

Sit Down

SHARED FEAST



\$78 per person

Add Canapes on arrival
\$22 per person

Minimum 50 guests



MODERN AUSTRALIAN

First

Seafood Chowder
Croquettes & Tomato Relish **VG**
Freshly Baked Breads & butter **VG**

Second

Local Barramundi Cooked In Garlic Butter **GF**
Herb Butter Roasted Chicken **GFO**
Braised Beef Cheeks with Baby Kale, Bush Dukkah, Hummus & Jus
Basil Pesto Pasta with Sundried Tomatoes & Spinach **VG**
Roasted Potatoes, Sea Salt & Rosemary **GF VG**
Roasted Cauliflower, Pomegranate & Pinenut Salad **GF V**
Sweet Potato Mash **GF VG**

Third

Lemon Meringue Tart **VG**
Mud Cake, Chantilly Cream & Caramelised Strawberries **VG**
Ricotta Cheesecake with Caramelised Pear **VG**

Optional - On Arrival Canapes

Chicken Pate, Honey Roasted Figs & Caramelised Onion
Beef Crostini & horseradish Cream **GF**
Lamb Arancini, Tomato Relish & Confit Cherry Tomatoes
Beetroot, Cucumber, Smoked Salsa & Mushroom Pate Tartlets **VG**

TERRITORY INSPIRIED

First

Seafood Chowder

Barramundi Sashimi, Wasabi Mayo, Orange, Fresh Mint & Coriander **GF**
Damper, Bush Dukka & Olive Oil **VG**

Second

Paper Bark Barramundi, Herbs, Orange & Cherry Tomato
Grilled Crocodile Tale, Lime, Ginger, Lemon Myrtle Chilli Sauce
Braised Beef Cheeks with Baby Kale, Bush Dukkah, Hummus & Jus
Roasted Potatoes, Sea Salt, Rosemary & Saltbush Leaves **GF**
Roasted Cauliflower, Pomegranate & Pinenut Salad **GF V**
Potato Mash **GF VG**
Vegetarian Fried Rice **VG**

Third

Lemon Myrtle Meringue Tart **VG**
Wattle Seed Pavlova **VG**
Mango Panna Cotta **VG**

Optional - On Arrival Canapes

Pearl Meat Ceviche, Fresh Lemon, Coriander & Chilli **GF**
Popcorn Chicken, Harissa Dip & Bush Dukkha
Lamb Arancini, Tomato Relish & Confit Cherry Tomatoes
Beetroot, Cucumber, Smoked Salsa & Mushroom Pate Tartlets **VG**

\$95 per person

Add Canapes on arrival
\$22 per person

Minimum 50 guests



\$75 per person

Add Canapes on arrival
\$22 per person

Minimum 50 guests



SOUTH EAST ASIAN

First

Chicken Sweet Corn Soup
Vegetable Spring Rolls **VG**
Chicken Skewers with Satay Sauce

Second

Stir Fried Kang Kung with Roasted Pork Belly
Whole Fried Baby Barramundi with 3 Flavour Sauce
Cashew Nut Stir Fry with Chicken & Seasonal Vegetables
Crying Tiger w/ Nam Jim Jaew & Cucumber Salad
Choo Chee Curry with Prawn
Steamed Kai Lan with Oyster Sauce
Steamed Jasmine Rice **V**

Third

Egg Tarts
Mango w/ Black Sticky Rice Pudding
Green Tea Panna Cotta

Optional - On Arrival Canapes

Steamed Dim Sims
Lemon Pepper Squid with Wasabi Infused Mayo
Assorted Sushi
Barramundi Sashimi with Wasabi Mayo & Micro Coriander

SOUTH ASIAN

First

Thukpa Soup
Vegetable Samosa Chatt **VG**
Naan Bread & Curry Butter **VG**

Second

Butter Chicken Curry
Goat & Pumpkin Curry **GF**
Local Mackerel Curry **GF**
Cauliflower & Potato Curry **GF VG**
Palak Paneer **V GF**
Rajma **V GF**
Aloo (Potato) Achar **V GF**
Pulau Rice **VG GF**

