



# Function MENU





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**A MINIMUM OF 25 GUESTS APPLIES  
TO ALL PACKAGES**

## **Finger Food**

Hot food platters designed by you

## **Cocktail Canapé**

A selection of delicious cool, warm and substantial canapés

## **Grazing Tables**

Themed tables to your event, loaded with options designed by you

## **BBQ Package**

Gourmet BBQ Package, loaded with options designed by you,  
cooked by us or by you

## **Buffet**

Perfect for big events our buffet packages are perfect for that large do

## **Alternate Service**

Select either a two or three course meal

## **Table Share**

A delicious communal three course meal





# FINGER FOOD MENU

## Silver Package | \$18

9 PIECES PP

CHEF SELECT ARANCINI  
LARGE SPRING ROLLS **V**  
COCKTAIL SPRING ROLLS **V**  
SAUSAGE ROLL  
ASSORTED MINI PIZZA  
ASSORTED COCKTAIL QUICHE  
BEEF PIE  
DIM SIMS **V**  
DIM SIM CHICKEN  
MINI SKEWERS

- SATAY CHICKEN
- CHICKEN KOFTA
- LAMB KOFTA

BBQ BEEF MEATBALL  
COCKTAIL SLIDERS

- PERI PERI CHICKEN
- WAGYU BEEF
- PULLED PORK

## Gold Package | \$22

12 PIECES PP

MONEY BAGS **V**  
COCKTAIL SAMOSA **V**  
FRANKFURT'S  
SMOKED BBQ BUFFALO WINGS  
FISH COCKTAILS  
SALMON LOLLIPOPS  
CHICKEN WELLINGTON  
POLENTA CHIPS  
WAFFLE FRIES  
PRAWN TOAST  
PANKO CALAMARI  
PRAWN TWISTERS  
CRUMBED MUSHROOM

## Platinum Package | \$26

15 PIECES PP





# COCKTAIL CANAPÉ MENU

## Silver Package | \$49

2HR SERVICE | 9 PIECES PP

3 cool choices  
3 warm choices

## Gold Package | \$69

3HR SERVICE | 12 PIECES PP

3 cool, 3 warm,  
1 substantial, 1 dessert

## Platinum Package | \$85

3HR SERVICE | 15 PIECES PP

3 cool, 4 warm,  
2 substantial, 1 dessert

### COOL

**SYDNEY ROCK OYSTERS**  
with chilli lime dressing

**WATERMELON CUBE, FETA, WALNUT, MINT**

**BLISTERED CHERRY TOMATO**  
with buffalo mozzarella and basil crostini

**SESAME SEARED TUNA**  
with pickled onion and avocado mousse

**FRIED POLENTA**  
with balsamic onions and blue cheese

**PROSCIUTTO, MELON AND BOCCONCINI**

**VIETNAMESE PRAWN RICE PAPER ROLLS**  
with peanut dipping sauce

**CHILLI SALT TOFU**  
with ginger and lemongrass dressing

**SMOKED SALMON TART**  
with chive and citrus cream cheese

### SUBSTANTIAL

**BEER BATTERED BARRAMUNDI**  
with fries and house tartare

**MINI AMERICAN CHEESEBURGER SLIDER**

**SMOKED PULLED PORK SLIDER**  
with apple, balsamic and a rainbow slaw

**TOMATO, ROAST CAPSICUM**  
with pearl cous cous

**THAI BEEF AND NOODLE SALAD**  
with ginger and soy

**SATAY BEEF**  
with jasmine rice and crushed papadum

**SMOKED SALMON NICOISE**

**ROASTED PUMPKIN, FETA, BEETROOT**  
with sweet balsamic and rocket

### WARM

**WILD MUSHROOM AND TRUFFLE ARANCINI**  
with chipotle aioli

**GINGER, LIME AND SOY CHICKEN SKEWERS**

**MOROCCAN LAMB CIGARS**  
with sweet mint yoghurt

**TWICE COOKED PORK BELLY**  
with peppered honey

**STEAMED PRAWN DUMPLING**  
with ginger and soy

**SPINACH, RICOTTA AND FETA FILO**  
with chimichurri

**TEMPURA PRAWNS**  
with spicy aioli

**HOUSE RICOTTA-STUFFED ZUCCHINI FLOWERS**  
with peppered honey

**CAULIFLOWER AND CHEESE CROQUETTES**  
with truffle aioli

### DESSERT

**MINI LEMON CURD TARTLET**  
with seasonal berries

**RASPBERRY FOOL**

**MINI CHOCOLATE MOUSSE**  
with vanilla mascarpone

**CHOCOLATE PECAN BROWNIE**  
with peanut butter mousse

**SALTED CARAMEL PANACOTTA**  
with ginger and soy

**HAZELNUT SABLE**  
with mascarpone and strawberry





# GRAZING TABLES

**\$32**  
Per Person

Served on a styled catering table tailor-made for your event.  
Bamboo serving plates provided

## CHEESES

Camembert, blue vein, edam, smoked cheddar, bocconcini

## CURED MEATS

Sopressa salami, parma ham, rare roast beef, prosciutto, twiggy

## ANTIPASTI

Dolmades, stuffed bell peppers, stuffed green olives, pickled cucumbers, sun-dried tomato

## SEASONAL FRUITS, VEGETABLES AND NUTS

Grapes, strawberries, passionfruit, mango, papaya, berries, dragonfruit, carrots, celery, cucumber, dried fruit melodies, housemade trail mix, walnuts

## CRACKERS, DIPS AND PASTES

Water crackers, grissini, toasted french croutons, Turkish bread, spiced beetroot dip, hummus, roasted capsicum dip, babbaganuash, quince paste

