

# C A N A P E M E N U A

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**\$ 5 4 P P**

## **M I N I M U M 6 S E L E T I O N S**

**A D D I T I O N A L S E L E C T I O N S \$ 9 P E R I T E M P E R P E R S O N**

Petite short crust tarts, confit tomato, roast red pepper,  
goats cheese and caramelised onion (V)

Freshly made Vietnamese vegetable and tofu spring rolls  
with sweet chili dipping sauce (V)

Mini bruschetta with basil and oregano on ciabatta bread  
(V)

Southern fried chicken sliders with coleslaw and chipotle  
aioli

Petite southern highlands beef burger with gruyere and  
tomato chutney

Roasted pumpkin and baby spinach, bocconcini arancini

Slow cooked beef brisket stroganoff pies with duchess  
potato topping

Thai chili fish cakes with crisp lettuce and lime mayo

Chicken san choy bow served in baby cos lettuce cups (GF)

Indonesian chicken satay skewers with spicy peanut and  
coconut sauce

**A D D I T I O N A L P L A T T E R O P T I O N S R E C O M M E N D E D O N 4 H O U R  
C H A R T E R S**

# C A N A P E M E N U B

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**\$ 7 2 P P**

**M I N I M U M 6 S E L E T I O N S**

**A D D I T I O N A L S E L E C T I O N S \$ 1 2 P E R I T E M P E R P E R S O N**

Chilled Queensland tiger prawns served with lemon cured  
mayonnaise

5 spice duck pancakes with cucumber, shallots and hoisin  
sauce

Sydney Rock Oysters served with a champagne vinegar  
mignonette and pears of the sea

Gravlax cured Tasmanian King Salmon with dill, cucumber,  
crème fresh on a sourdough crouton

King Prawn and chorizo skewers with lime and coriander  
aioli

Petite wagyu fillet steak sandwiches filled with rocket, brie  
cheese and caramelized onion

Blacken Cajun Yellow Fin Tuna served with mango, paw paw  
and coriander salsa

Seared Harvey Bay Scallop vermicelli salad with ginger,  
chili and lime dressing

Mini beef wellington with mushroom duxelles served in a  
fresh puff pastry parcel

Pecorino and herb crusted lamb cutlets drizzled with a mint  
chimichurri

**A D D I T I O N A L P L A T T E R O P T I O N S R E C O M M E N D E D O N  
4 H O U R C H A R T E R S**

# N O O D L E   B O X E S

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## **I N   A D D I T I O N   T O   C A N A P E   M E N U S**

Thai red curry chicken, baby bok choy and bean sprouts  
with jasmine rice

Spinach and ricotta ravioli with baby eggplant and  
olives tossed in Napolitana sauce

Poached ocean trout with a nicoise salad in a lettuce  
leaf cup

Hokkien noodles with BBQ pork

**\$ 1 2 P P   P E R   I T E M**

# P L A T T E R O P T I O N S

( A D D E D T O C A N A P E M E N U S )

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**C H E F ' S H O U S E M A D E D I P S E L E C T I O N      \$ 1 0 P**

—  
Selection of house made dips, variety of flat breads and bread sticks  
and seasonal vegetables

**A N T I P A S T O P L A T T E R      \$ 2 0 P P**

—  
Selection of cold cured meats, marinated vegetables and a selection  
of lightly marinated olives served with crisp bread and lavosh

**O Y S T E R B A R      \$ 2 5 P P**  
**( 6 O Y S T E R S P E R P E R S O N )**

—  
A selection of freshly shucked Sydney Rock and Pacific oysters served with  
a selection of condiments, lemon, Asian shallot vinaigrette or spiced  
tomato and caper salsa

**O C E A N K I N G P R A W N S      \$ 2 2 P P**  
**( 4 K I N G P R A W N S P E R P E R S O N )**

—  
King prawns served with fresh lemon and aioli with condiments

**S E A S O N A L C H E E S E A N D F R U I T P L A T T E R      \$ 1 5 P P**

—  
Selection of Fine Australian Cheese & Seasonal Fruits  
Served with dried fruit, gourmet grissini, crackers and walnut bread

**D E S S E R T T A S T I N G P L A T E      \$ 1 5 P P**

—  
Selection of Chocolate mousse cups with Chantilly cream, vanilla  
bean crème brûlée, tiramisu, sticky date pudding, petite cakes

