MENU

CANAPE
BANQUET
GRAZING STATIONS
SET MENU
CANAPES

Two hour event 8 pieces $29 pp
Three hour event 10 pieces $34 pp
Four hour event 12 pieces $42 pp

LARGE CANAPES

$7 per item

DESSERT CANAPES

Set up as a station with a selection $10.5 pp
Served in circulation three for $7 pp

STAFFING

We can arrange professional event staff bartenders, waitstaff etc.
Staff are 45$ p/h with a minimum of 3 hours.
A fully qualified chef is always at the venue at no cost.

DIETARY REQUIREMENTS

We are always happy to customise a menu for whatever needs you have. If you have something else in mind other than what’s on our menu we would love to work together to get what you want.

Prices are GST exclusive. Minimum 15 guests
Warm Canapes

Imperial peking duck spring rolls with hoisin.

Macadamia satay chicken tenderloin on a lemon grass skewer.

Dukkah crusted lamb tenderloin rosemary skewer with smoked yogurt.

Buttermilk Taiwanese fried chicken wings with spicy ranch dipping sauce.

Salt and alpine pepper/ five spice squid with squid ink aioli.

Mini wagyu beef wellingtons of pine mushrooms and pâté encased in flaky puff pastry.

Supressa salami and bocconcini skewers with salsa verde.

Jasmine tempura jalapeño poppers with adobo sauce.

Goats cheese mini cheese cakes with country onion marmalade.

Mini scotch quail egg, soft boiled quail egg rolled in sausage meat, crumbed and fried.

Caramelised onion tartlet with double Brie brûlée and micro herbs.

Master-stock glazed pork belly with shiitake ketchup and an apple cherry slaw.

Chicken and ham hock ballotine on a crute with snow pea tendrils.

Black garlic and whipped fetta tartlets with Lilly pilly marmalade.

Mini eggs royale of a mini english muffin smoked salmon, soft quail egg and a dollop of hollandaise with cress.

Truffled mac ‘n’ cheese croquettes.

Indonesian kechap menis and Careel bay honey glazed chipolata sausages with sesame and green onion.

Miso glazed prawn skewers with chilli/lime aioli.

San Sebastian style battered biodynamic beef meatballs with red pepper dipping sauce.

Crispy pork cracking cones with apple cider vinegar.

Chicken and porcini mushroom vol au vents.

Moroccan lamb and fetta sausage rolls with home made labne.

Watermelon and haloumi grilled skewers with mint and an orange poppy vinaigrette.
COLD CANAPES

Hendricks gin cured salmon with tonic caviar and Creme freiche on a blini pancake.

Shot of peach gazpacho with crispy aged Jamon iberico.

Chicken liver pâté pipette on Melba toast with port wine jelly.

Warrambool Parmesan shortbread with garden pea guacamole and cress.

Crute of rare roast beef with truffle mascarpone and grated fresh horseradish.

Chilli Snow crab salsa on a crispy tortilla chip with lime Creme.

Bloody Mary oyster shot with celery salt and smoked Tobasco.

Freshly shucked coffin bay oysters mignonette.

Sticky glazed hunter valley roast duck on a crispy wonton square With spiced sugar plum relish.

Ham hock rillette square on a nachi pear polenta base with dessert oak chutney.

Mini prawn martini cocktails with shaved fennel and cauliflower aioli.

Cardamom poached pear and Gorgonzola skewers.

Sri Lankan spiced rare yellowfin tuna with coriander gel and lime foam.

Kingfish, pomegranate and blood orange ceviche spoons.

Vietnamese rice paper rolls stuffed with fresh julienne vegetables, Vietnamese mint, edible violets and a spicy red Nahm jim dipping sauce.

Sake sushi rice with scorched beef tataki and wakame seaweed.

Mammoth olives infused with Greek salad flavoured gel.

Snowy river hot smoked trout bruschettas with purple basil.
Mini lamb Gundagai shank shepherds pie with minted garden peas.

30 day dry aged Angus beef brioche slider, with country onion marmalade and raclette liquid cheese.

