CANAPÉS
SHARE PLATTERS / BUFFET
GRAZING STATIONS
DINNER PARTY
SET MENU
CANAPÉS

Over 30 pax
3 canapés in addition to any menu $14.9
2-hour event, 8 pieces $40
3-hour event hour event, 11 pieces $48

Under 35 pax
2-hour event, 8 pieces $50
2.5-hour event, 11 pieces $60

LARGE CANAPÉS
$7.9 per item

DESSERT CANAPÉS
Set up as a station with the whole selection
$18.5 per person

3x Dessert Canapés served in circulation
Please choose three
$14.9 per person

All pricing excludes GST.

STAFFING
$55 per person per hour with a minimum of 4 hours.
We have professional event wait and/or bar staff.
A fully qualified chef is always at the venue at no cost for up to 50 pax,
then a kitchen assistant chef is required for every 50 pax after that for $55 ph.
We are always happy to customise a menu for whatever dietary needs you have.
If you have something else in mind other than what’s on our menu no worries
we would love to work together to get exactly what you want.

ALLERGIES & DIETARY REQUIREMENTS
We will do our best to accommodate all dietary requirements. We take allergies seriously
so let us know what it is your guests can’t eat and we can happily make a customised
menu excluding that ingredient. However, we are caterers who normally have to work out
of kitchens we have never used and are not sure what has contacted the surfaces and
equipment—it’s very difficult to guarantee that traces of nuts or shellfish, gluten etc.
If you have someone with a severe allergy it may not be possible.
COLD CANAPÉS

Sashimi grade local kingfish seared with tartare mousse and sea parsley.

Mini edible flower pots with blood orange hummus, dehydrated olive soil and farmers market baby vegetables crudités. (v)

Heirloom tomatoes with whipped burrata on Berkelow sourdough. (v)

Locally made free range pork ‘nduja with Flinders Estate washed rind cheese and drizzled with river gum honey.

Parmesan tulips with Adelaide Hills goat’s curd mousse and fresh Oberon truffle shavings. (v)

Southern Highlands duck rilletes on sourdough with pickled blue mountains grown purple cauliflower.

Beetroot cured Tasmanian salmon with caper Pepe Saya butter on a baby beetroot bun.

Potato blinis with Hunter Valley olive jam and Berkshire panchetta.

King Island Lighthouse blue brie brûlée tartlets with heirloom caponelli onion marmalade. (v)

Cucumber with homemade jersey cow labne, native spice dukkah, pomegranate and molasses gel. (v)

Freshly shucked South Coast oysters with Barossa Cabernet mignonette and mountain pepper.

Kitchen garden vegetables in rice paper rolls with dianthus flowers and nuac cham dipping sauce.
WARM CANAPÉS

Lemongrass and green curry homemade sausage wrapped in betel leaf and barbecued.

Bangalow free range pork shoulder croquettes with bacon mayonnaise.

Mac and cheese croquettes with truffle pecorino and truffle Kewpie mayo.

Forrest Mushrooms from a Bathurst farm arancini stuffed with Shaw River buffalo mozzarella and garden herb salsa verde aioli.

Cowra Lamb fillet skewers with black garlic and smoked eggplant purée.

Mini scotch eggs of Bangalow pork and truffle sausage with Southern Highlands quail eggs and bois boudran dipping sauce.

Native spiced popcorn fried chicken with lemon myrtle ranch in mini buckets. (v)

Baby baos with Stokes Point Tasmanian smoked cheddar and ox tail marmalade and pickled mandarin harissa marinated watermelon and haloumi skewers with a dill vinaigrette. (v)

Baby sliders with ground brisket, chorizo jam and chipotle.

Peking duck spring rolls with a shallot mandarin sauce.

Aniseed myrtle and macadamia satay chicken fillet skewers.

Goujeres with Heidi Farm gruyère, NSW goat’s curd and chilli jam. (v)

Crystal Bay prawn tasting spoons with avocado hollandaise.
LARGE CANAPÉS

Zucchini flowers stuffed with buffalo ricotta and gorgonzola with Barossa Valley vincotto.

Mini individual grazing cones with an array of NSW artisanal cheeses, salamis and our homemade fennel grissini.

Chicken noodle salad boxes with lemongrass and Asahi beer basted Bannockburn chicken and a soy mirin dressing.

Red wine braised ox tail bao bun with pickled caponelli onions and Pyrengina Tasmania’s oldest cheddar.

