

# Canapés

## Canapes \$4.20 each

### From the sea

Poached Coffs harbour prawns, harrisa aioli (GF)  
Smoked salmon, Bellini, dill crème fraiche, caper berries  
Tempura tiger prawns, tahini and yogurt dip (GF)  
Thai fish cake, sweet chilli, kaffir lime leaf dip  
Blue fin tuna tartare, wasabi and soya (GF)  
Freshly shucked Sydney rock oysters (GF)  
Kataifi wrapped prawn, pistachio and coconut  
Charred salmon, sweet soy and fresh basil (GF)

### Mini pies & empanadas

Slow cooked beef shin, roasted eggplant and cumin  
Slow cooked lamb shoulder, rich vine ripened tomato  
Mexican chicken empanada, light garlic lime dip  
Roasted sweet potatoes and cashew empanada  
Classic beef & red bean empanada



### Sliders

Mini wagyu beef burger patties, Swiss cheese, caramelised onion, Dijon mustard  
Slow cooked pulled pork shoulder, fennel and red cabbage slaw  
Lamb and mint, raita, pickles, cheese  
Chicken schnitzel, Swiss cheese, cranberry sauce  
Peking duck, hoi sin sauce, shallot, cucumber  
Roasted eggplant chutney, mozzarella, fresh pesto (V)

# Canapés

## From the field

Mini Peking duck pancakes, hoisin sauce, cucumber and shallot  
Roasted eye fillet of beef, mini Yorkshire pudding, horseradish  
Mini chicken schnitzel bits, cranberry sauce  
Grilled chicken skewers, chermoula, lime topping  
Classic lamb kofte, coriander, chilli dip

## 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  
Arancini of tomatoes, bocconcini, pesto dip  
Tartlet of wild mushrooms, slow cooked garlic  
Blackened corn and mint blinis, avocado and chipotle salsa, chiffonnade mint (GF)  
Mini caramelised tomato and fetta tarts, (warm)  
Moroccan roasted vegetables, puff pastry, raita sauce  
Croquette gruyere, fresh corn  
Haloumi cherry tomatoes, fresh basil skewers (GF)

# Substantial fork dish

Moroccan lamb tagine w preserved lemon, jasmine rice  
Beer battered blue eye cod, pomme frites, sauce gribiche  
Roasted pork belly, Asian slaw, sesame and miso (GF)  
Mini prawn cocktail, iceberg lettuce, ranch dressing (GF)  
Beef meatballs, Napolitano sauce, fresh herbs, cheese  
Roasted short rib beef, daikon radish, steamed rice, sweet soya (GF)  
Wild mushroom gnocchi, smoked nuts, butter sauce (V)  
Sichuan duck salad, beetroot chard, vermicelli, black vinegar dressing (GF)  
Kingfish ceviche, baby herbs, bull pepper salsa, lime dressing (GF)  
Roasted eggplant, lentil dressing, watercress, Persian feta (GF, V)





# Live cooking stations & Grazing tables

## **Seafood Bar - \$16pp**

Selection of roasted salmon, mussels, shucked oysters fresh crab claws, marinated octopus  
All served with, lemon, aioli, fresh bread, tabouleh, tomatoes salsa, caper salad, pickles

## **Antipasto Grazing Table - \$14pp**

Mezze board's cured meat, salami, prosciutto, marinated olives, grilled haloumi, hummus, pesto, grilled vegetables. Grilled flat bread, grissini

## **Dessert Grazing Table (pick 4) \$14pp**

Chocolate dipped strawberries  
Almond & Blueberry Frangipani (gf)  
Mini Pavlovas, passion fruit curd, fresh mint  
Greek yogurt panna cotta, fresh berries  
Mini Carmel coffee mousse  
Salted caramel pots, dark chocolate, praline  
Mini Macaroons selection  
Bitter Orange, polenta & poppy seed cake (gf)  
Bitter chocolate torte, sour cherry's  
Classic Lemon tart, Italian meringue  
Chocolate tart, white chocolate ganache

## **Cheese Grazing Table - \$14pp**

Selection of Australian and European cheese, homemade pear chutney, dried figs, apricots, apple, fresh fruit, selection of crackers

## **Sliders Station pre made sliders, (pick 3) - \$14pp**

Mini wagyu beef burger patties, Swiss cheese, caramelised onion, Dijon mustard,  
Slow cooked pulled pork shoulder, fennel and red cabbage slaw  
Lamb and mint, raita, pickles and cheese  
Chicken schnitzel, Swiss cheese, cranberry sauce  
Peeking duck, hoi sin sauce, shallot and cucumber slider

## **Paella Station - \$14pp**

Classic Spanish paella with chorizo, mussels, squid, chicken, saffron, her, served with garlic bread



# 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***