

Ghost 1 – Menu

Canapé Selections

Minimum order of 10 guests

Orders for under 19 guests require a chef fee of \$350 (4 hours); \$75 per hour thereafter

\$79 per person (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

OR

\$95 per person (4 Cold, 4 Warm, 2 Substantial, 1 Dessert)

OR

\$120 per person (4 Cold, 4 Warm, 2 Substantial, 1 Dessert + 1 Food Station)

Cold

Freshly shucked Sydney Rock oysters with wakame, cucumber soy mignonette (gf)
 Heirloom cherry tomatoes, whipped ricotta, black olives, pinenuts, miniature tart
 Chilled Queensland king prawns with yuzu aioli (gf)
 Poached coconut chicken, shredded baby greens, chilli lime jam, crispy onions (gf)
 King salmon tataki, sesame seeds, king brown mushroom, green shallots, ponzu dressing
 (GF)
 Black Angus beef tartare, toasted cumin, horseradish, capers, crispy kipfler (GF)
 King crab, sweet corn, avocado aioli, fried jalapeno ring, on spoon (gf)

Warm

Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked
 paprika aioli (v)
 Blackened halloumi bruschetta, smoked eggplant heirloom cherry tomatoes
 Spicy grilled eggplant and feta quesadilla, avocado, truss tomato salsa
 Peppered lamb loin, peperonata, olive, shaved pecorino, salsa verde
 Seared atlantic scallops, rodriguez chorizo, chimichurri, baby fennel
 Pumpkin and feta spiced roasted pumpkin empanadas
 Popcorn free-range chicken, pink ginger soy spiked cucumber sambal
 Grass fed beef handmade pie, smoked chilli tomato relish

Substantials

Teriyaki marinated king salmon, soba noodle, and chilli lime, baby greens salad bowl
 Veggie burger, halloumi, blackened peppers, salsa verde, wild rocket
 Grilled Rodriguez Chorizo roll, pickled white cabbage, hot mustard, aged cheddar, aioli
 Chilli lime caramel chicken poke with japanese pickles, soy lime dressing, shredded nori
 (bowl)
 Slow cooked grass-fed sumac lamb shoulder rainbow chard, truss tomatoes, orecchiette
 pasta, pecorino
 Roasted butternut pumpkin, sage gnocchi, ricotta, shaved zucchini, dukkah nut butter,
 lemon
 Crispy fried Korean chicken, kimchi slaw, red eye mayo slider
 Pulled bbq black angus beef, hot spiced slaw, wild rocket on soft milk bun

Dessert Canapés

Passionfruit curd and fresh strawberry tart
 Sea-salt caramel and brownie crumble tart
 Vallrhona Dark chocolate mousse, raspberry, coco pop crunch
 Prosecco marinated strawberries, watermelon, mint, meringue
 Whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
 Triple cream brie, sour cherry and baby basil tart

Vegetarian Canapes

Cold

Spiced butternut pumpkin, hummus, crispy onion tart
 Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino,
 black olive, basil reduction on spoon (v)(gf)
 Sour cherries, crisp pear, shaved hazelnut, orange (gf)
 Smoked eggplant, horse radish, capers, charcoal wafer cone, roe (gf)
 Caramelised soy, ginger, sesame, baby greens, bean sprouts, shredded nori on betel leaf (gf)
 * All cold canapes can be made gluten free*

Warm

Wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli (v)
 Silkin tofu daikon, cucumber, green chilli salad, nahm jin dressing (gf)
 Crispy feta, pea, spinach filo cigars with spiced orange glaze
 Black bean, spiced avocado, cherry tomato quesadilla
 Popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)
 Caponata, feta, chery tomatoes toasted pine nuts (gf)
 Hand made chickpea spiced curry pie, saffron tomato chutney

Substantials

Moroccan vegetables , chermoula, chickpea, cucumber Raita(bowl)
 Miso crusted eggplant salad, soba noodles, baby greens, crispy onion
 Sweet potato, enoki mushrooms, avocado, edamame poke with Japanese pickles, soy lime
 dressing shredded nori (bowl)
 Sauté gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)
 Crispy tofu, hoisin, asian slaw, lime, chilli roll
 Veggie burger, blackened haloumi, piquillo peppers, salsa verde

