

Canapés

Canapes \$4.20 each

From the sea

Citrus cured putuna ocean trout, pickled cucumber (GF)
Poached Coffs harbour prawns, harrisa aioli (GF)
Ceviche of Western Australia scallops, tomato and lemon tapenade (GF)
Smoked salmon, Bellini, dill crème fraiche, caper berries
Grilled tiger prawn, chipotle and avocado, (GF)
Chargrilled Tasmanian salmon, sweet soya and basil (GF)
Freshly shucked Sydney rock oysters (GF)
Tempura tiger prawns, tahini and yogurt dip (GF)
Blue swimmer crab and black sesame seed toast
Mini lobster rolls, milk buns and chipotle

Mini pies

Slow cooked beef shin, roasted eggplant and cumin
Smoked chicken breast, caramelised leek, garlic and thyme
Slow cooked lamb shoulder, rich vine ripened tomato



Sliders

Slow cooked pulled pork shoulder, fennel and red cabbage slaw
Teriyaki salmon, avocado wasabi mayo and pickled cucumber
Soy braised mushroom, fried tofu and sesame seeds
Lamb shoulder roulade, minted salsa Verdi, cherry tomato
Shredded chicken breast, seeded mustard remoulade
Roasted Duck leg, plum sauce and shallots

Canapés

From the field

Homemade grissini wrapped in prosciutto, country mayonnaise
Twice cooked Pork belly, master stock, candied mandarin
Roasted beef fillet, eggplant puree, Provencale salsa
Steamed Pork and scallop gow gee wrapper, crispy shallot and sprout salad
Chorizo croquette
Mini wagyu beef burger patties, Swiss cheese, caramelised onion, Dijon mustard,
Mini Peeking duck pancakes, hoisin sauce, cucumber and shallot
Slow cooked duck samosa, black bean dipping sauce
Roasted eye fillet of beef, mini Yorkshire pudding, horseradish

Rice paper rolls

Tiger prawn & green mango rice paper rolls (GF)
Tempura tofu and banana flower salad (GF) (V)
Steamed chicken, shiso cress, green papaya (GF)



Vegetarian

Arancini of 3 cheeses, Truffle dipping sauce
Mini beetroot salad, goats curd, candied walnuts, baby basil
cress(GF)
Tartlet of Wild mushrooms, slow cooked garlic
Mint and coriander falafel, chickpea and Greek yogurt dip
Blackened corn and mint blinis, avocado and chipotle salsa,
chiffonnade mint
Mini caramelised tomato and fetta tarts, (warm)



Substantial fork dish

Fork dishes \$10.50 each

Moroccan lamb tagine w preserved lemon, jasmine rice
Soya and ginger glazed beef cheeks w toasted bulgar wheat tabouleh
Roast Cape Grim scotch fillet, thyme roasted potatoes, béarnaise sauce
Beer battered blue eye cod, pomme frites, sauce gribiche
Organic chicken fillet karage, Chinese cabbage coleslaw
Mushroom a la grecque style, warm potato salad w Persian feta w watercress salad
Sichuan inspired salt and pepper tofu salad, baby coriander leaves
Chargrilled salmon w sweet rice wine pickled cucumber, dill salad
Smoked eggplant casserole w ricotta dumpling, chai seed crust

Live cooking stations and Grazing Tables

(based on minimum 50pax)

Seafood Bar - selection of market fresh fish	\$16.00pp
Oyster Bar - shucked to order, a celebration of Australian oyster	\$14.00pp
Antipasto Grazing Table – mezze of all the classic, cured meat, olives, continental cheese and dips, mixed breads	\$14.00 pp
Sushi and sashimi Bar - authentic and fresh	\$16.00 pp
Dessert Grazing Table classic and contemporary mix	\$14.00 pp
Cheese Grazing Table - oozing delights, relish, chutneys, grilled breads	\$14.00 pp
Sliders Station – lamb, fish & chicken sliders	\$14.00pp
Dim Sum Station – dumplings, gow gee, mini san choy bow	\$14.00pp
Paella Station – classic Spanish paella with chorizo and seafood	\$14.00pp



Event Staff Pricing

Hospitality Manager	\$220.00
Executive Boardroom Waiter	\$200.00
Standard Waiter	\$190.00
RSA Certified Barman	\$200.00
Barista	\$170.00
Kitchen Manager	\$220.00
Chef	\$250.00
Kitchen Hand	\$160.00

8 Canapés

(suitable 2 hours food coverage)

8 Canapés & 1 substantial Package

(suitable 2-3 hours food coverage)

10 Canapés & 1 substantial Package

(suitable 3-4 hours food coverage)

10 Canapés & 2 substantial Package

(suitable 3 hours food coverage)



Please use our packages as a guide, if they don't fit your agenda then please contact us to see if we can assist

All prices are per person and exclusive of GST