

**CANAPÉS MENU**

8 CANAPÉS \$55 // 10 CANAPÉS \$64 // 15 CANAPÉS \$85

**COLD**

- Sydney Rock Oysters, lemon (gf)
- Crystal Bay Prawns, Marie Rose (gf)
- Chef's selection of sushi, soy
- Vegetarian rice paper rolls, Vietnamese dressing (V) (gf)
- Peking Duck Pancakes, hoisin
- Kingfish Ceviche, wasabi mayo (gf)
- Tuna Tartare (gf)
- Sliced Serrano ham, crostini
- Spanner crab fingers, crème fraiche
- Caprese skewers, cherry tomato, bocconcini, basil (gf) (v)
- Smoked Salmon mousse cone

**HOT**

- Wagyu beef slider, cheese, ketchup, pickle
- Chicken skewers, lemon, oregano, rock salt (gf)
- Portobello mushroom, haloumi slider, black garlic mayo (v)
- Spinach and feta cigar, tzatziki (v)
- Salmon skewers, saffron mayo (gf)
- Pork katsu sliders, pickled red cabbage, miso mayo
- Grilled beef skewers, salsa verde (gf)
- Prawn skewers, red nam chin (gf)
- Pork belly, glazed apple sauce (gf)
- Heirloom tomato, goats cheese tart (v)

**DESSERTS**

- Fruit skewers, honey yoghurt
- Mini assorted cannoli
- Chocolate tart, hazelnut, salted caramel
- Gelato cones
- Individual lemon meringue

## **BUFFET MENU**

\$110 PER PERSON

### **COLD STATION**

- Tomato salad, goats cheese, olives, basil dressing (v) (gf)
- Chopped cos salad, red radish, pickled onion, crispy pancetta, Parmesan, red wine vinaigrette (gf)
- Crystal Bay prawns, Marie Rose (gf)
- Sydney Rock Oysters (gf)
- Charcuterie Board, condiments, bread
- Sushi and sashimi plates, soy sauce, wasabi, pickled ginger (gf)

### **HOT STATION**

- Oven baked Atlantic salmon, capers, fennel, dill(gf)
- Corn-fed chicken breast, seeded mustard, eschallots, garlic cream
- Roast Black Angus Sirloin, red wine gravy
- Baked vegetable medley (v) (gf)
- Steamed Jasmine rice (v) (gf)

### **SWEET STATION**

- Mini tart selection
- Mini gelato cones
- Fruit platter (gf)

## **ASIAN BUFFET MENU**

\$125 PER PERSON

- Sydney Rock Oysters, red nam chin (gf)
- Vegetarian rice paper rolls, tom yum (gf)
- Salmon and avocado nori roll, wasabi, soy
- Peking duck pancakes, cucumber, hoisin sauce
- Thai beef salad, crispy noodles, palm sugar dressing (gf)
- Whole baked market fish, ginger, shallots, sesame (gf)
- Black bean chicken, capsicum, curry leaves, chilli
- Pork spare ribs, hoisin, szechuan
- Stir fried Asian greens, oyster sauce
- Steamed Jasmine rice

- Seasonal fresh fruit platter (gf) (v)

*Minimum of 10 pax / Dietary requirements will be catered for / Menus are subject to change due to season and availability*

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## PLATTER MENU

Cheese: \$220

Selection of Australian and imported cheeses, house lavosh, fruit chutney

Fruit: \$200

Fresh seasonal fruit, honey yoghurt, mixed nuts

Cheese and Fruit: \$200

Mix of the above

Cold Seafood: \$450

Queensland Tiger Prawns, Sydney Rock Oysters, house cured salmon, marinated Fremantle octopus, marinated mussels, condiments

Charcuterie: \$300

Finest selection of cured meats, chutneys, pickles, woodfired breads

Antipasto: \$200

Marinated vegetables, dips, breads, crackers

Asian: \$350

Vegetarian rice paper rolls, assorted sushi, kingfish sashimi, tuna tartare, crab san choy boy

Sandwiches and wraps: \$180

