

## STANDING EVENTS & COCKTAIL PARTIES

### PACKAGE 1 | \$58PP

INCLUDES YOUR CHOICE OF:

- 2 X COLD CANAPÉS
- 2 X HOT CANAPÉS
- 2 X SUBSTANTIAL CANAPÉS

### PACKAGE 2 | \$68PP

INCLUDES YOUR CHOICE OF:

- 3 X COLD CANAPÉS
- 3 X HOT CANAPÉS
- 3 X SUBSTANTIAL CANAPÉS

### ADDITIONAL CANAPÉS | PER PERSON

- HOT OR COLD \$8
- SUBSTANTIAL \$10
- DESSERT CANAPE ADD ON \$4

### CAKEAGE FEE

\$4PP CUT AND SERVED AS CANAPÉ

### COLD CANAPÉS

- HAND CUT STEAK TARTARE (GFO)
- FRESHLY SHUCKED OYSTERS<sup>(A)</sup>, LEMON & MIGNONETTE (DF, GF)
- SMOKED SALMON<sup>(A)</sup> AND CRÈME FRAÎCHE ON CUCUMBER (GF, DFO)
- CRISPY PORK RICE PAPER ROLLS, NUOC CHAM (GF, DF, VO)
- CRAB<sup>(A)</sup> AND CELERIAC TACO (DF)

### HOT CANAPÉS

- HOUSE MADE FALAFEL, TZATZIKI (GF, DFO)
- CAULIFLOWER FRITTERS, YOGHURT DRESSING (V, GFO, DFO)
- SPICY MARINATED CHICKEN SKEWERS, SESAME AIOLI (GF, DF)
- NONNA'S MEATBALLS, NAPOLI & PANGRITATA
- MUSHROOM ARANCINI, TRUFFLE AIOLI (V)
- GRUYERE GOUGÈRE (V)
- BEEF & RED WINE PIE

### SUBSTANTIAL CANAPÉS

- BEEF SLIDERS:  
CHEESE, ONION, AMERICAN MUSTARD, KETCHUP (GFO, DFO)
- FISH & CHIP BOXES:  
BATTERED MARKET FISH<sup>(A)</sup>, TARTARE (DF)
- BEEF & PORK SAUSAGE ROLLS, KETCHUP
- SEASONAL VEGETARIAN GNOCCHI (V)

### DESSERT CANAPÉS (ADDITIONAL \$4PP)

- PROFITEROLES FILLED WITH CRÈME PÂTISSIÈRE
- CHOCOLATE BROWNIES
- LEMON MERINGUE TART

DF = DAIRY FREE, GF = GLUTEN FREE, V = VEGETARIAN, VG = VEGAN  
I = IMPORTED SEAFOOD A = AUSTRALIAN SEAFOOD M = MIXED ORIGIN SEAFOOD  
(O) DENOTES MODIFICATION REQUIRED TO BECOME DF, GF OR VG  
PLEASE NOTE MENUS ARE SUBJECT TO SEASONAL CHANGES



## OPTIONAL EXTRAS, STANDING EVENTS

### BBQ

**\$28 PER GUEST**

**MINIMUM 20 GUESTS**

#### INCLUDES:

PURE BLACK WAGYU SKEWERS BRUSHED WITH CHIMICHURRI

SPICED LAMB KOFTA

LEMON & PEPPER MARINATED CHICKEN SKEWERS

HEIRLOOM ZUCCHINI WITH LEMON DRESSING

TRADITIONAL PITA - SERVED WARM

### PAELLA

**\$35 PER GUEST**

**MINIMUM 30 GUESTS**

#### INCLUDES;

MARKET VEGETABLE PAELLA

SEAFOOD PAELLA WITH PRAWNS, MUSSELS & SQUID<sup>(A)</sup>

CHICKEN, MARINATED PORK & VEGETABLE PAELLA

### PRAWN TOWER

**\$30 PER GUEST**

**MINIMUM 30 GUESTS**

THREE PRAWNS<sup>(A)</sup> PER GUEST

SERVED WITH MARIE ROSE SAUCE & FRESH LEMON

ADD ON: CAVIAR<sup>(A)</sup> BUMP FOR \$25 PER GUEST

### OYSTER BAR

**\$24 PER GUEST**

**MINIMUM 15 GUESTS**

THREE OYSTERS<sup>(A)</sup> PER GUEST

SERVED WITH FRESH LEMON, MIGNONETTE AND TABASCO

ADD ON: CAVIAR<sup>(A)</sup> BUMP FOR \$25 PER GUEST

### GRAZING TABLE

**\$30 PER GUEST**

**MINIMUM 30 GUESTS**

A SELECTION OF CHARCUTERIE AND CHEESE INCLUDING:

