

Canape Menu

Minimum spend \$44pp

\$7 items (2 per serve)

Meat

Honey soy chicken tenderloin kebab with black sesame seed
Lamb kofta with hummus and pomegranate
Tandoori chicken with green chilli & lime yogurt (gf)
Chargrill meatballs with smoky glaze
Ripped Serrano ham, parsnip cream & red onion jam on sourdough

Seafood

Prawn and chive gyoza
Mixed sushi and nigiri with wasabi and soy
Crispy prawn twists from fresh chilli and soy

Vegetarian

Caramelised onion and gooey brie tartlet
Zucchini flower with tomato relish
Tomato, fetta and basil Bruschetta
Roast pumpkin, goats curd and Spanish onion tartlet
Mushroom and mozzarella arancini with and herb dipping sauce
Chargrilled capsicum and goats cheese tartlet

Dessert Canapés

Fresh fruit and custard tartlets and lemon meringue tartlets
Hot Churros with chocolate dipping sauce

\$9 items (2 per serve)

Meat

Hot
Slow cooked lamb shoulder, crushed minted peas, served in a crisp miniature Yorkshire pudding
Fragrant Mediterranean lamb backstrap kebab with minted tzatziki
Beef Wellington with roast tomato relish
BBQ duck & Spanish onion marmalade tartlets
Cold
Rare roast beef served with balsamic beetroot relish & horseradish cream
Tandoori & natural yoghurt chicken on potato rosti topped with caramelised onion
Classic Peking duck pancake, hoisin sauce, cucumber & spring onion

Seafood

Hot
Pan fried scallops on wasabi pea puree with crispy pancetta
Crispy tempura tiger prawn with chilli & soy dipping sauce
Flame grilled teriyaki salmon brochette with mango and coriander dressing (gf)
Cold
Salmon gravlax, avocado tomato, lime salsa tartlet
Pancake rolled with crabmeat, shredded surimi, cream cheese & shallots
Freshly shucked rock oysters served on rock salt with pomegranate vinaigrette (gf)

Vegetarian

Hot

Sweet potato and manchego cheese empanada

Mixed mushroom ragu topped with sourdough & herb crumb

Pan fried goat cheese and roast pear on toasted sourdough

Pakora of Cauliflower, eggplant, zucchini, fresh spinach and onion, deep-fried until golden
Cold

Chilled watermelon with haloumi & balsamic reduction (gf)

Roasted beetroot, Persian feta & orange tartlet

Moroccan spiced cauliflower salad with quinoa & honey yogurt

Vietnamese rice paper rolls with fresh chilli and soy (gf)

Dessert Canapes

Gelatissimo Bambino Cones

Dessert Pops – Chocolate, Cranberry Crunch or Passionfruit, Coconut and White Chocolate

Chocolate Éclair filled with Chantilly Cream

Substantial \$8pp (1 per serve)

Banh Mi - Vietnamese French Baguette

Smokey pulled pork, Asian slaw

Shredded beef, sauerkraut, melted gruyere, cornichons

Falafel with fresh hummus, mint & coriander (v)

Chipotle chicken, sweet corn & coriander salsa

Garlic king prawns, salsa rojo & shaved fennel

Sliders on freshly baked brioche rolls

Prime beef slider with aged cheddar cheese, tomato relish and pickle

Pulled pork, salsa fresca, green tabasco, coriander salad

Spiced lamb fillet, tomato & eggplant kasoundi, minted yoghurt

Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa

Deluxe Substantial \$10pp (1 per serve)

Hot

Saffron & fennel risotto, crispy pancetta, lemon & celery cress (gf)

Southern Indian style vegetable curry with basmati rice (v)

Classic beer battered flathead fillets with chips and tartare

Chu Chee Curry – red curry with kaffir lime and coconut cream (prawn or chicken)

Cold

Thai salad - rice noodles, coriander, mint, Asian greens, zesty lime dressing, fried shallots
(beef or chicken)

King prawns, limoncello dressing, orange & fennel salad (gf)

Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint (v, gf)

Ocean trout with Israeli couscous, pickled cucumbers & pomegranate dressing

BBQ duck salad, lemongrass and ginger dressing (gf)

Optional Extras

Grazing Supper Station \$14pp

Choice of meat:

Glazed honey mustard baked leg ham

Or/

Chicken Buffalo wings with Sriracha

Served with pickles and mustards

Creamy potato salad with soft boiled egg and baby capers

Mixed salad with caramelised balsamic dressing

Fresh baked rolls

Charcuterie Boards \$14pp

A selection of cured meats, olives, pickled vegetables, pate and fresh crusty baguette

Fresh Fruit Platters \$8pp

A delicious selection of fresh, seasonal fruits

Cheese Boards \$12pp

Tarago River Gippsland brie, Dynasty blue & Maffra cheddar w Maggie Beer fig paste, flat bread, lavosh, fresh & dried fruits

Combination of all these \$24pp

Classic Buffet \$56pp

Canapes on arrival

Heirloom tomato and bocconcini tartlet (v)

Crispy prawn twist with fresh chilli and soy

Buffet

Mustard & pepper glazed beef sirloin, merlot & eschalot jus (gf)

Corn fed chicken breast, creamy lemon and chive sauce (gf)