Third

Kheer **VG GF**
Lal Mohan **VG**
Rasbhari **VG**

Optional - On Arrival Canapes

Mini Papadum with Curried Eggs **VG**
Lamb Choila **GF**
Chicken Chilli **GF**
Dahi Puri **VG**

\$66 per person

Add Canapes on arrival
\$22 per person

Minimum 50 guests





Sit Down

PLATED

Start - Choose One

Freshly Baked Breads & butter **VG**
Damper, Bush Dukkha & Olive Oil **VG**
Naan Bread & Curry Butter **VG**

First - Choose One

Barramundi Sashimi, Wasabi Mayo, Orange, Mint & Coriander **GF**
Beef Ravioli with Mushroom Cream Sauce
Goat Cheese Aranchini w/ Spicy Tomato Relish & Parmesan Reggiano **VG**
Quinoa & Sweet Potato Fritters with Smoked Salsa **VG**
Vegetarian Spring Rolls & Lemon Myrtle Chili Sauce **VG**

Second - Choose One

Lemon Chicken, Kale, Pine Nut, Parmesan & Sweet Potato Mash **GF**
Pork Belly With Butternut Pumpkin, Honey Glazed Carrots, Candied
Hazelnuts & Caremel Soy
Local Barramundi Cooked with Wild Rice, Green Beans, Sweet Pickled
Onions & Rosella Chutney
Braised Beef Cheeks with Baby Kale, Bush Dukkah, Hummus & Jus
Roast Cauliflower Steak With Thyme, Sweet Pickled Onions, Roasted
Pinenuts & Red Wine Jus **VG**
Lamb Cutlet with Rosemary, Garlic, Salt Bush & Curried Pumpkin **GF**

Third - Choose One

Lemon Meringue Tart, Berry Compote
Mud Cake, Chantilly Cream & Caramelised Strawberries
Ricotta Cheesecake, Caramelised Pear

2 Course
\$75 per person

3 Course
\$85 per person

Alternate Drop
\$8 per person

Minimum 50 guests





Sit Down

BUFFET

Entrees

Vegetable Spring Rolls

Vegetable Samosas

Satay Chicken with Peanut Sauce

Crispy Garlic Chicken Wings

Hot Wings with Blue Cheese Sauce

Goat Cheese Arancini with Spicy Tomato Relish & Parmesan **VG**

Quinoa & Sweet Potato Fritters with Smoked Salsa **VG VO**

Mains

Roasted Chicken Quarters & Herb Butter **GF**

Roasted Lamb Shoulder with Garlic, Rosemary & Jus **GFO**

Crispy Roasted Pork Belly with 5 Spice & Honey Mustard Gravy **GFO**

Roast Beef with a Garlic Herb Crust & Red Wine Jus

Local Oven Grilled Barramundi with Basil, Fennel, Thyme, Garlic,

Shallots, Orange & Cherry Tomato **VGO**

Creamy Beef Stroganoff

Massaman Curry of Beef & Roasted Potatoes **GFO VGO**

Lamb Korma with Roasted Potatoes **GFO**

Butter Chicken **GFO VGO**

Ginger Stir Fry with Pork **GFO VGO VO**

Cashew Nut Stir Fry with Chicken **GFO VGO VO**

Poached Local Jewfish with Choo Chee Curry **GFO**

Continued...

1 entree | 2 mains | 3 sides

\$53 per person

1 entree | 3 mains | 3 sides

\$72 per person

Minimum 50 guests



Sides

Roasted Pumpkin, Feta & Chickpea Salad **GF VG**
Roasted Beetroot with Toasted Walnut & Goat Cheese **GF VG**
Sweet Potato, Quinoa, Roasted Almond & Raisins **GF VG**
Grilled Chicken Caesar Salad, Parmesan & Garlic Croûtons
Rocket, Dijon Mustard & Blue Cheese Salad **V**
Kidney Bean & Spanish Onion Salad **GF VG**
Kale, Pine Nut & Parmesan Salad **V**
Creamy Baked Potato with Crispy Bacon & Cheese **GFO**
Roasted Vegetable Medley **GFO VG**
Stir Fried Kang Kung Vegetable **GFO VO**
Steamed Chow Sum with Oyster Sauce **GFO VO**
Hokkien Noodles with Seasonal Asian Vegetables **VO**
Cauliflower & Potato Curry **GFO V**
Eggplant Curry **GFO VG**
Lentil Dhal **GF VG**
Mixed Cucumber Salad with Tomato & Spanish Onion **GF V**