Cherrywood slow roasted Byron bay pulled pork neck slider with chipotle slaw and watermelon BBQ sauce.

Mini new England lobster rolls with celery salt and lime.

Outback spice rubbed ember cooked beef brisket slider with smokey barbecue sauce and miso ranch.

White quinoa crumbed chicken tenderloin taco with a mango habenero salsa.

Crispy pork belly soft shell taco with Mexican molay sauce and Salsa di bico.

Spanner crab tacos with blackened corn lime and coriander salsa.

Asian sticky glazed barbecued pork with picked cucumber in a bao slider.

Rare roast beef and matcha noodle boxes with sesame and avocado dressing.

Shiitake, pork and chicken San choi bao with shiitake Australian ginger and fried shallots.

Mini classic Caesar salad of crispy pancetta, gluten free croutons, hunter valley pecorino and a soft quail egg.

Mini Valencian paella noodle boxes. Saffron rice, la bodega chorizo garden peas and smoked paprika with a grilled lime.
DESSERT CANAPES

Mixed boutique macaroons.
Salted caramel sticky date puddings.
Mini plum chocolate tarts.
Apricot almond tartlets.
Pistachio domes.
Mini boutique sour apple lamingtons.
Single origin espresso and walnut slice.
Green tea sponge.
Red currant balls.
Cherry profiteroles.
Mini lemon meringue tarts.
Elaborate Opera slices.
Mixed berry Charlottes.
Micro Almond pannacottas.
Salted caramel and macadamia on snowy mountains cookie.
Flourless chocolate square with micro macaroon.
**BANQUET**

- **PRICES**

  Banquet service comprises one meat, one fish, two salads and one side - $60 pp

  Additional meat or fish - $10 pp

  The addition of 3 canapés on arrival - $10.5 pp

  Add Petite dessert station full of canapé sized desserts - $7.5 pp

  Additional salads/sides - $7.5 pp

- **DETAILS**

  Buffet tables with white table cloths, chafing dishes, Bain Marie’s and serving utensils are all supplied.

- **STAFFING**

  We can arrange professional event staff bartenders, waitstaff etc.  
  Staff are 45$ p/h with a minimum of 3 hours.  
  A fully qualified chef is always at the venue at no cost.
Applewood roast rolled pork leg with careel bay honey roast parsnips, pears and a bonamy cider beurre blanc sauce.

Beef eye fillet medallions wrapped in Spanish serrano ham with potato gratin and madeira jus.

Slow braised beef cheek bourginion. Cooked for 7 hours in Pinot noir with aromatic root vegetables and served on Heidi gruyere mash.

Saltbush lamb ribs glazed with sticky pedro ximinez sherry in a spicy red pepper purée.

Moroccan spring lamb shoulder tagine with a moroccan ‘ras el hanout’ spice blend, fresh dates, roast pistachios, preserved lemon and giant cous cous.

Whole roast sage marinaded veal loin on tree cheese polenta, mushroom duxelle and bone marrow jus.

Whole north Queensland barramundi cooked in paperbark over coal with grilled lemon.

Char Sui barbecued pork fillet medallions on a bed of hanks chilli jam wok fried bok choi.

Mudgee Veal osso bucco on saffron risotto with sweet peperonata sauce.

Roast leg of lamb with black garlic and rosemary. Roast chat potatoes, river mint sauce and real gravy.

Truffle infused baked turkey breast with spiced cranberry compote and stuffing.

Roast hunter valley whole chicken with caraway and lemon myrtle, stuffing and roast chicken jus.

Pan seared fresh market fish on potato gnocchi and green beans. Baby clam and lemon buerre blanc.

Pesto morton bay bugs on a prawn colcannon mash with crispy prosciutto and a mussel/white wine cream sauce.

Jasmine Tea smoked and pan seared Tasmanian salmon steaks with coconut scented rice and a Riesling,lime and passion fruit sauce.
SIDES

Heirloom Green beans with roasted almond flakes and crispy Jamon.

