

Canapés

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

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

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

Dessert Grazing Table (pick 4)

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

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)

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

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