

Canapè Menu

\$3 per piece

- Salmon roulade, cream cheese, capers & cucumber
- Tomato & basil brushetta with balsamic glaze
- Chilli chicken fillet dumplings
- Spiced beef rissoles with chilli jam
- Salt & pepper squid with aioli & cucumber noodles

\$4 per piece

- Lemon seared tiger prawns
- Mixed vegetable frittata topped with cheese & salsa
- Virgin mary oyster shots
- Coconut chicken on sugar cane skewers
- Peking duck pancakes with hoisin sauce

Substantive Canapes \$7.5

(served in individual noodle boxes)

- Beer battered flathead & chips
- Chicken & vegetable Asian noodle stir fry
- Spinach & mushroom risotto
- Butter chicken with rice & a pappadum

Min of 20 pieces per selection

Gourmet Platters

\$110

Mezze Plate

Marinated artichoke hearts, olives, grilled chorizo sausage with a selection of dips and served with Turkish bread

Great to have while your guests are arriving!

\$110

Choose 2 selections (Approx 40 pieces per platter)

- Satay chicken topped with crushed peanuts & satay dipping sauce
- Fresh salt & pepper prawn dumplings with plum dipping sauce
- Chipolata sausages with honey mustard dipping sauce

\$120

Choose 2 selections (Approx 40 pieces per platter)

- Tandoori chicken with raita sauce
- Rosemary lamb cutlets with mint sauce
- Assorted gourmet meat pies with homemade tomato sauce

\$130

Choose 2 selections (Approx 40 pieces per platter)

- Assorted sushi & rice paper rolls with soy, ginger & wasabi
- Malaysian beef skewers with chilli dipping sauce
- Thai seared scallop served on an asian spoon

SEAFOOD PLATTER \$130

Grilled king prawns, calamari & battered barramundi with tartare & lemon

(Approx 60 pieces per platter)

Giant Platters

BRONZE \$125

Vegetable spring rolls, Thai fish cakes, mini samosas & mini chicken dim sims with Asian dipping sauce

(Approx 240 pieces per platter)

SILVER \$140

- Char-grilled mediterranean vegetable pizza
- Chicken, mushroom, bacon & avocado pizza
- Ham & pineapple pizza

(16 slices of each of the above)

GOLD \$170

Mini beef pies, assorted quiches, mini sausage rolls, spinach & cheese pastries

(Approx 120 pieces per platter)

Sit Down Menu

\$60 PER HEAD *(min 15 guests)*

Choose 2 selections from each course.

STARTERS

Crumbed Field Mushrooms

filled with goat's cheese served on a warm tomato & basil salad drizzled with balsamic glaze.

Chilli Plum Prawns

king prawns grilled with chilli, plum & soy dressing over a rocket salad

Traditional Caesar Salad

with bacon, croutons, parmesan cheese & anchovies fillet

MAINS

Cajun Crusted Atlantic Salmon

with mashed potatoes & rocket garnished with crab meat, pomero segment & sauce vierge

Seared Lamb Cutlet

with caponata sauce served with steamed asparagus & roasted pumpkin

Vegetarian Filo Parcel

stir fried vegetables with mozzarella wrapped in filo pastry & baked served with Greek salad & spicy salsa

DESSERTS

- Blueberry cheesecake with fresh cream
- Crème brulee with strawberry coulis

Tea / Coffee

BBQ Menu

BRONZE \$22 per head

- Gourmet sausages with BBQ onion
- Scotch fillet with BBQ tomatoes
- Garden salad & potato salad
- Bread rolls & sauces

SILVER \$33 per head

- Gourmet sausages with BBQ onion
- Chicken skewers with dipping sauce
- Scotch fillet with BBQ tomatoes
- Vegetable lasagne
- Garden salad & potato salad
- Bread rolls & sauces

GOLD \$40 per head

- Gourmet sausages with BBQ onion
- Seared king prawns
- Scotch fillet with BBQ tomatoes
- Vegetable lasagne
- Garden salad & potato salad & caesar salad
- Bread rolls & sauces

SWEET OPTIONS \$5 per head

Cheese cake with berry coulis & fresh cream
or rich chocolate cake with strawberries & cream

FRESH FRUIT PLATTER \$3 per head