Baked kale in béchamel sauce with pine nuts.

Sugar snap peas with asparagus, chopped mint, grilled haloumi and lemon infused olive oil.

Tasmanian leatherwood honey roast butternut pumpkin With Egyptian zataar.

Cooma Duck fat roast potatoes with rosemary and garlic.

Fried polenta chips with chopped herbs and Parmesan.

Creamy garlic mashed potato.

Roasted garlic mushrooms with barley and fried sage.

Truffled cauliflower cheese bake with toasted breadcrumbs.

Japanese soy mirin sautéed heirloom eggplant with bonito flakes.

Charred corn cobs with smoked paprika butter and shallots.
Ancient grain salad with kale, currants and turmeric yogurt dressing.
Hot smoked snowy river trout and strozzapreti pasta salad with a fragrant saffron vinaigrette.
Woodside farm S.A goats cheese, roast beetroot, rocket, walnuts, nashi pear and a white balsamic dressing.
Matcha soba noodle, pickled cucumber, Thai basil, mint and an avocado sesame dressing.
Mixed terry hills green baby leaf salad, edible flowers and sherry vinaigrette.
Shaved fennel and watercress, baby capers and a blood orange poppyseed vinaigrette.
Potato salad with green goddess dressing.
Heirloom tomato and bocconcini caprese, purple basil and apple balsamic reduction.
Greek salad of smoked olives, Persian feta, heirloom tomatoes, cucumber infused olive oil.
Couscous and pomegranate seeds with roast vegetables, mint and buttermilk Harissa dressing.
Watermelon, mint and Persian feta salad.
Black rice, pineapple, curry leaf and snow crab with coconut milk dressing.
DESSERTS

Mixed boutique macaroons.
Salted caramel sticky date puddings.
Mini plum chocolate tarts.
Apricot almond tartlets.
Pistachio domes.
Mini boutique sour apple lamingtons.
Single origin espresso and walnut slice.
Green tea sponge.
Red currant balls.
Cherry profiteroles.
Mini lemon meringue tarts.
Elaborate Opera slices.
Mixed berry Charlottes.
Micro Almond pannacottas.
Salted caramel and macadamia on snowy mountains cookie.
Flourless chocolate square with micro macaroon.

OUR DESSERT STATION IS FULL OF ALL BITE SIZED DESSERTS WITH PRESENTATION TO RIVAL A PARISIENNE PATISSERIE. SETUP LIKE A CANDY BAR WITH A CHOCOLATE FOUNTAIN AND STRAWBERRY MARSHMALLO W DIPPING SKEWERS. ALICE IN WONDERLAND TEA PARTY STYLE CERAMICS AND GARDEN ORNAMENTS. $10.5 Per Person
GRAZING STATIONS

PRICES

STREET SLIDER BAR
$55 pp

HONG KONG TOWN DUMPLING CART
$55 pp

AMALFI AL FRESCO ANTIPASTI
$55 pp

ACAPULCO STREET STALL
$55 pp

MOROCCAN SPICE BAZAAR
$55 pp

MINI SEAFOOD MARKET STALL
$90 pp

VICTORIAN LUNCH
$55 pp

SICILIAN ICE CREAM CART
4 flavours, Cart & attendant
$600

PETITE DESSERT STATION
$10.5 pp
30 day dry aged Angus beef brioche slider, with country onion marmalade and raclette liquid cheese.

Cherrywood slow roasted Byron bay pulled pork neck slider with chipotle slaw and watermelon BBQ sauce.

Mini new England lobster rolls with celery salt and lime.

Outback spice rubbed ember cooked beef brisket slider with smokey barbecue sauce and miso ranch.

The rib-which. prime pork baby back rib off the bone with a sticky blood plum barbecue sauce and tomato salsa.

Mini faux big macs our house-made perfected special sauce, dill pickles, dry aged Angus.

Asian sticky glazed barbecued pork with picked cucumber in a bao slider.

Mini hooters southern fried chicken and waffle slider. Spicy buttermilk chicken wings with miso ranch.

