMON & GARLIC BUTTER **GF**

ROAST CHICKEN WITH A HERB GARLIC LEMON BUTTER **GF**

SLOW COOKED LAMB SHOULDER WITH ROSEMARY, GARLIC & EVOO **GF**

BASIL PESTO PASTA WITH CHERRY TOMATOES & BABY ROCKETS **VG**

BEETROOT, TOASTED WALNUT & GOAT CHEESE SALAD **GF VG**

ROASTED SWEET POTATO, CARROT, THYME, ROSEMARY, HONEY MUSTARD SALAD **GF VG**

CRISPY ROASTED POTATO, BUTTER, VINEGAR, SALTBUSH **GF VG**

Third

LEMON MERINGUE TART **VG**

COCONUT & UBE PANNA COTTA **VG GF**

Optional - On Arrival Canapes

BRUSCHETTA, CONFIT CHERRY TOMATO, RICOTTA CHEESE, FRESH BASIL **VG GFO**

SMOKED SALMON, CAPERS, DILL INFUSED CREAM CHEESE, PICKLED ONION **GFO**

BEETROOT, GOAT CHEESE, MUSHROOM PÂTÉ **VG**

ASSORTMENT, PRAWN NIGIRI, TUNA NIGIRI, SALMON NIGIRI, SOY SAUCE **GFO**

TERRITORY INSPIRED

First

FRESHLY BAKED BREAD ROLL WITH BUTTER **VG GFO**

FRESH SA COFFIN BAY OYSTERS WITH THAI NAM JIM & PINK NATIVE FINGER LIME **GF**

CROCODILE SPRING ROLLS WITH LEMON MYRTLE SWEET CHILLI SAUCE **GFO**

GOAT CHEESE ARANCINI WITH A SPICY TOMATO RELISH, TRUFFLE AOILI, PARMESAN REGGIANO **VG**

Second

OVEN BAKED LOCAL BABY BARRAMUNDI WITH GARLIC & DILL BUTTER SAUCE **GF**

ROAST CHICKEN WITH A HONEY LEMON MYRTLE DRESSING **GF**

EVA VALLEY BEEF CHEEKS WITH ROASTED BEETROOT, DUKKHA, HUMMUS & JUS **GF**

BASIL PESTO PASTA WITH CHERRY TOMATOES & BABY ROCKETS **VG**

BEETROOT, TOASTED WALNUT & GOAT CHEESE SALAD **GF VG**

CRISPY ROASTED POTATO, BUTTER, VINEGAR, SALTBUSH **GF VG**

ROASTED CAULIFLOWER, POMEGRANATE & PINE NUT SALAD **GF V**

Third

WATTLE SEED PAVLOVA **VG**

MANGO PANNA COTTA **VG**

Optional - On Arrival Canapes

KANGAROO & TRUFFLE SALAMI, BRIE CHEESE, CUCUMBER, KALAMATA OLIVE **GFO**

SMOKED EMU, SALTBUST, CHILLI, PARMESAN REGGIANO, CARAMELISED ANISE MYRTLE FIGS **GFO**

NT BUFFALO MoMo DUMPLINGS, SESAME SEED, TOMATO, SICHUAN PEPPERS

HOMEMADE BEEF SAUSAGE ROLLS, SPICED BUSH TOMATO RELISH **VGO**

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ORIENTAL

First

BETEL LEAF, PRAWN, PEANUTS, COCONUT, CHILLI, GINGER, KAFFIR LIME & HONEY
VEGETABLE SPRING ROLLS WITH LEMON MYRTLE SWEET CHILLI SAUCE **VG**
CHICKEN SKEWERS WITH SATAY SAUCE **VGO**
PORK & PRAWN DUMPLINGS, SWEET VINEGAR SOY, FRESH CHILLI

Second

LOCAL BABY BARRAMUNDI WITH SWEET & SOUR 3 FLAVOUR SAUCE **GFO**
MASSAMAN CURRY WITH LAMB SHANKS & ROAST POTATOES **GFO**
GRILLED WHOLE CHICKEN WITH LEMONGRASS, GARLIC, CORIANDER SEEDS & NAM JIM **GFO**
CUCUMBER SALAD WITH CHILLI, CORIANDER, RED ONION & ROASTED PEANUTS
STIR FRY KANG KUNG WITH FERMENTED SOY BEAN, GARLIC & CHILLI **GFO**
STEAMED KAI LAN WITH OYSTER SAUCE **GFO**
STEAMED JASMINE RICE **V**

Third

COCONUT & UBE PANNA COTTA **VG GF**
FRESH MANGO WITH STICKY RICE **V GF**

Optional - On Arrival Canapes

CURRY PUFF, POTATO, PEA, PUFF PASTRY, SWEET CHILLI **VG**
FRIED WONTON, PORK, CHIVE, SWEET CHILLI (2)
LEMON PEPPER SQUID WITH WASABI INFUSED MAYO **GF**
ASSORTED SUSHI **GF**

BBQ

First

BEEF SLIDERS, AMERICAN CHEESE, PICKLE, MUSTARD, SPICED BUSH TOMATO RELISH **GFO**
GOAT CHEESE ARANCINI WITH A SPICY TOMATO RELISH, TRUFFLE AOILI, PARMESAN REGGIANO **VG**
LEMON & PEPPER SQUID WITH A MUSTARD INFUSED MAYO **GF**

Second

CROCODILE TAIL SAUSAGES
GRILLED CHICKEN THIGH WITH HONEY LEMON MYRTLE DRESSING **GF**
EVA VALLEY BEEF CHEEKS WITH ROASTED BEETROOT, DUKKHA, HUMMUS & JUS **GF**
LAMB CUTLETS WITH WITH ROSEMARY, GARLIC & EVOO **GF**
ORGANIC SOUR DOUGH BREAD WITH GARLIC BUTTER **VG**
BASIL PESTO PASTA WITH CHERRY TOMATOES & BABY ROCKETS **VG**
BEETROOT, TOASTED WALNUT & GOAT CHEESE SALAD **GF VG**
CREAMY MASH POTATOES **GF**

Third

CHOCOLATE MUD CAKE **VG**
LEMON MERINGUE TART **VG**

Optional - On Arrival Canapes

CHICKEN SATAY SKEWERS, PEANUT SATAY SAUCE **VGO**
BRUSCHETTA, CONFIT CHERRY TOMATO, RICOTTA CHEESE, FRESH ITALIAN BASIL **VG GFO**
HUMPTY DOO BARRAMUNDI CEVICHE TOSTADA, LEMON, CORIANDER, AVOCADO, CHILLI **GF**
HOMEMADE BEEF SAUSAGE ROLLS, SPICED BUSH TOMATO RELISH **VGO**

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