

Classic Canape Menu

\$36pp (includes slider upgrade of \$6pp)

Choose any 5 of the following items (2 per serve)

Meat

Honey soy chicken tenderloin kebab with black sesame seed

Fragrant Mediterranean lamb kebab with minted tzatziki

Tandoori chicken with green chilli & lime yogurt (gf)

Ripped Serrano ham, parsnip cream & red onion jam on sourdough

Seafood

Pork and prawn dim sum with sesame soy dipping sauce

Mixed sushi and nigiri with wasabi and soy

Crispy prawn twists from fresh chilli and soy

Vegetarian

Caramelised onion and gooey brie tartlet

Zucchini flower with tomato relish

Sweet potato & zucchini fritter with a tahini sour cream

Mushroom and mozzarella arancini with and herb dipping sauce

Chargrilled capsicum and goats cheese tartlet

Dessert Canapés

Fresh fruit and custard tartlets and lemon meringue tartlets

Additional Extra Item Included in Package (NEW INCLUSION)

Beef slider with brioche bun, tasty cheese, iceberg lettuce, tomato relish and pickle

Premium Canape Menu

\$49pp

Choose any 6 of the following items (2 per serve)

Meat

Hot

Slow cooked lamb shoulder, crushed minted peas, served in a crisp miniature Yorkshire pudding

Chargrilled chicken breast with sweetcorn salsa

BBQ duck & spanish onion marmalade tartlets

Cold

Rare roast beef served with balsamic beetroot relish & horseradish cream

Tandoori chicken with green chilli & lime yogurt served in a betel leaf (gf)

Classic Peking duck pancake, hoisin sauce, cucumber & spring onion

Seafood

Hot

Pan fried scallops on wasabi pea puree with crispy pancetta

Crispy tempura tiger prawn with chilli & soy dipping sauce

BBQ swordfish brochette w pineapple & preserved lemon dressing (gf)

Cold

Beetroot cured salmon with horseradish creme fraiche on chive crostini

Mixed sushi and nigari with wasabi and soy

Freshly shucked rock oysters served on rock salt with pomegranate vinaigrette (gf)

Vegetarian

Hot

Sweet potato and manchego cheese empanada

Moroccan spiced cauliflower salad with quinoa & honey yogurt

Mixed mushroom ragu topped with sourdough & herb crumb

Cold

Chilled watermelon with haloumi & balsamic reduction (gf)

Roasted beetroot, Persian feta & orange tartlet

Buffalo mozzarella, heirloom tomato & baby basil (gf)

Additional \$6pp per item (these can also be added to the Classic Package)

Substantial canapés

Soft shell tacos (served in bamboo boats)

Smokey pulled pork, mixed cabbage slaw

Shredded beef reuben, sauerkraut, melted gruyere, cornichons

Falafel with fresh hummus, mint & coriander (v)

Chipotle chicken, sweet corn & coriander salsa

Garlic king prawns, salsa rojo & shaved fennel

Sliders

Prime beef slider with aged cheddar cheese, mustard & iceberg

Pulled pork, salsa fresca, green tabasco, coriander salad

Spiced lamb fillet, tomato & eggplant kasoundi, minted yoghurt

Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa

Deluxe Substantial Hand Held – additional \$8pp

(these can also be added to the Classic Package)

Hot

Saffron & fennel risotto, crispy pancetta, lemon & celery cress (gf)

Spinach and ricotta agnolotti, pinenuts, beurre noisette (v)

Char grilled chorizo w roasted apples & cider sauce (gf)

Crisp skin pork belly w sweet roasted pears & tamarind dressing (gf)

Cold

Wagyu beef bresaola, buffalo mozzarella, rocket & parmesan salad (gf)

King prawns, lemoncello dressing, orange & fennel salad (gf)

Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint (v,gf)

Confit ocean trout w pickled cucumbers & wasabi dressing (gf)

San danielle prosciutto, globe artichokes, wood fired peppers & soft goats cheese (gf)

BBQ duck salad, beetroot chard, pomegranate & cinnamon dressing (gf)

Deluxe Dessert Canapés

Eton mess with vanilla bean cream, strawberry salsa

Chocolate Three Ways - A chocolate tart shell filled with chocolate custard with bitter chocolate mousse and a truffle shell.