AFTER SPENDING YEARS IN THE AMERICAN CONTINENT EATING FROM THE SOUTH TO THE NORTH, I GIVE YOU YOUR BEST DISCOVERIES FROM PLENTY OF RESEARCH (SITTING IN BARS AND SAMPLING).

MOST OF THE SAUCES ARE RECIPES FROM MY TRAVELS. ALL SERVED IN AN ELABORATE MANNER WITH LOADED FRIES, HOME MADE COLA, FLAGS, SAUCES, CACTI POTS AND EVEN A DIY SLIDE BAR.

$55 PP
After spending the better part of a year travelling Asia and volunteering in kitchens across the continent I have a fair understanding of my favourite things to eat!

Our menu is an altogether modern take on authentic Hong Kong flavours whilst respecting the traditions.

We use 100km radius sourced ingredients where possible.

All food served in a vintage street cart with steam baskets, authentic condiments, vintage china and even a DIY Peking duck pancake section.

$55 pp
AMALFI AL FRESCO ANTIPASTI

Hot sopressa salami. Australian aged prosciutto.

Caprese salad of south Australian buffalo mozzarella, purple Basil, extra virgin olive oil and apple balsamic reduction.

Hand rolled grisinis.

Olive tapenade and macadamia pecorino pesto.

Baskets of ciabatta and pane di casa bread.

Italian cheese boards of Gorgonzola, Tallegio and pecorino.

Figs with bresaola drizzled with fig vincotto.

Jars of antipasto vegetables.

Wood fired Pancetta pizzettas.

Gorgonzola and poached pear skewers drizzled with truffle infused honey

I fell in love with Italian food after swimming in Sardinia.

My local friend took me to a place which made 1 euro pizzas. I got there and there were two old ‘nonnas’ shovelling buffalo mozzarella margaritas into an over sized wood fired oven. They were using bay wood as the fuel and I haven’t ever tasted something so perfect.

The antipasti station is decorated with old pallets, vegetable boxes, checkered table cloths, potted vegetables and herbs, ricadonna candles and hanging salamis.

$55 pp
ACAPULCO STREET STALL

White quinoa crumbed chicken tenderloin taco with a mango habeniero salsa.

Crispy pork belly soft shell taco with Mexican molay sauce and Salsa di bico.

Spanner crab tacos with blackened corn lime and coriander salsa.

Pulled Baby back rib meat fajitas with jalapeño Creme.

Seven layered dip with organic corn chips.

Mini nacho ramekins of guacamole, bico di gallo and Mexican ranchero cheese.

Barbecued corn cobs with habeniero butter. Roast spiced bean can chicken burritos.

My roommate in Barcelona was a Mexican chef- we hit it off.

Everything served in enamel containers/dishes for a rustic look.

Potted chillies and coriander, authentic hand stitched ponchos as table linen, bean can cactus and a fountain of limes and lemons.

$55 pp
MOROCCAN SPICE BAZAAR

Saltbush lamb shoulder and date tagine with preserved lemon.

Beef and mint Kofta meatballs with Persian feta tagine.

A selection of marinated, roasted and smoked olives heavily spiced with aromatic seeds and spices.

Crispy homemade poppy seed lavosh with hummus and pomegranate seeds.

Harissa marinated fire cooked chicken skewers with saffron yogurt.

Spiced chicken and cous cous cones.

Israeli cous cous salad of preserved lemon, tea infused currants, toasted pine nuts, chopped English mint and an argan oil vinaigrette.

I was in morocco in early 2017 for a gastronomic trip and was greatly inspired.

I returned with recipes and knick knacks for your Moroccan station such as beautiful Berber table cloths, decorated tagines, coloured spice mini bazaar and a giant silver teapot with black tea.