Accompaniments

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)

Steamed baby beans w lemon, chilli & garlic (gf)

Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)

Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)

Fresh baked Laurent patisserie mini baguettes

Dessert

Crispy churros with chocolate dipping sauce and fresh strawberries

Optional Upgrade \$10pp

Smoked salmon with dill and baby capers

Sydney rock oysters

Premium Buffet \$75pp

Canapes on arrival

Mixed sushi and nigiri with wasabi and soy

Zucchini flower with tomato relish

Rare roast beef served with balsamic beetroot relish & horseradish cream

Buffet

Lamb noisette, minted yoghurt (gf)

Corn fed chicken breast, creamy lemon and chive sauce (gf)

Crisp-skin Cone Bay barramundi fillets, fresh chilli, lime and coriander (gf)

Queensland tiger prawns with aioli and lemons (gf)

Accompaniments

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)

Steamed baby beans w lemon, chilli & garlic (gf)

Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)

Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)

Glass noodle salad, carrot, coriander, mint, sesame, lime & chilli dressing (v, df, gf)

Fresh baked Laurent patisserie mini baguettes

Dessert Canapés

Mixed fruit and custard tartlets, lemon meringue tartlets

Optional Upgrade \$10pp

Smoked salmon with dill and baby capers

Sydney rock oysters

Formal Menu \$94pp

Choice of 3 Canapes to start

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli (gf)
Poached dice chicken mixed with mayonnaise & egg on potato rosti topped with dill
Baked forest mushroom tartlet with truffle oil (v)
Tempura prawn with sweet chilli and soy dipping sauce
Peking duck pancake with cucumber and hoisin sauce
Mushroom and mozzarella arancini with roasted tomato salsa
Heirloom tomato bruschetta tartlet with caramelised balsamic
Smoked salmon roulade with cream cheese and chive
Mediterranean lamb kebab with tzatziki
Freshly shucked Sydney rock oysters with a pomegranate vinaigrette

Choice of two main courses (served alternately):

Wild mushroom ravioli with braised pearl onions, mozzarella & cold pressed olive oil
Petaluma ocean trout fillet with crispy skin, pancetta, king Edward mushrooms & butter poached broccolini and baby carrots (GF)
Pink Lady snapper fillet line caught lightly pan seared with fennel, parsnip chips, pickled beetroot & soft herbs (GF)
Amelia Park free range lamb rack slow roasted with potato fondant, madeira reduction, light jus & butter poached beans
Oakleigh Ranch eye fillet with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot (GF, DF)

Served with a mixed salad on each table and fresh baked Laurent patisserie mini baguettes

Dessert

Option 1: Gelatissimo bambino cones – assorted flavours After Dinner Mint, Salted Caramel, Apple Crumble, Bacio, Choc-Dipped Strawberry, Espresso (these look fabulous being served on dry ice)
Option 2: Fruit tarts – sweet tart shell is lined with chocolate then filled with patisserie cream before being topped with a selection of exotic fruits

Cheese and fruit platters

Beverages (min 3 hours)

Classic Package

\$14.00pp/ph

White Wine: De Bortoli Lorimer Semillion Sauvignon Blanc, Chardonnay

Red Wine: Deen Vat 8 Shiraz, Cab Sauv

Sparkling Wine: Lorimer Chardonnay Pinot Noir

Rose: Rose Rose (King Valley, VIC)

Beer: Great Northern, VB, Furphy, XXXX Gold, Cascade Premium Light

Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

Optional Beer Upgrade \$2pp/ph

Optional Standard Spirit Upgrade \$6pp/ph

5 Star Premium Package

\$17.00pp/ph

White Wine: Yarra Valley Villages Chardonnay, La Boheme Pinot Gris

Red Wine: Yarra Valley Villages Pinot Noir, Villages Heathcote Shiraz

Sparkling Wine: La Boheme Cuvee Blanc

Rose: La Boheme Act Two Dry Rose

Beer: Peroni, Birra Moretti, Corona, Sommersby Apple Cider, Boags Light (plus beers in classic package)

Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

Optional Standard Spirit Upgrade \$6pp/ph

7 Star Premium Package

\$24.00pp/ph

White Wine: Tulloch Julia Semillon, Tulloch EM Limited Release Chardonnay

Red Wine: Lusatia Park Pinot Noir, Tulloch Limited Release 88 Cab Sauv

Sparkling Wine: Este Vintage 2008 Chardonnay Pinot Noir

Rose: Miraval Cotes de Provence

Beer: Stone & Wood, Peroni, Birra Moretti, Corona, Sommersby Cider, Boags Light (plus beers in classic package)

Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

Optional Standard Spirit Upgrade \$6pp/ph

Optional Spirit Standard (\$6pp/ph)

Gordons Gin, Smirnoff Vodka, Jim Beam, Red Label Scotch, Captain Morgan Spiced Rum, Bundaberg Rum

Optional Spirit Top Shelf (\$12pp/ph)

Hendricks Gin, Belvedere Vodka, Woodford Reserve Bourbon, Johnny Walker Black Label, Jack Daniels, Canadian Club, Southern Comfort, Captain Morgan Spiced Rum, Bundaberg Rum, Tequila

Non-Alcoholic Beverage Package \$5pp/ph

Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee