

## Ghost 2 – 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  
Valrhona 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, cherry 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 platter)

### **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-crust 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