$55 per person
MINI SEAFOOD MARKET STALL

Steamed Moreton bay bug tails. Queensland spanner crabs.
Banquet style sliced smoked Tasmanian salmon with fried capers and sliced eshallot.
Chilli Snow crab salsa on a crispy tortilla chips with lime Creme.
Bloody Mary oyster shot with celery salt and smoked Tobasco.
   Freshly shucked coffin bay oysters mignonette.
   Steamed mussel platters with heirloom tomato salsa.
Selection of condiments and tartare sauce. Yamba river cooked prawns in ice buckets.

The mini seafood market stall is a lavish display of all things from the sea.

We are at the market meeting our usual stall holders at 5am on the day of your event.

Everything is served in coastal themed plate ware and decorated with crab baskets, driftwood and even a giant slab of ice.

$90 pp
VICTORIAN LUNCH

Smoked salmon and mascarpone pinwheel sandwiches.

House pickled cucumber and blue swimmer crab finger sandwiches.

Wagyu beef silverside Reuben's.

Yellowfin tuna with pesto Mao on pumpernickel toasts.

Mini new England lobster rolls on brioche.

Frisco club sandwiches.

Mini quiches two ways.

House made scones with hanks jam and cream.

Cherry profiteroles.

Mini lemon meringue tarts.

All our high tea is served in a Victorian manner with a modern twist.

We have vintage crockery, shaped hedges, vintage tablecloths and country style jam jars also included is a croquet set up and grass lawn bowls.

$55 pp
SICILIAN ICE CREAM CART

Zabaglione- a silky custard of eggs cream and Marsala wine topped with Wine soaked raisins almonds and figs.

Strawberry and madagascan vanilla gelato with freeze dried strawberries and mint powder.

Chocolate espresso stout a stout beer from modus operandi brewery and Brazilian cocoa combine for a deep dark treat for beer and chocolate lovers alike.

Pistachio an Italian classic made with pistachios from murrungundy n.s.w topped with a housemade fresh nougat.

White chocolate rich white chocolate ice cream topped with shaved kinder Bueno.

I served most of my apprenticeship under Richard bullock gelato maestro and founder of multiple award winning pure new Zealand ice cream co.

All ice creams are subject to seasonal availability and the menu is forever changing. Please contact for weekly/ custom menus.

These are an example of the style of gelato we make.

We can even make ice cream with your wedding cake on the spot!

We have a vintage style ice cream cart complete with cones and a traditionally dressed staff member to serve for $600 all inclusive with four flavours.
PETITE DESSERT STATION

Mixed boutique macaroons.
Salted caramel sticky date puddings.
Mini plum chocolate tarts.
Apricot almond tartlets.
Pistachio domes.
Mini boutique sour apple lamingtons.
Single origin espresso and walnut slice.
Green tea sponge.
Red currant balls.
Cherry profiteroles.
Mini lemon meringue tarts.
Elaborate Opera slices.
Mixed berry Charlottes.
Micro Almond panacottas.
Salted caramel and macadamia on snowy mountains cookie.
Flour less chocolate square with micro macaroon.

Our dessert station is full of all bite sized desserts with presentation to rival a Parisian patisserie. Setup like a candy bar with a chocolate fountain and strawberry marshmallow dipping skewers like an Alice in Wonderland tea party style ceramics and garden ornaments.

$10.50 pp
Please choose one option from each course

PRICES

One course $37.5
Two courses person $59
Three courses per person $79
Alternate serve per person is $7.5
Additional Three canapés on arrival $10.5

STAFFING

We can arrange professional event staff bartenders, waitstaff etc.

Staff are 45$ p/h with a minimum of 3 hours.

A fully qualified chef is always at the venue at no cost.
ENTREE

Vietnamese pork stuffed zucchini flowers. Tempura battered and served with Serrano chilli and lime dipping sauce.

Yamba river king prawns and beetroot cured salmon gravlax with remoulade and blood orange/caviar dressing.

Tasting trio of Coffin bay oysters. Freshly shucked on ice with three sauces Thai green Nahm jim, wakame seaweed/ black sesame and French mignonette.

Tasmanian smoked trout mousse enveloped in a applewood smoked salmon terrine with a lemon mustard vinaigrette, baby watercress Salad and salmon roe.