*Selection may change depending on seasonal availability*

## ADD ONS

Mixed beef, pork and halloumi sliders	\$15
Gourmet chef select finger sandwiches	\$10
Polenta, parmesan and truffles fries	\$10
Assorted lolly bar	\$10





# BBQ PACKAGES

## Silver Package | \$18

1 Protein  
2 Salad  
Condiments

## Gold Package | \$22

2 Protein  
2 Salad  
1 Side  
Condiments

## Platinum Package | \$26

2 Protein  
2 Salad  
2 Side  
Condiments

### PROTEIN

GOURMET BEEF SAUSAGE  
LAMB AND ROSEMARY SAUSAGE  
PORK AND FENNEL SAUSAGE  
MINUTE STEAK  
MARINATED CHICKEN PIECES  
ATLANTIC SALMON LOLLIPOPS  
HALLOUMI & VEGETABLE KEBAB

### SALAD

GARDEN  
GREEK  
CAESAR  
POTATO  
BEET, PUMPKIN & FETA  
COLESLAW  
PUMPKIN, QUINOA & TOMATO

### SIDES

ROLLS WITH BUTTER PORTIONS  
GREEN BEANS TOSSED IN GARLIC OIL, SALT & PEPPER  
SWEET CARAMELISED ONIONS  
BBQ CORN COBBETTS





# BUFFET

## Silver Package | \$30

Moist Marinated Chicken Pieces  
Twice Cooked Golden Chats  
1 Casserole selection  
Rice  
1 hot Pasta Selection  
1 Gourmet Salad Choice  
Rolls & Butter Portion  
Condiments

## Gold Package | \$39

Moist Marinated Chicken Pieces  
1 Roast Meat  
Twice Cooked Golden Chats  
1 Casserole selection  
Rice  
1 hot Pasta Selection  
2 Gourmet Salad Choice  
Rolls & Butter Portion  
Condiments

## Platinum Package | \$49

Moist Marinated Chicken Pieces  
2 Roast Meat  
Twice Cooked Golden Chats  
1 Casserole selection  
Rice  
1 hot Pasta Selection  
2 Gourmet Salad Choice  
Rolls & Butter Portion  
Condiments

## SALAD

GARDEN  
GREEK  
CAESAR  
POTATO  
BEET, PUMPKIN & FETA  
COLESLAW  
PUMPKIN, QUINOA & TOMATO  
PARMESAN, ROCKET & PEAR  
WALDORF

## PASTA

MAC N CHEESE  
BOSCAIOLA  
ARRABIATA  
NAPOLI  
CREAMY MEXICAN BEEF  
BOLOGNAISE  
MEDITERRANEAN VEGETABLE

## CASSEROLE

BEEF & RED WINE  
CURRIED SAUSAGES  
HONEY MUSTARD CHICKEN  
VEGETABLE KORMA  
BEEF STROGANOFF  
CHILI CON CARNE  
BUTTER CHICKEN  
BEEF TIKKA MASALA  
THAI GREEN CURRY CHICKEN

## ROAST MEAT

BEEF  
LAMB  
PORK  
DUCK BREAST  
HONEY GLAZED HAM  
TURKEY





# ALTERNATE SERVICE MENU

**\$55pp | 2 Course Meal**

**\$69pp | 3 Course Meal**

## ENTRÉE

Saffron, tomato and lime risotto

Heirloom tomato and sweet balsamic bruschetta

Confit chicken, roasted root vegetable, cress, cauliflower foam

Cured hiramasa kingfish, avocado mousse, sweet pickled onion, chilli oil, crispy shallots, micro herbs

## MAIN

Twice cooked pork belly, pickled cabbage, apple chutney, roasted capsicum, watercress, peppered honey reduction

Oven roasted honey, garlic and mustard lamb rump, potato puree, red wine reduction, steamed dutch carrots

Soy, chilli and ginger barramundi, charred mediterranean vegetables, carrot puree, lemon cheek

Cumin cauliflower florets, pomegranate, cumin-spiked yogurt, parsley, pickled cucumber

## DESSERT

Creme Brûlée

Tiramisu served with a alcoholic twist!

Rosewater panacotta with mixed berry compote

Rich sticky date pudding with butterscotch sauce

Raspberry cheesecake with dark chocolate ganache and freeze dried raspberries





# TABLE SHARE MENU

**\$69**  
Per Person

## GRAZING BOARD STARTER

Local cured meats, pickled vegetables, housemade dip, marinated olives, chilli feta, Turkish bread

## MAIN

*Choice of one of the following:*

### PEPPERCORN CRUSTED SIRLOIN STEAK

with red wine jus, roasted onions and blistered vine tomato

### CHICKEN CONFIT

with sesame honey reduction bean shoot and micro herbs

### SOY, CHILLI AND GINGER BARRAMUNDI

with charred mediterranean vegetables, carrot puree, lemon

### TWICE COOKED PORK BELLY

with pickled cabbage, apple chutney, roasted capsicum, watercress, peppered honey reduction



## ACCOMPANYING SIDES

Pan juice gravy

Seasonal steamed greens with slithered almonds

Mixed leaves with french vinaigrette

Toasted Turkish bread

Golden potatoes with truffle oil and chives



## DESSERT

*Choice of one of the following:*

### CREME BRÛLÉE

### TIRAMISU

served with a alcoholic twist!

### ROSE WATER PANACOTTA

with mixed berry compote

### RICH STICKY DATE PUDDING

with butterscotch sauce

### RASPBERRY CHEESECAKE

with dark chocolate ganache and freeze dried raspberries

