

## Salt Menu

### Canape Menu 1

\$50 per person - Minimum 6 people  
(orders under \$500 incur a \$40 delivery fee)

Peking Duck Pancake  
Shredded Peking Duck . Cucumber . Shallot . Hoisin

Portuguese Chicken Slider  
Chicken . Peri Peri Aioli . Lettuce . American Cheese

Leek and Gruyere Tart (V)

Choice of 2 Rice Paper Rolls (GF)  
(Vermicelli . Vietnamese Herbs . Peanut Dipping Sauce)

Mild Chilli Prawn  
Chicken & Avocado  
Tofu and Shimeji Mushroom (V)  
Duck

Curried Beef Cocktail Pies  
Curried Beef Pie . Mango Chutney . Raita

Pulled Pork Slider  
Texan Spiced Pork . Apple And Cabbage Slaw . Chipotle Aioli

Tiger Prawn Cocktails (GF)  
Freshly Peeled Prawns . Marie Rose Sauce . Cucumber

Selection of Brownies

### Canape Menu 2

\$75 per person - Minimum 6 people  
(orders under \$500 incur a \$40 delivery fee)

Peking Duck Pancake  
Shredded Peking Duck . Cucumber . Shallot . Hoisin

Mini Prawn Po' Boy  
Prawn . Peri Peri Aioli . Lettuce . Brioche

Seared Scallops  
Scallop . Shallot . Sesame Oil . Ponzu

Choice of 2 Rice Paper Rolls (GF)  
(Vermicelli . Vietnamese Herbs . Peanut Dipping Sauce)  
Mild Chilli Prawn  
Chicken & Avocado  
Tofu and Shimeji Mushroom (V)  
Duck

Wild Mushroom Tartlets (V)  
Mushroom Duxelles . Pastry . Parmesan . Truffle Oil

Chunky Steak Ragu Pies  
Chunky Steak Pie . Mushy Peas . Tomato Chutney

Pulled Pork Slider  
Texan Spiced Pork . Apple And Cabbage Slaw . Chipotle Aioli

Mini Poke Bowl  
Salmon Sashimi . Edamame . Seaweed Salad . Ginger . Miso . Fried Shallots

Grilled Lamb Skewer  
Spiced Lamb . Harissa Yoghurt Sauce

Selection of Brownie Bites

Chefs Selection of Petit Fours

Canape Add ons  
\$7 per person per item

Sydney Rock Oysters (GF)  
Mignonette

Grilled King Prawn Skewer (GF)  
King Prawn . Garlic Butter

Seared Scallops  
Scallop . Shallot . Sesame Oil . Ponzu

Meatballs in Nonna's Sauce  
Pork And Veal Meat Balls . Nonna's Tomato Sugo . Parmesan

Chicken Satay Sticks (GF)  
Marinated Chicken . Malaysian Spices . Peanut . Coconut . Coriander

Mini Maccas Cheeseburger Slider  
All Beef Patty . Onion . Cheese . Mustard . Ketchup . Pickle

Mini Bánh mì' Slider  
Grilled Lemongrass Chicken . Pickled Veg . Coriander . Mayo . Soy Dressing

Falafel Slider (V)  
Falafel . Baba Ghanoush . Tabouli

Pasta Ragu Boxes  
Tagliatelle . Lamb Ragu . Parmesan

Broccoli & Chorizo Orecchiette Boxes  
Broccoli . Chorizo Broth. Chorizo Crumb

Pasta Alla Norma (V)  
Fettuccini . Eggplant . Zucchini . Garlic . Tomato . Basil

### Substantial Add ons

\$9 per person per item

San Choy Bao (GF)  
Pork . Lettuce . Ginger. Peanuts . Water Chestnut . Coriander

Falafel Pita (V)  
Falafel . Tabouli . Tzatziki . Fetta

Grilled Chicken Pita  
Grilled Lemon Chicken . Tabouli . Tzatziki . Feta

Bún Thịt Nướng (GF)  
Vermicelli Noodles . Pickled Veg . Pork Mince . Lemongrass . Coriander . Peanuts

Lamb and Rosemary Pies  
Pot Pie . Tomato Chutney

Roasted Pepper & Goats Cheese Tart (V)  
Spiced Peppers . Goats Cheese . Short Crust . Rocket salad

Thai Beef Salad Bowls(GF)  
Sliced Rare Beef . Herb Salad . Peanut . Lime . Fish Sauce

Prawn Linguini Al Olio  
Prawns . Garlic . Chilli . Lemon . Parsley

Sticky Date Pudding (V)  
Pudding . Salted Caramel Sauce . King Island Cream

Banquet Menu 1

\$55 per person - Minimum 10 people

Classic Antipasto Box

Selection of Cheeses . Cured meats . Dips . Crackers . Dried Fruit

Grass Fed Sirloin Roast Beef . Salsa Verde (GF)

Free Range Chicken Breast . Grilled Lime . Peach Salsa (GF)

Moroccan Brown Rice . Currants . Cashews . Pine Nuts . Herbs (GF)(VG)

Heirloom Tomato . Buffalo Bocconcini . Basil . Vincotto Vinaigrette(GF)

Rustic Bread . Pepe Sayer Butter

Selection of Brownies

Banquet Menu 2

\$115 per person - Minimum 10 people

Cheese Course

Chefs Selection of Cheeses . Fresh and Dried Fruit . Quince Paste . Crackers

Peking Duck Pancake . Cucumber . Hoisin . Shallot

Sydney Rock Oysters . Finger Lime Caviar

Seared Scallops . Shallot . Sesame Oil . Ponzu

Roasted Eye Fillet of Beef . Chimichurri . Blistered tomatoes

Prosecco Braised Trout Fillet . Citrus . Herbed Aioli

Morten Bay Bugs . Garlic Butter . Micro Heb Salad

Kipfler Potatoes . Herbed Butter

Heirloom Tomato Buffalo Bocconcini . Vincotto Vinaigrette

Wedged Baby Gem Lettuce . Avocado . Dill . Micro Chervil . Pepitas . Dijon Vinaigrette

Rustic Bread . Pepe Sayer Butter

Chefs Selection of Petit Fours

Selection of Seasonal Fresh and Chocolate Dipped Fruit

Platters

*Minimum of three platters. No minimum if ordered in conjunction with banquet or canape menu.*

*All platters serve up to 10 pax unless stated otherwise and are accompanied by bread and butter.*

**Lobster Rolls (\$220):** Lobster . Aioli . Chive . Smoked Paprika . Brioche . Crisps

**Lobster 3 Ways (\$460):** Fresh with Citrus . Lobster Mornay . Poached with Garlic Butter

**King Prawns . Marie Rose Sauce . Lemon (\$190)**

**Freshly Shucked Sydney Rock Oysters . Citrus . House Made Mignonette (\$190)**

**Caviar Flight (\$400)**

95g Norwegian Salmon Caviar . 50g Baerri Black Caviar . 50g Osetra Black Caviar  
Blinis . Brioche Toast Points . Citrus

**Poke (\$190)**

Salmon Sashimi . Cabbage . Cucumber . Radish . Seaweed Salad . Edamame  
Pickled Ginger . Wasabi Peas . Furikake . Toasted Sesame Dressing

**Cold Seafood Platter (\$420)**

Peeled Prawns . Oysters . Smoked Salmon . Bread roll . Lemon . Condiments

**Deluxe Cold Seafood Platter (\$400)**

Peeled Prawns . Oysters . Smoked Salmon . Moreton Bay Bugs . Lobster .  
Bread roll . Lemon . Condiments

**Hot and Cold Seafood Platter (\$450)**

Grilled King Prawns . Oysters Fresh and Kilpatrick . Grilled Fremantle Octopus . Seared  
Scallops .  
Moreton Bay Bugs . Lobster Mornay . French Fries . Lemon . Condiments

**Lovers Indulgence Platter (perfect for 2PAX)(\$250)**

Whole Lobster . Blue Swimmer Crab . Garlic Prawn Skewers . Oysters . Seared Scallops .  
Salmon and Tuna Sashimi . Seaweed Salad . Lemon Condiments

**Sushi and Sashimi Platter (\$420)**

Selection of Sushi Rolls . Sashimi . Seaweed Salad . Pickled Ginger . Wasabi . Ponzu . Lemon .  
Soy . Wasabi

**Sushi Platter (\$360)**

Selection of Sushi Rolls . Seaweed Salad . Pickled Ginger . Wasabi .  
Ponzu . Lemon . Soy . Wasabi

**Danishes and Pastries (Chef Selection) (\$100)**

**Petit Fours (Chefs Selection) (\$160)**

Grazing Boxes

*Minimum of four Grazing Boxes required. No minimum if ordered in conjunction with  
banquet or canape menu.  
4-5 boxes are recommended for groups of 25. All boxes serve up to 10 pax unless stated  
otherwise.*

**Classic Antipasto Box (\$135)**

Selection of Cheeses . Cured meats . Dips . Crackers . Dried Fruit

**Deluxe Antipasto Box (\$165)**

Selection of Cheeses . Cured meats . Olives . Dips . Nuts . Crackers . Fresh & Dried Fruit .

**Ploughman's Box (\$135)**

Smoked Ham . Pork Pies . Cheeses . Pickles . Chutney . Dips . Bread

**Charcuterie Box (\$135)**

Selection of Cold Cuts . Olives . Sundried Tomatoes . Crispbreads

**Crudites and Dip Box (\$135)**

Seasonal Vegetable Crudites . Selection of House Made Dips . Lavosh

**Cheese Course Box (\$135)**

Chefs Selection of Cheeses . Fresh and Dried Fruit . Quince Paste . Crackers

**Seasonal Fruit Box (\$135)**

A styled selection of Seasonal Fresh and Chocolate Dipped Fruit

Dessert Boxes

*8 person minimum for each box type and must be purchased in conjunction with another menu.*

**Mixed Brownie Box (\$15 per person)**

Nutella Fudge . White Choc Macadamia . Caramel Blondie

**Mixed Petit Fours Box (\$19 per person)**

Watermelon Layer Cake . Choc Hazelnut Mousse Cake .  
Raspberry Cheesecake . White Choc and Macadamia Brownie

**Mixed Cupcake Box (\$17 per person)**

Selection of Iced Mini Cupcakes

**Seven Deadly Sins Box (\$19 per person)**

Full of Everything Chocolate!

**Willy Wonka's Garden Box (\$19 per person)**

A colourful selection of Sweet Treats, Lollies and Fruit (most of it dipped in chocolate...)

**Girl's Day Out (\$19 per person)**

Choc dipped strawberries . Mini Strawberry Cupcakes . Selection of Pink Sweet Treats.