



COCKTAIL

ONE HOUR PACKAGE **\$22 PP**

Choice of two (2) cold and three (3) hot canapé

TWO HOUR PACKAGE **\$35 PP**

Choice of two (2) cold & four (4) hot canapés and one (1) substantial item

THREE HOUR PACKAGE **\$52 PP**

Choice of three (3) cold & four (4) hot canapés and two (2) substantial items

FOUR HOUR PACKAGE **\$62 PP**

Choice of four (4) cold & five (5) hot canapés, two (2) substantial items and one (1) dessert

FIVE HOUR PACKAGE **\$82 PP**

Choice of four (4) cold & five (5) hot canapés, three (3) substantial items and two (2) desserts

All items are one piece per person unless otherwise noted.

ADDITIONAL CANAPÉS

- \$6 per person, per item

ADDITIONAL SUBSTANTIAL CANAPÉS

- \$11 per person, per item

ADD A FOOD STATION

- Prices as listed

MENU OPTIONS

- **Cold**
- **Hot**
- Substantial
- Dessert Canapés
- Food Stations

COCKTAIL RECEPTION

COLD

House-smoked salmon, wakame salad and ponzu dressing **DF GF NF**

Tuna tartare, cornichon, sesame, pickled cucumber and Kewpie mayonnaise on crisp bread **DF NF**

Sesame cone filled with coconut and ginger poached chicken, chilli, lime and coriander **DF**

Vegetable and tofu rice paper rolls with pickled vegetables, herbs and lime juice and lemongrass sauce **DF GF NF VG V**

Freshly shucked oyster with ponzu, shallot and cucumber lime dressings **DF GF NF**

Lime, garlic, ginger and coriander crab with coconut, laksa foam and chilli in a black charcoal cone **NF**

Aburi prawn nigiri with spiced mayonnaise, soy, wasabi and pickled cucumber **DF GF NF**

Roasted butternut and ricotta tart, rosemary honey glaze **NF V**

Wagyu beef striploin, harissa-spiced hummus, goat's cheese fetta and cornichon relish **GF**

Roast beetroot, caramelised onion and fennel tart, chive and lemon emulsion **NF V**

HOT

Fried jalapeños stuffed with cream cheese, served with tomato relish **NF V**

Lamb kofta, tzatziki and tabbouleh **GF NF**

Mini beef Wellingtons and Béarnaise sauce **NF**

Seared scallops, chorizo and Amatriciana sauce **NF**

Maple-glazed pork belly, apple slaw and bacon sugo **DF GF NF**

Spicy fried chicken wings with chipotle mayonnaise

Soft Italian meatballs with arrabiata sauce **NF**

Roasted vegetable pastizzi **V**

Cajun-spiced prawns, garlic cream, charred corn and coriander oil **NF**

Mac and cheese bites with spicy aioli **NF V**

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COCKTAIL RECEPTION

SUBSTANTIAL

Spiced lamb loin, Israeli couscous with preserved lemon and pumpkin purée **NF**

Chicken satay with jasmine rice, peanut sauce, coriander and fried shallots

Singapore noodles with sticky Asian pork, soy and curry **DF**

Buffalo mozzarella, tomato and basil ravioli in Pomodoro sauce with Grana Padano **NF V**

Pan-fried gnocchi, pumpkin, spinach, sage and burnt butter sauce **NF V**

Wagyu beef slider, caramelised balsamic onion, tomato relish, cheddar cheese and pickles on brioche bun

Prawn sub with Japanese mayo, pickled vegetables and a special blend of herbs and spices **NF**

Butter chicken with basmati rice and garlic naan **GF**

Mexican bowl of chilli beef, corn chips, sour cream, guacamole and Mexican cheese **GF NF**

