

Canape Selection

GOLD PACKAGE - \$67 per head (3 Cold, 3 Warm, 1 Substantials, 1 Dessert)

PLATINUM PACKAGE - \$85 per head (4 Cold, 4 Warm, 2 Substantials, 2 Dessert)

ELITE PACKAGE- \$ 105 per head (4 Cold, 5 Warm, 2 Substantials, 2 Dessert plus a choice of one of the below stations
GLAZED HAM STATION, CHARCUTERIE & CHEESE - min 30 pax

Cold

Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (gf)

Miso eggplant, spear mint, new season orange, sesame aioli (V)

Chilled Queensland king prawns with citrus aioli dipping sauce (GF)

Chipotle spiced chicken, superfood fine salad, shaved kale, red pepper, feta, activated almonds (GF)

Citrus marinated king salmon, avocado jalapeño, peperonata, blue corn crisp (GF)

Roast duck breast, hoisin sauce, baby greens, Light fermented chili, crispy onion, on spoon (GF)

Black Angus beef sirloin wrapped prosciutto horseradish cream, fried capers on sour dough crisp

Alaskan King crab, baby pea crush, spiced organic seeds and grains, shaved kale, dry chili aioli on shortcrust tart

(All Cold canapes can be made GF)

Warm

Herbed green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli, (v)

Dukkah spiced lamb fillet, feta, Heirloom cherry tomatoes, black olive on flat bread

Chipotle spiced pork belly, avocado smash, black bean cherry tomato on quesadilla

Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon, tart

Duck Potstickers, shallots, crispy onion Ponzu dressing in spoon

Popcorn cauliflower and chickpeas, roasted naan bread Rita

Chicken and leek handmade pie, smoked chili tomato relish

Substantials

Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun

Roasted Black Angus beef sirloin, Thai salad, rice noodles, mint, lemongrass, bean sprouts

Mexican spiced chicken rice bowl, roasted sweetcorn, tomato, black bean salsa, guacamole, salary

Seared King Tasmanian salmon, Japanese pickles, fine cut baby bok choy, sushi rice and nori salad, edamame, coriander

Tiger prawn Orecchiette, truss tomatoes, shaved zucchini, dry chili, olive oil, Pecorino

Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl

Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli

Moroccan spiced butter nut pumpkin, slow roasted vegetables, chickpea stew, sumac, cucumber yoghurt

Sticky pork belly Xcel roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

Dessert

Passion fruit curd and fresh strawberry crushed coconut meringue tart

Sea-salt caramel and brownie crumble tart

Valrhona Dark chocolate espresso mousse, chocolate crumble

Prosecco rosewater marinated strawberries, watermelon, mint, meringue

Whipped vanilla bean raspberry cheesecake, black sesame seed, short bread crumble

Triple cream brie, sour cherry and baby basil tart

Stations can be added to any canape or buffet – refer stations menu

Add Ons - Food Stations

Stations can be added to any canape or buffet event.

SASHIMI STATION

Kingfish, tuna and fresh seasonal seafood served raw and carved to order
\$22 per head Inc gst

DUMPLING BAR

Selection of steamed seafood, meat and vegetarian dumplings served with a variety
of dipping sauces
\$20 per head Inc gst

OYSTER TASTING STATION

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock,
Pacific's and Flats
\$25 per head Inc gst

LIVE OYSTER SHUCKING

Shucked to order Sydney Rock, Pacific and Flats by chef on board
\$25 per head Inc gst
PLUS additional \$280 chef charge

GLAZED HAM STATION

Served warm and carved to order served with mustards, pickles and soft rolls
\$18 per head Inc gst

CAVIAR STATION

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

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$19 per head Inc gst

JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic
accompaniments
\$17 per head Inc gst