Included Sides

Selection of Freshly Baked Breads
or Jasmine Rice
Selection of Cakes & Tarts **GFO**
Tea, Coffee & Iced Water



Standing
FLOATING CANAPES

SERVED WARM

Spicy Popcorn Chicken with Harissa Dip

Chicken Skewers with Satay Sauce

Pulled Pork with Rosetta Hollandaise

Lamb Arancini with Tomato Relish & Confit Cherry Tomato

Lamb Koft w/ Chilli Jam, Honey Roasted Sweet Potato & Honey Mustard

Beef Skewers with Satay Sauce

Lemon & Pepper Squid with Mustard Infused Mayo

Quinoa & Sweet Potato Kale Fritters with Sriracha, Tzatziki & Sweet Chilli **VG**

Haloumi Skewers with Grilled Vegetable & Salsa Verde Dip **VG**

1.5 hours of continuous service

5 canapés & 1 Large canapé

\$38 per person

2 hours of continuous service

6 canapé & 2 large canapé

\$49 per person

3 hours of continuous service

7 canapés & 3 large canapé

\$60 per person

Minimum 50 guests





SERVED COLD

Chicken Pate with Honey Roasted Figs & Caramelised Onions

62° Wagyu Beef with Wasabi Mayo & Rocket

Beef Crostini with Horseradish Cream **GF**

Pastrami with Kakadu Plum Sauce

Mini Pappadums with Curried Egg **VG**

Smoked Salmon with Smoked Paprika, Pickled Vegetables & Dill Infused Cream

Ceviche with, Freshly squeezed lemon, Coriander & Chilli

Brandade Barramundi with Poached Potato, Milk & Confit Of Garlic

Salmon Nigiri or Prawn Nigiri

Falafel with Hummus, Eggplant Caponata, Olive Marmalade On a Grilled Pita Bread **VG**

Vegetarian Tartlets with Beetroot, Cucumber, Smoked Salsa & Mushroom Pâté **VG**

Mini donuts **VG**

Sweet Tarts **VG**

LARGE CANAPES

Pulled Pork Sliders with Slaw & Siracha Mayo

Steamed Buns with Roasted Pork Belly

Beef Sliders with Cheese, Lettuce, Mustard, Pickle & Spicy Tomato Relish

Fish Sliders with Slaw & Aoili

Pad Thai Noodle Boxes with Chicken & Prawn

Prawn Roll on Brioche (+ \$80 per platter)





Beverages

BASIC BEVERAGE PACKAGE

Cascade light
Great Northern Super Crisp
Chain of Fire Shiraz Cabernet
Chain of Fire Sem Sauv Blanc
Chain of Fire Brut Cuvee
Soft drinks
Juice
Iced Water

PREMIUM BEVERAGE PACKAGE

Balter XPA
Asahi
Great Northern Super Crisp
Rymill Cabernet Sauvignon
Pikoura Sauvignon Blanc
Philip Shaw Edinburgh NV
Soft drinks
Juice
Iced Water

1 hour of service
Basic - \$25 per person
Premium - \$35 per person
Cocktail - \$40 per person

1.5 hours of service
Basic - \$30 per person
Premium - \$40 per person
Cocktail - \$45 per person

2 hours of service
Basic - \$35 per person
Premium - \$45 per person
Cocktail - \$50 per person

3 hours of service
Basic - \$40 per person
Premium - \$50 per person
Cocktail - \$55 per person

COCKTAIL PACKAGE PACKAGE

Balter XPA
Asahi
Great Northern Super Crisp
Rymill Cabernet Sauvignon
Pikoura Sauvignon Blanc
Philip Shaw Edinburgh NV
Aperol Spritz
Mojito
Espresso Martini
Soft drinks
Juice
Iced Water

CUSTOMISED PACKAGES

Please call for prices

BYO PACKAGES

Please call for prices