Dessert Canapés

Passionfruit curd and fresh strawberry tart
 Valrhona dark chocolate mousse, raspberry, coco pop crunch
 Prosecco marinated strawberries, watermelon, mint, meringue
 Salted caramel and chocolate brownie crumble tart
 Triple cream brie with pear and caramelised walnut on crisp
 Whipped vanilla bean cheesecake with honeycomb crumble (on spoon)

Food Stations

To add on to menus

Minimum order of 10 guests

Orders for under 19 guests require a chef fee of \$350 (4 hours); \$75 per hour thereafter

SASHIMI STATION

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

\$20 per head

SUSHI AND SASHIMI STATION

selection of hand made sushi and fresh seasonal seafood served raw and carved

\$25 per head

DUMPLING BAR

selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

\$20 per head

OYSTER TASTING STATION

freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

\$20 per head

ROAMING OYSTER SHUCKERS

freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

\$25 per head

GLAZED HAM STATION

served warm and carved to order served with mustards, pickles and soft rolls

\$20 per head

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

\$20 per head

JUST CHEESE

wide selection of both local and imported cheeses with various breads and classic accompaniments

\$18 per head

CAVIAR STATION

Selection of caviars, ice bowl, complete with hostess to guide through the caviars

Price on enquiry

Buffet Menu

Minimum order of 10 guests

Orders for under 19 guests require a chef fee of \$350 (4 hours); \$75 per hour thereafter

Gold: \$126 per person

(2 canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

Platinum: \$147 per person

(2 canapés on arrival, 3 cold platters, 3 warm platters, 2 dessert platters)

Cold Platters

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

House-smoked Petuna ocean trout with shaved zucchini, radish, fennel, wasabi cream fraiche (gf)

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Pepper seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Warm Platters

Grilled miso Tasmanian salmon, soba noodles, baby greens lime chilli dressing

8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm Israeli couscous

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)

Free-range de-boned chicken, peanut sambal, caramelized greens, toasted coconut, lime(gf)

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harissa, shaved zucchini (gf)

Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

Dessert Platters

Valrhona Dark chocolate Pave, candied peanuts, shortbread crumble vanilla ice cream

Strawberry cheesecake, coconut crumble, strawberry ice cream

Handmade Pavlova nests, mango passionfruit curd, Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbreads flatbread

Buffet Includes:

Green micro salad with shaved radish, red onion and cold-pressed dressing
- Fresh baked bread rolls and Pepe Saya butter
Steamed baby potatoes with parsley butter and lemon

Vegetarian

Cold Platters

Grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress, lemon (gf) Shaved zucchini, radish, fennel, wasabi cream fraiche (gf)
Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
Sweet potato, pickled daikon, wild mushroom, bean sprouts aged soy
Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

Warm Platters

Grilled miso eggplant, soba noodles, baby greens lime chilli dressing
Spiced charred cauliflower pomegranate molasses, kale,bbq zucchini and warm Israeli couscous
Roasted red pepper, black olive, harissa, shaved zucchini with local mushrooms and chimichurri (gf) Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

Dessert Platters

Valrhona Dark chocolate Pave, candied peanuts, shortbread crumble vanilla ice cream
Strawberry cheesecake, coconut crumble, strawberry ice cream
Handmade Pavlova nests, mango passionfruit curd, Raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Buffet includes:

Green micro salad with shaved radish, red onion and cold-pressed dressing
Fresh baked bread rolls and Pepe Saya butter
Steamed baby potatoes with parsley butter and lemon

Seafood Buffet

\$170 per head

Minimum order of 10 guests

Orders for under 19 guests require a chef fee of \$450 (4 hours); \$75 per hour thereafter

Canapés

Miniature short-crust tart with hummus and spiced butternut pumpkin (v)

Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

Cold

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper
mayonnaise, citrus aioli (Lobster on request, price depends on market value)

Cold Platters

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy
QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light
chilli

Warm Platters

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and
chimichurri (gf)

Large king prawns with chermoula, chickpea, harrissa spiced yogurt (gf)
Salt and pepper squid , new season potato salad, chorizo, Aleppo chilli

Dessert

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Buffet includes

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Sautéed Broccolini, oyster sauce, smoked chilli, crispy onion

Handmade bread rolls, cultured butter