



COCKTAIL

ONE HOUR PACKAGE **\$22 PP**

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

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 **\$84 PP**

Choice of four (4) cold & five (5) hot canapés, two (2) food stations, one (1) dessert

**Oyster Station \$5pp extra*

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

- **Canapés**
- Substantial
- Dessert
- 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**

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 risotto and 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 arrabbiata 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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- **Dessert**
- Food Stations

COCKTAIL RECEPTION

SUBSTANTIAL

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

Grilled teriyaki chicken slider, wasabi aioli, Asian slaw in a mini charcoal bun **NF**

Sun-dried tomato and caramelised onion tortellini, ricotta cheese, herbed tomato sugo, basil oil **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

Mini tortillas with pulled cumin-spiced lamb shoulder and pickled red cabbage **NF**

Butter chicken with basmati rice and garlic naan

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

Lamb, rosemary and mint pastizzi

Stir-fried chicken, chilli and vegetable Mie Goreng

DESSERT

Pistachio éclairs **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 **NF**

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

Black cobia and prawn ceviche with lime, fresh tomato, red onion, cucumber and chilli **DF GF NF**

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

Cheese and charcuterie:

- Salami, coppa, prosciutto, bresaola, chorizo, mortadella **NF**
- 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 **DF GF NF**
- Korean-style fried chicken, pickled cabbage, daikon and kimchi aioli **NF**

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

Slider duos:

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

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

Cashew butter chicken **GF**

Chickpea and lentil dhal **NF V**

Naan bread and pappadums **NF V**

Raita **GF NF V**

**Chef included with station*

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FOOD STATIONS

PASTA LA VISTA, BABY*

+\$19 PP

Fusili pasta, meatballs, passata arrabbiata, basil and ricotta **NF**

Penne aglio olio, roasted garlic, extra virgin olive oil, sun-dried tomato and pecorino **NF V**

Italian breads with balsamic vinegar, olive oil **NF**

SO WE MEAT AGAIN*

+\$19 PP

Carvery with your choice of:

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

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 **DF GF NF**

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 **V**

**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 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