Pannacotta Passionfruit - A silken, smooth interpretation of the Italian classic, delicately flavoured with exotic passionfruit

Optional Extras

Ham Supper Station

\$12pp

Glazed honey mustard baked leg ham

Served with pickles and mustards

Creamy potato salad with soft boiled egg and baby capers

Mixed salad with caramelised balsamic dressing

Fresh baked rolls

Charcuterie Boards

\$12pp

A selection of cured meats, olives, pickled vegetables, pate and fresh crusty baguette

Fresh Fruit Platters

\$6pp

A delicious selection of fresh, seasonal fruits

Cheese Boards

\$10pp

Tarago River Gippsland brie, Dynasty blue & Maffra cheddar w Maggie Beer fig paste, flat bread, lavosh, fresh & dried fruits

Classic Buffet

\$49pp

Canapes on arrival

Caramelised onion and gooey brie tartlet (v)

Crispy prawn twist with fresh chilli and soy

Buffet

Mustard & pepper glazed beef sirloin, merlot & eschalot jus (gf)

Corn fed chicken breast, sweet corn, basil & wood fired peppers (gf)

Accompaniments

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)

Steamed baby beans w lemon, chilli & garlic (gf)

Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)

Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)

Dessert

Crispy churros with chocolate dipping sauce and fresh strawberries (NEW)

Premium Buffet

\$69pp

Canapes on arrival

Mixed sushi and nigiri with wasabi and soy

Buffalo mozzarella, heirloom tomato & baby basil (gf)

Rare roast beef served with balsamic beetroot relish & horseradish cream

Buffet

Lamb noisette, minted yoghurt (gf)

Corn fed chicken breast, sweet corn, basil & wood fired peppers (gf)

Crisp-skin Cone Bay barramundi fillets, fresh chilli, lime and coriander (gf)

Queensland tiger prawns with aioli and lemons

Accompaniments

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)

Steamed baby beans w lemon, chilli & garlic (gf)

Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)

Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)

Glass noodle salad, carrot, coriander, mint, sesame, lime & chilli dressing (v, df, gf)

Dessert Canapés

Mixed fruit and custard tartlets, lemon meringue tartlets

Optional Upgrade \$6pp

Smoked salmon with dill and baby capers

Sydney rock oysters

Beverages

Classic Package

\$11pp/ph

White Wine: De Bortoli Lorimer Semillion Sauvignon Blanc, Chardonnay

Red Wine: Deen Vat 8 Shiraz, Cab Sauv

Sparkling Wine: Lorimer Chardonnay Pinot Noir

Beer: Tooheys Extra Dry, XXXX Gold, Cascade Premium Light (all bottled)

Soft Drinks: Coca-Cola, Diet Coke, Solo, lemonade, orange juice, sparkling mineral water, ginger ale
(all bottled)

Optional Beer Upgrade \$1.50pp/ph

Optional Standard Spirit Upgrade \$5pp/ph

5 Star Premium Package

\$15.00pp/ph

White Wine: Yarra Valley Villages Chardonnay, La Boheme Pinot Gris

Red Wine: Yarra Valley Villages Pinot Noir, Villages Heathcote Shiraz

Sparkling Wine: Rococo Blanc de Blancs

Beer: Peroni, Birra Moretti, Corona, Boags Light (all bottled)

Soft Drinks: Coca-Cola, Diet Coke, Solo, lemonade, orange juice, sparkling mineral water, ginger ale
(all bottled)

Optional Standard Spirit Upgrade \$5pp/ph

7 Star Premium Package

\$22.00pp/ph

White Wine: Tulloch Julia Semillon, Tulloch EM Limited Release Chardonnay

Red Wine: Lusatia Park Pinot Noir, Tulloch Limited Releasen 88 Cab Sauv

Sparkling Wine: Este Vintage 2008 Chardonnay Pinot Noir

Beer: Peroni, Birra Moretti, Corona, Boags Light (all bottled)

Soft Drinks: Coca-Cola, Diet Coke, Solo, lemonade, orange juice, sparkling mineral water, ginger ale
(all bottled)

Optional Standard Spirit Upgrade \$5pp/ph