Ming dynasty imperial style roast duck and matcha soba noodle salad with picked cucumbers and avocado sesame dressing.

Sticky glazed Chinese master stock twice cooked Byron bay Berkshire pork belly on a shiitake ketchup brush stroke with tapioca crisps.

Wagyu beef carpaccio with Tasmanian horseradish, truffle infused pecorino, baby mustard cress, fruity extra virgin olive oil and Meyer lemon.

Sri Lankan spice rubbed saltbush lamb chop with turmeric pickled Cucumber and smoked yogurt.

Forrest mushroom risotto with porcini foam, Parmesano Reggiano and shaved summer truffle. V

   Beetroot coconut curry with baby target beets, burnt onion and Persian feta. V

   Spiced and seared rare yellowfin tuna with a snow crab salad and Coriander gel.

Caesar of heirloom lettuce, crispy prosciutto, garlic croutons, grated dry ricotta and a ranch style dressing.

   Salt and pepper squid with edible fennel sand, sea parsley and squid ink aioli.

Yamba river king prawns wrapped in potato string and fried crispy with a shaved fennel and orange salad with poppyseed vinaigrette.
MAINS

Cornfed chicken Wellington of Forrest mushrooms and pâté encased in flaky puff pastry. With kumera purée, steamed asparagus and mustard seed creme sauce.

Saltbush lamb rump roasted and rubbed with Okkah (Australian spice dukkah) with date giant cous cous, red wine jus and smoked Garden eggplant purée.

Seasoned roast larded veal loin on Anna potatoes with pencil leeks, sautéed prawns and saffron hollandaise.

Roast eye fillet of beef with creamy mash, leatherwood honey glazed Dutch carrots, red wine jus and bernaise sauce.

Barbecued braised beef prime rib in Pinot noir and aromatic root vegetables with fondant potato, swede velouté and micro leaves.

Summer Roast duck and endive salad with glazed parsnips and morello cherry/ white balsamic dressing.

Morton bay bug tails on prawn colcannon mash with a clam beurre blanc and crispy Spanish Serrano ham.

Sri lankan spiced snapper in banana leaf papillote, with lemongrass coconut sauce and wild rice.

Seared crispy skinned salmon fillet with sweet potato purée and a prawn bisque coconut sauce.

Ham hock and Brie stuffed chicken breast cordon bleu with mash, broccolini and Madeira roast chicken jus.

Free range chicken breast stuffed with lobster meat. Lime, white asparagus risotto and Thermidor gruyere sauce.

Dry aged eye fillet wrapped in prosciutto with green beans, truffle mash and port wine jus.

Crispy roast Byron bay Berkshire pork belly with braised red cabbage nachi pear purée and bonamy cider reduction.

Braised lamb shank shepards pie with piped parsnip purée fresh garden peas and tendrils dressed in river mint vinaigrette.

Plenty of vegetarian options available please inquire.
DESSERT

Salted caramel apple tart tatin. Served with Madagascan vanilla bean ice cream and edible violets.

Nougat praline parfait. Caramel mousse infused with crispy/soft nougat coated in a white glaze and set on a hazelnut crumble base, garnished with pink rose petals.

White and dark chocolate Charlotte. Bitter dark and velvety white chocolate mousse encased in an almond biscuit on a Victorian sponge base with a honey tuille and garnished with chocolate brush strokes.

Classic sticky date pudding with butterscotch sauce and vanilla bean ice cream. Garnished with freeze dried pineapple crisps.

Individual Meyer lemon meringue tart with blueberry and lavender.

Opera cake made from Layers of hazelnut biscuit, jaconde, coffee cream and rich ganache. Garnished with a petit macaron and a red wine jelly cube.

Classic tiramisu with a banana infusion syringe and liquorice ice cream.

White chocolate and baileys inception Creme brûlée. Silken white chocolate Creme over a baileys Creme brûlée centre on a Victorian sponge base with crystallised violets.

Saffron panacotta with meringue treacle kisses and native passion fruit coulis. Garnished with freeze dried mint powder.