

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^(A), LEMON & MIGNONETTE (DF, GF)
- SMOKED SALMON^(A) AND CRÈME FRAÎCHE ON CUCUMBER (GF, DFO)
- CRISPY PORK RICE PAPER ROLLS, NUOC CHAM (GF, DF, VO)
- CRAB^(A) 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^(A), 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 ^(A) CHICKEN, MARINATED PORK & VEGETABLE PAELLA
PRAWN TOWER \$30 PER GUEST MINIMUM 30 GUESTS	THREE PRAWNS ^(A) PER GUEST SERVED WITH MARIE ROSE SAUCE & FRESH LEMON ADD ON: CAVIAR ^(A) BUMP FOR \$25 PER GUEST
OYSTER BAR \$24 PER GUEST MINIMUM 15 GUESTS	THREE OYSTERS ^(A) PER GUEST SERVED WITH FRESH LEMON, MIGNONETTE AND TABASCO ADD ON: CAVIAR ^(A) 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

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