# PLATTER OPTIONS

(AS A FULL MENU - MIN 3 SELECTIONS)

## CHEF'S HOUSE MADE DIP SELECTION \$15 PP

Selection of house made dips, variety of flat breads and bread sticks and seasonal vegetables

## ANTIPASTO PLATTER \$25 PP

Selection of cold cured meats, marinated vegetables and a selection of lightly marinated olives served with crisp bread and lavosh

## FRESH GOLD SEAFOOD PLATTER \$85 PP

(Seafood selection may change dependant on season)  
Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

## OYSTER BAR (6 OYSTERS PER PERSON) \$25 PP

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa

## OCEAN KING PRAWNS \$20 PP (4 KING PRAWNS PER PERSON)

King prawns served with fresh lemon and aioli with condiments

## SEASONAL CHEESE AND FRUIT PLATTER \$20 PP

Selection of Fine Australian Cheese & Seasonal Fruits  
Served with dried fruit, gourmet grissini, crackers and walnut bread

## DESSERT TASTING PLATE \$18 PP

Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes

# GRAZING STATION

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## CHEF SELECTION CANAPES ON ARRIVAL

### COLD CURED CUTS

\$ 8 5 P P

—  
Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grill  
Spanish Chorizo

### VEGETABLES AND SALADS

—  
Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit  
Heirloom Tomato, Marinated Artichokes, Dolmades (rice wrapped in  
vine leaf), Garlic infused black and green Olives, Grill Halloumi,  
Marinated Feta, Zucchini Frittata

Arancini with Pumpkin Semi Dried tomato

Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts

Mesculin Salad mix with Cranberry, Pecorino and  
white balsamic glaze

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelize  
onion and soy toasted nuts.

### FROM THE OCEAN

—  
Salmon Gravlax with Caper Berries and Crème Fraiche  
Ceviche Scallops with Lime Chili and Coriander  
Marinated Greek Octopus  
King Prawn with Marie Rose Sauce

### CHEESES AND FRUITS

—  
Fine Australian and European hard and soft cheeses  
Dried fruit, Quince Paste, Assorted Nuts  
Seasonal Exotic Fruit Display  
Artisan Bread Display, Grissini and Crackers

# B U F F E T M E N U 1

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**\$ 1 1 0 P P**

## **CHEF SELECTION CANAPES ON ARRIVAL**

Platter of cured meats, marinated vegetables and cheeses (GF)

Roast pumpkin, bocconcini and baby spinach arancini

Chargrilled beef fillet and field mushroom

Classic chicken Kiev on a bed of wilted spinach with seeded mustard  
sauce

*Platters of fresh Tiger prawns accompanied with seafood aioli (GF)*

*Sydney Rock Oysters with champagne and vinaigrette and pearls of  
the sea  
(2 per person)*

Lemon and herb crusted salmon fillet

Caprese salad of tomato, bocconcini and fresh basil

Dill, red onion and caper berry potato salad

A selection of fine Australian cheese served with dried fruit and  
deli style crackers

## D E S S E R T

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### **CHEF SELECTION OF HOUSE DESSERTS**

Fresh Seasonal fruit platters

## U P G R A D E M E N U

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*Selection of muscles, Balmain Bugs & Scallops in a  
lemon butter sauce*

**\$35pp**

*Grilled local lobster - Price on Request*

# B U F F E T M E N U 2

\$ 1 4 5 P P

## C H E F S E L E C T I O N C A N A P E S O N A R R I V A L

A selection of boutique rolls with butter portions

Roast pumpkin, bocconcini and baby spinach arancini

Chardonnay and thyme chicken

Rib eye fillet with duxelle field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Whole baked Tasmanian salmon topped with baby spinach, dill and capers

Mussels with garlic and chilli butter

Balmain bugs grilled with garlic lemon butter

Sydney Rock oysters with champagne and vinaigrette and pearls of the sea (3 per person)

Tiger prawn platter with herb and lemon aioli

Dill, red onion, and caper berry potato salad

Caprese salad of tomatoes, bocconcini and fresh basil

Assorted Australian cheese board with lavosh and dried fruits

## D E S S E R T



### C H E F S E L E C T I O N O F H O U S E D E S S E R T S

Fresh Seasonal fruit platters

## U P G R A D E M E N U



*Grilled local lobster - Price on Request*