ITALIAN MORTADELLA

CURED CAPOCOLLO

SPANISH STYLE CHORIZO

18 MONTH COMTÉ

BLEU D'AUVERGNE

SIX FARMS BRIE

DRIED APRICOTS

SEASONAL FRUIT

SOURDOUGH

WATER CRACKERS

DF = DAIRY FREE, GF = GLUTEN FREE, V = VEGETARIAN, VG = VEGAN

I = IMPORTED SEAFOOD A = AUSTRALIAN SEAFOOD M = MIXED ORIGIN SEAFOOD

(O) DENOTES MODIFICATION REQUIRED TO BECOME DF, GF OR VG

PLEASE NOTE MENUS ARE SUBJECT TO SEASONAL CHANGES



## SEATED EVENTS, SHARING MENU

### PACKAGE ONE

2 COURSE (ENTREE & MAIN)

\$85<sup>PP</sup>

### PACKAGE TWO

3 COURSE (ENTREE, MAIN & DESSERT)

\$95<sup>PP</sup>

### ADDITIONAL CANAPES TO START

HOT OR COLD \$8<sup>PP</sup> PER ITEM

### CAKEAGE FEE

\$4<sup>PP</sup> CUT AND SERVED INDIVIDUALLY

### ENTRÉES TO SHARE

SOURDOUGH, CULTURED BUTTER

CHEF'S SELECTION OF CHARCUTERIE

YELLOWFIN TUNA CRUDO<sup>(A)</sup>, TOMATILLO SALSA, MANGO,  
SESAME (GFO, DF)

### MAINS TO SHARE - (CHOOSE TWO OF THE FOLLOWING)

ROASTED BASS STRAIT SIRLOIN (SERVED PINK) ROCKET SALAD, RED  
WINE JUS

GRILLED BARRAMUNDI<sup>(A)</sup>, WITH WILTED SPINACH & LEMON CAPER  
BUTTER

BRAISED HAZELDENE CHICKEN WITH STOUT, LEEKS & KIPFLER  
POTATOES

CHERMOULA LAMB SHOULDER, TABBOULEH, GARLIC YOGHURT

### SIDES

GREEK FETA & TOMATO SALAD

BOWLS OF CHIPS

### DESSERT - (CHOOSE ONE OF THE FOLLOWING OPTIONS)

ALTERNATE DROP:

COCONUT PANNA COTTA WITH ROASTED PINEAPPLE & LIME

STICKY DATE PUDDING WITH CARAMEL SAUCE & VANILLA ICE-CREAM

OR

TO SHARE:

CHEESE PLATE, CHEF'S SELECTION OF LOCAL CHEESES,  
CONDIMENTS, LAVOSH

DF = DAIRY FREE, GF = GLUTEN FREE, V = VEGETARIAN, VG = VEGAN

I = IMPORTED SEAFOOD A = AUSTRALIAN SEAFOOD M = MIXED ORIGIN SEAFOOD

(O) DENOTES MODIFICATION REQUIRED TO BECOME DF, GF OR VG

PLEASE NOTE MENUS ARE SUBJECT TO SEASONAL CHANGES



## OPTIONAL EXTRAS, SEATED EVENTS

### SUCKLING PIG

**\$1,200**

**MINIMUM 12 GUESTS  
MINIMUM 5 DAYS NOTICE**

WHOLE ROASTED SUCKLING PIG PRESENTED & CARVED AT THE TABLE.

SERVED WITH:

PICKLED FENNEL & CARROT SALAD

ROASTED DUCK FAT POTATOES

LEAFY SALAD WITH PX VINAIGRETTE & BRONZE FENNEL

COOKED APPLE COMPOTE

**NOTE - THIS WILL REPLACE THE MAIN COURSE OF YOUR MENU**

### BEEF WELLINGTON

**\$120 PER GUEST**

**MINIMUM 10 GUESTS  
MINIMUM 2 DAYS NOTICE**

BEEF TENDERLOIN WRAPPED IN PROSCIUTTO, MUSHROOM DUXELLES  
AND BAKED IN PUFF PASTRY

SERVED WITH:

1000-LAYER POTATOES

SHAVED FENNEL, ROCKET & OLIVE OIL

RED WINE JUS

**NOTE - THIS WILL REPLACE THE MAIN COURSE OF YOUR MENU**

### PRAWN TOWER

**\$30 PER GUEST**

**MINIMUM 30 GUESTS**

THREE PRAWNS<sup>(A)</sup> PER GUEST

SERVED WITH MARIE ROSE SAUCE & FRESH LEMON

ADD ON: CAVIAR<sup>(A)</sup> BUMP FOR \$25 PER GUEST

### OYSTER BAR

**\$24 PER GUEST**

**MINIMUM 15 GUESTS**

THREE OYSTERS<sup>(A)</sup> PER GUEST

SERVED WITH FRESH LEMON, MIGNONETTE AND TABASCO

ADD ON: CAVIAR<sup>(A)</sup> BUMP FOR \$25 PER GUEST

### GRAZING TABLE

**\$30 PER GUEST**

**MINIMUM 30 GUESTS**

A SELECTION OF CHARCUTERIE AND CHEESE INCLUDING:

ITALIAN MORTADELLA

CURED CAPOCOLLO

SPANISH STYLE CHORIZO

18 MONTH COMTÉ

BLEU D'AUVERGNE

SIX FARMS BRIE

DRIED APRICOTS

SEASONAL FRUIT

SOUDDOUGH

WATER CRACKERS

DF = DAIRY FREE, GF = GLUTEN FREE, V = VEGETARIAN, VG = VEGAN

I = IMPORTED SEAFOOD A = AUSTRALIAN SEAFOOD M = MIXED ORIGIN SEAFOOD

(O) DENOTES MODIFICATION REQUIRED TO BECOME DF, GF OR VG

PLEASE NOTE MENUS ARE SUBJECT TO SEASONAL CHANGES

