let's eat

served meals menu

hot canapes (choose four)

- BBQ PORK SPARE RIB BITES (GF)
- MINI LAMB KOFTA WITH YOGURT SAUCE (GF)
- PORK AND FENNEL MEATBALLS WITH MANGO CHUTNEY (GF)
- ASSORTED FRITTATA (GF) (V)
- MINI CHEESEBURGER SLIDER
- CHICKEN AND GINGER SAUSAGE ROLLS
- PEKING DUCK ON WONTON CRISP
- FRIED LEMON PEPPER SQUID
- TANDOORI LAMB SKEWERS (GF)
- PULLED PORK AND COLESLAW SLIDER
- THAI FISH CAKES
- CHICKEN AND MUSHROOM DUMPLINGS
- MINI BEEF MIGNON WITH BÉARNAISE SAUCE (GF)
- MUSHROOM AND BLACK TRUFFLE RISOTTO BALLS (GF)(V)

cold canapes (choose two)

- ASSORTED BLINIS (V)
- MINI THAI PRAWN SALAD (GF)
- RARE COOKED ROAST BEEF AND HORSE RADISH CREAM CROSTINI
- MINI CHICKEN CAESAR BREAD CUPS
- CRAB SALAD ON BABY COS LETTUCE (GF)
- ANTIPASTO CREPE (V)
- TOMATO BRUSCHETTA (V)
- ROAST PUMPKIN, FETTA AND WALNUT FILO TART (V)
- BALSAMIC CARAMELISED ONION AND GOATS CHEESE TART (V)
- SMASHED AVOCADO ON FRIED WONTON WITH TOMATO AND FETTA (V)
- HOISIN BEEF ON HERB SALAD (GF)

entree (choose two to be served alternately)

CHICKEN TIKKA KEBABS | ONION BHAJI | RAITA

SEARED SCALLOPS | LEMON BUTTER SAUCE | MICRO HERBS (GF)

CONFIT DUCK SPRING ROLLS | CHILLI LIME DRESSING

SESAME CRUSTED SALMON | SOBA NOODLES | MISO DRESSING

PORK ROULADE | APPLE PISTACHIO STUFFING | APRICOT GEL

JAPANESE BEEF SALAD |KEWPIE |BLACK SESAME | HOISIN (GF)

ROASTED FIELD MUSHROOM | BEETROOT RELISH | BALSAMIC GLAZE (GF)(VEG)

main (choose two to be served alternately)

BRAISED BEEF CHEEK | CAULIFLOWER PUREE | ROASTED DUTCH CARROTS |CONFIT ESCHALOTS |JUS (GF)

HERB CRUSTED BARRAMUNDI | WARM POTATO & CAPER SALAD | ASPARAGUS SPEARS | BEURRE BLANC

3 POINT LAMB RACK | MASHED POTATO | BROCCOLINI | RED WINE JUS (GF)

CHICKEN BREAST | CHIVE PARMESAN RISOTTO |PROSCIUTTO CRISP | CREAM NAPOLITANA SAUCE (GF)

CAJUN PORK CUTLET | SWEET POTATO MASH | MANGO CHUTNEY | ZUCCHINI RIBBONS (GF)

PORTERHOUSE STEAK | CREAMY MASH | SAUTEED BEANS | CAFÉ DE PARIS BUTTER (GF)

GRILLED HALLOUMI VEGETABLE STACK| VEGETABLE RAGOUT | BASIL OIL (GF)(VEG)

dessert

CHOCOLATE TART | SALTED CARAMEL |CHANTILLY CREAM

VANILLA BEAN CHEESE CAKE | BISCUIT CRUMB |PASSIONFRUIT SYRUP

MERINGUE | CHANTILLY CREAM | LEMON CURD | LEMON THYME SYRUP

FRANGIPANE | APPLE | CARAMEL SAUCE | VANILLA ICE CREAM

pricing

PRICING CALCULATED PER HEAD

SERVED MEALS

2 COURSE - $54

3 COURSE - $65

4 COURSE - $77

WEDDING CAKE AS DESSERT

SERVED WITH CHANTILLY CREAM AND BERRY COULIS - $4.00

let's share

platters

CHEESE GRAZING BOARD - $150

SELECTION OF CHEESES, DIPS, MEATS AND CRACKERS

SWEET GRAZING BOARD - $150

SELECTION OF DONUTS, CHOCHOLATES, MACARONS, CAKES, AND MORE

ORANGE AND GINGER GLAZED HAM - $3.50 PER PERSON (25 MINIMUM)

SLICED HAM, DINNER ROLLS, SELECTION OF MUSTARDS AND SAUCES

FRESH FRUIT PLATTER - $60

USING TROPICAL FRUITS WITH LOCAL PRODUCE WHERE AVAILABLE

COLD SLIDER PLATTER - $150

PRAWN COCKTAIL, KOREAN FRIED CHICKEN AND SLAW, RARE ROAST BEEF & HORSERADISH

COB LOAF - $25

SPINACH OR CHEESE & BACON

let's share

platters

SANDWICH PLATTER - $60 (40 TRIANGLES)

5 ASSORTED FILLINGS

ASSORTED WRAP PLATTER - $70 (18 HALFS)

SELECTION OF CHEFS SELECTED FILLINGS

STICKS AND SLIDERS PLATTER - $150

10 EACH OF - PULLED PORK AND SLAW SLIDER, HONEY SOY CHICKEN SKEWER, LAMB KOFTA SKEWER, BEEF MEATBALL SKEWER

ENTERTAINER PLATTER- $150

MUSHROOM ARANCINI, VEGETARIAN QUICHE, MARINATED CHICKEN WINGS, CHEESEBURGER SLIDERS

KIDS HOT PARTY PLATTER - $120

MINI PIES, MINI SAUSAGE ROLLS, MINI DIM SIM, COCKTAIL SPRING ROLLS

KIDS COLD PARTY PLATTER - $75

SELECTION OF SWEET AND SAVORY TREATS