Lamb, rosemary and mint pastizzi

Oven-baked barramundi with Mediterranean spiced bean and vegetable ragout **NF**

DESSERT CANAPÉS

Pistachio eclairs **V**

Lemon meringue tart **V**

Chocolate truffle and espresso gateau **V**

Salted caramel popcorn brownie **V**

Assorted mini cheesecakes **V**

Jaffa mousse cake **V**

Apple and rhubarb crumble tart **V**

Cinnamon milk tart **V**

Assorted macarons **V**

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COCKTAIL RECEPTION

FOOD STATIONS

I'M GOING TO GET JALAPEÑO BUSINESS **\$20 PP**

Nachos: tortilla chips, chilli con carne, sour cream, guacamole and Mexican cheese

Soft tortilla, taco-spiced lamb shoulder, cumin yoghurt with pickled red cabbage

Black cobia and prawn ceviche with lime, fresh tomato, red onion, cucumber and chilli

SALAMI GET THIS STRAIGHT **\$16 PP**

Cheese and charcuterie:

- Salami, coppa, prosciutto, bresaola, chorizo, mortadella
- Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

BEEN THINKING BAO YOU* **\$18 PP**

Steamed bao buns:

- Sticky Asian pork, spring onion, cucumber, coriander and fried shallots
- Korean-style fried chicken, pickled cabbage, daikon and kimchi aioli

YOU'RE UN-BURGER-LIEVABLE **\$18 PP**

Slider duos:

- Wagyu beef patty, bacon, cheese, tomato relish and pickle on brioche bun
- Tex-mex pulled beef brisket and pork rib slider, cheese sauce, coleslaw and charcoal brioche bun

YOU'RE SECOND TO NAAN **\$20 PP**

Butter chicken

Chickpea and lentil dhal

Naan bread and pappadums

Raita

**Chef included with station*

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FOOD STATIONS

PASTA LA VISTA, BABY*

+\$19 PP

Fusili pasta, meatballs, passata arrabiata, basil and ricotta

Penne aglio olio, roasted garlic, extra virgine olive oil, sundried tomato and pecorino

Italian breads with balsamic, olive oil

SO WE MEAT AGAIN*

+\$19 PP

Carvery with your choice of:

- Pork roast with crackling, apple sauce, gravy and honey-glazed vegetables;
- Roast beef sirloin, gravy, horseradish, mustard and smashed rosemary and sea salt potato; or
- Roast leg of lamb, mint jelly, pan sauce and duck fat potato

THE WORLD IS YOUR OYSTER*

+\$26 PP

4 oysters per person

- Freshly shucked oysters, lemon, lime, red wine and shallots, tabasco, bloody mary, ponzu and wasabi

DONUT WORRY, BE HAPPY

+\$13 PP

Chef's selection of glazed donuts, mini chocolate-filled French donuts **NF V**

Assortment of lollies

ALL YOU CAN SWEET

+\$15 PP

Chef's selection of three decadent desserts, cookies, lolly jars and other delights

**Chef included with station*



PLATTERS

EACH PLATTER SERVES 10 PEOPLE

PLATTERS

Sliced seasonal fruit V	\$65
Steamed BBQ pork buns with sticky hoisin and chilli sauce	\$75
Satay chicken and beef skewers, coriander and fried shallots	\$75
Grilled Turkish bread and olives, spicy capsicum, hummus and cacik dips	\$75
Lamb, rosemary and mint pastizzi	\$80
Spicy fried chicken wings with chipotle mayonnaise and crumbed chicken skewers with chilli mayo	\$85
Antipasto - marinated grilled vegetables, bocconcini, tomato, basil, Parma ham, grilled baby octopus and olives	\$90
Assorted gourmet mini pies and sausage rolls served with tomato and BBQ sauce	\$90
Charcuterie - salami, coppa, prosciutto, chorizo and sliced stonebaked bread	\$90
Peri-peri chicken sliders with tomato, cheese and chipotle sauce	\$95
Tex-Mex pulled beef brisket and pork rib sliders, cheese sauce, coleslaw in charcoal brioche buns	\$95
Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes V	\$110
Chef's selection of assorted maki rolls, nigiri and gunkun served with wasabi, soy and pickled ginger	\$120