

Canape Selection

GOLD PACKAGE - \$65 per head (3 Cold, 3 Warm, 1 Substantials, 1 Dessert)

PLATINUM PACKAGE - \$85 per head (4 Cold, 4 Warm, 2 Substantials, 2 Dessert)

ELITE PACKAGE- \$ 105 per head (4 Cold, 5 Warm, 2 Substantials, 2 Dessert plus a choice of one of the below stations
GLAZED HAM STATION, CHARCUTERIE & CHEESE - min 30 pax

Cold

- Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (GF)
- Spiced butternut pumpkin, pistachio nut, caramelised onion, ricotta mini puff pastry tart
- Chilled Queensland king prawns with citrus aioli dipping sauce (GF)
- Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo on spoon
- Sugar cured King salmon, horseradish cream cheese, baby capers, shaved radish on black pepper crisp
- Spicy Yellow fin tuna Tartare, Sesame Miso aioli on Wong tong
- Crostini, Prime New York Steak, Horseradish, aioli Shiitake Mushrooms
- Alaskan King crab, baby pea crush, spiced organic seeds and grains, shaved kale, dry chilli aioli on shortcrust tart

(All Cold canapes can be made GF)

Warm

- Herbed green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli, (v)
- Dukkah spiced lamb fillet, feta, Heirloom cherry tomatoes, black olive on flat bread
- Chipotle spiced pork belly, avocado smash, black bean cherry tomato on quesadilla
- Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon, tart
- Duck Potstickers, shallots, crispy onion Ponzu dressing in spoon
- Popcorn cauliflower and chickpeas, roasted naan bread Rita
- Chicken and leek handmade pie, smoked chili tomato relish

Substantials

- Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun
- Roasted Black Angus beef sirloin, Thai salad, rice noodles, mint, lemongrass, bean sprouts
- Chicken and chorizo Quesadilla, smoked sweet corn, spiced avocado aioli
- Seared King Tasmanian salmon, Japanese pickles, fine cut baby Bok choy, rice and nori salad, edamame, coriander
- Tikka Masala spiced chicken, organic brown rice, baby coriander in bowl
- Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl
- Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli
- Moroccan spiced butter nut pumpkin, slow roasted vegetables, chickpea stew, sumac, cucumber yoghurt
- Crispy pork belly roll, pickled carrot, cucumber, coriander, light chili, Vietnamese soy

Dessert

- Passion fruit curd and fresh strawberry crushed coconut meringue tart
- Sea-salt caramel and brownie crumble tart
- Valrhona Dark chocolate espresso mousse, chocolate crumble
- Prosecco rosewater marinated strawberries, watermelon, mint, meringue
- Whipped vanilla bean raspberry cheesecake, black sesame seed, short bread crumble
- Triple cream brie, sour cherry and baby basil tart

Stations can be added to any canape or buffet – *refer stations menu*

Add Ons - Food Stations

Stations can be added to any canape or buffet event.

SASHIMI STATION

Kingfish, tuna and fresh seasonal seafood served raw and carved to order
\$18 per head Inc gst

DUMPLING BAR

Selection of steamed seafood, meat and vegetarian dumplings served with a variety
of dipping sauces
\$17 per head Inc gst

OYSTER TASTING STATION

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock,
Pacific's and Flats
\$18 per head Inc gst

LIVE OYSTER SHUCKING

Shucked to order Sydney Rock, Pacific and Flats by chef on board
\$18 per head Inc gst
PLUS additional \$250 chef charge

GLAZED HAM STATION

Served warm and carved to order served with mustards, pickles and soft rolls
\$17 per head Inc gst

CAVIAR STATION

Selection of caviars, ice bowl, complete with hostess to guide though the caviars
Price on enquiry

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$16 per head Inc gst

JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic
accompaniments
\$15 per head Inc gst