



Alternate Drop

2 COURSE ALTERNATE MENU \$48.50

3 COURSE ALTERNATE MENU \$58.50

-ENTREE-

- SMOKED SALMON TOASTED GLAZED WALNUTS ROAST PUMPKIN CRUMBED FETTA SALAD
- JASMINE RICE CAKE, GARLIC CREAM PRAWNS, FRIED NORI GF
- SMOKED CHICKEN, TOASTED WALNUTS, FETA, POACHED TOMATO, GREEN LEAF SALAD
- CARAMELIZED ONION, GOAT CHEESE TART, CONFIT TOMATO
- SALT AND PEPPER CALAMARI, TOMATO CHILLI SALSA, GARLIC MAYO
- SMOKED BACON, PARMESAN CHEESE, COS LETTUCE, CROUTONS, CAESAR SALAD
- DUCK LIVER PATE, RED CURRENT GLAZE, GRILLED SOURDOUGH BREAD
- ROAST BUTTERNUT PUMPKIN SOUP, TOASTED CRUSHED MACADAMIA'S, SOUR CREAM
- AVOCADO PRAWN TIAN, POACHED TOMATO, MANGO RED ONION CHILLI SALSA, FRIED NORI
- CONFIT OF DUCK, BRAISED RED CABBAGE, RED WINE JUS WITH PROSCIUTTO SHARDS

-MAINS-

- CHICKEN SUPREME, BUTTERED MASH, MUSHROOM CREAM SAUCES
- DUCK MARYLAND, VEGETABLE PANACHE, CARAMEL ORANGE GLAZE
- PORK LOIN, APPLE GLAZE, SMASHED POTATO, RED CURRENT PORT REDUCTION
- GRILLED BARRAMUNDI, JULIENNE SALAD, MANGO RED PEPPER CORIANDER SALSA
- SLOW BRAISED BEEF CHEEK TRUFFLE OIL BUTTERED MASH RED WINE REDUCTION
- TURKEY TENDERLOIN, CHESTNUT STUFFING, CORN COB, CARROT, GAME REDUCTION
- SCOTCH FILLET SWEET POTATO MASH, ONION RINGS, PEPPER SAUCE
- THAI SPICED GRILLED BARRAMUNDI, PARMESAN SALAD, AND LEMON CREAM DRESSING
- RIB EYE, BUTTERED MASH POTATO, MUSHROOM BACON GARLIC THYME SAUCE
- ATLANTIC SALMON, WHITE BEAN PUREE, WILTED SPINACH, CONFIT TOMATO, LEMON OLIVE OIL
- OPEN ROAST AUBERGINE, EGGPLANT, ZUCCHINI, RED PEPPER VEGETABLE BOCCONCINI PUFF



Alternate Drop

-DESSERTS-

- APPLE STRUDEL, CHANTILLY CREAM, VANILLA ANGLAISE
- CHOCOLATE CHESTNUT MOUSSE ALMOND BISCOTTI
- SEASONAL FRUIT SALAD LEMON GRASS GLAZE
- VANILLA PANACOTTA FRUIT SALAD SALSA CANE SUGAR SYRUP

Grazing Tables

HOSTING A SPECIAL EVENT?

- SMALL GRAZING TABLE 1 X 1 METER \$550.00
CATERS UP TO 20 PAX
- MEDIUM GRAZING TABLE 1 X 2 METER \$1150.00
CATERS UP TO 50 PAX
- LARGE GRAZING TABLE 1 X 4 METER \$2000.00
CATERS UP TO 100 PAX



WE PROVIDE A PREMIUM RANGE. THIS PACKAGE INCLUDES BOARDS, CHEESE KNIVES, STANDARD VASES AND FLOWERS FOR TABLE DECORATIONS. DELIVERY AND PACK DOWN. TABLES AND SKIRTING CAN BE ARRANGED FOR A SMALL FEE.

Canape' Packages

AVAILABLE FOR GROUPS WITH 25 DELEGATES OR MORE

2.5 HRS STANDARD PACKAGE \$45.00 PER PERSON
5 HOT 5 COLD (CHOOSE FROM STANDARD ITEMS)

2.5 HRS PREMIUM PACKAGE \$55.00 PER PERSON
6 HOT 6 COLD (CHOOSE FROM PREMIUM AND STANDARD ITEMS)

STANDARD CANAPE

COLD SELECTION

- MINI BRUSCHETTA TOPPED WITH BASIL AND GARLIC INFUSED TOMATO AND BALSAMIC REDUCTION (V)
- POACHED CHICKEN, CHIVES & LEMON MAYONNAISE SANDWICH FINGERS
- SPICED AVOCADO SALSA IN CUCUMBER DISC (V) (GF) (VEGAN)
- VEGETABLE RICE PAPER ROLLS WITH CHILLI & LIME DIPPING SAUCE (GF)
- TRIO DIPS SERVED WITH GARLIC CROSTINI
- SEMI DRIED TOMATO, ROASTED PUMPKIN & BASIL PESTO TARTLET (V)

HOT SELECTION

- VEGETARIAN SAMOSA & DIMSUM WITH SOY CHILLI JAM SAUCE (V)
- THAI FISH CAKES WITH SPICY PLUM & GINGER SAUCE
- MALAYSIAN STYLE CHICKEN SATAY SKEWERS WITH PEANUT SAUCE (GF)
- MEAT BALLS WITH MARINARA SAUCE (GF)
- CRUMBED FISH AND BEER BATTERED CHIPS WITH TARTARE SAUCE
- SPICED LAMB KOFTA WITH CUMIN TATZIKI (V)

PREMIUM CANAPE ITEMS

COLD SELECTION

- SPANISH ONION & KALAMATA OLIVE TEPANADE WITH PROSCIUTTO ON TOASTED BAGUETTE
- SMOKED SALMON WITH CAPER BERRY, DILL AND AIOLI ON WAFER CRACKERS
- RARE BEEF WITH SALSA VERDE, TRUFFLED MAYO ON CROSTINI
- CARAMELIZED BEETROOT, SOFT FETA & CHILI JAM TARTLETS (V)
- LIME AND GINGER POACHED CHICKEN IN WONTON CUPS
- RICOTTA AND SWEET CORN FRITTERS WITH SALMON GRAVLAX AND AVOCADO LIME SALSA

HOT SELECTION

- MUSHROOM AND MOZZARELLA ARANCINI BALLS WITH SPICY MAYO DIP (V)
- TEMPURA FRIED PRAWN WITH A LIME & CORIANDER COCKTAIL SAUCE
- SPICED CHICKEN KARAAGE BITES WITH JAPANESE AOILI
- SLOW COOKED PULLED PORK SLIDERS WITH AIOLI SLAW
- BEER BATTERED FLATHEAD, BAD BOY CHIPS AND CHIPOTLE CORIANDER MAYO
- FULLY LOADED BEEF BRISKET NACHOS
- TWICE COOKED PORK BELLY WITH APPLE SLAW AND CHILI CARAMEL