Fish and Chips—John Dory and purple sweet potato chips baskets with chervil tartare.

Mini lamb Gundagai shank shepherd’s pie with minted garden peas.

30-day dry aged chuck and brisket beef brioche slider, with pickles and an I.P.A liquid cheese sauce.

Mini lobster and yabbie rolls with native lime aioli.

Outback spice rubbed applewood slow smoked beef brisket slider with smokey barbecue sauce and miso ranch.
SHARE PLATTERS
BUFFET MENU

DETAILS & PRICING

All pricing is exclusive of G.S.T.
All platters and serving utensils are supplied and included in the cost.

PREMIUM

Can be served share platters or buffet.
Buffet/share platters service comprises of Berkshire bread with Pepe Saya butter,
any two proteins, two salads and two sides.

Per person $60
Under 20 pax $70

BUSH BARBECUE

Can be served share platters or buffet.
Perfect for spring/summer DIY paddock weddings as we only need to use BBQs,
so no need for any equipment or huge kitchen set ups (also less kitchen staff are needed).
Includes any two proteins, three vibrant salads, Berkelow sustainable bread baskets
and Hunter Valley olive oil.

Per person $45
Under 20 pax $57

The addition of three canapés on arrival is per person $15

Additional meat or fish per person $15

Add Petite Dessert Station full of canapé sized desserts
per person $18.5

Additional salads/sides per person $8.5
SHARED ENTRÉES

Sourdough dinner rolls with cultured Pepe Saya butter. $4.5

Olive and rosemary sourdough with Hunter Valley olive oil. $4.5

SEA

Oysters straight from the farm with Barossa cabernet vinegar mignonette. $27

Sashimi platter of local kingfish and tuna with yuzu ponzu and rocket. $34

Crystal Bay prawn buckets with Myer lemon and jalapeño mayo. $23

Smoked Australis barramundi bruschetta with native lime balsamic. $14

PASTURE

Homemade flatbread baskets with whipped Mudgee pesto feta. $8.5

Mini edible gardens in terracotta with blood orange hummus, farmers market baby vegetables crudités, flowers and edible olive soil. $16.5

Southern Highlands duck rillettes with lavosh crackers and pickled purple cauliflower. $14

Farmhouse terrines with Bundarra farm Berkshire South Coast pork. $18.5

Baked farmhouse brie cheese with lemon myrtle and native tomato jam with Berkelow sourdough. $16.5

Trio of farm to table dips and grilled homemade flatbread. $13.5
AFTER CEREMONY LIVE STATIONS

Live Australian prosciutto aged 12 months from Bundarra Berkshire pigs carved off the bone by our in house jamoneiro (ham carver).
Served with sourdough and smashed tomatoes. $20 pp

Live roaming oyster shucking station with South Coast oysters straight from the farm.
Served with cabernet mignonette and Thai nahm jim p.o.a

MAINS

Our famous 24-hour brined, sous vide and fire roasted lamb shoulder with black garlic, shiraz jus and garden mint salsa.

Cowra roasted spring lamb saddle quick roasted.
A roast of the deboned chops and fillet of the lamb rolled, with Krinklewood Biodynamic Vineyard shiraz jus.

Barossa Valley shiraz braised beef cheeks with lovage.

Whole Bannockburn free range chicken deboned and stuffed with macadamia, apricot and jersey cow feta with warrigal greens beurre blanc.

Bangalow pork belly porchetta with wild apple purée and Hillbilly Cider reduction.

Whole Northern Rivers aged beef eye fillet medallions with Dr Jurds Jungle Juice Port jus.

Cedar plank Tasmanian salmon with mountain pepperberry, caper and almond brown butter sauce.

Roast Bannockburn free range chicken with our cottage herb blend, truffle butter and madeira jus.

Local barbecued snapper fillets with a native spiced coconut sauce.

Bundarra farm Berkshire pork Toulouse style handcrafted sausages with caponelli onion and semillon gravy.
SIDES

Farmers market steamed vegetables with Pepe Saya butter and Hunter Valley olive oil.

Duck fat crispy smashed chat potatoes with lemon thyme and sea salt.

Gratinated Hawkesbury grown cauliflower with Heidi Farm gruyère and duck maloi truffle.

Grilled broccolini with tahini and Myer lemon dressing.

Roast leatherwood honey glazed central coast pumpkin seasoned with their own seeds and Barossa fig vincotto.

Roast heirloom carrots with jersey cow labne and nigella seeds.

Royal blue potato purée with Pepe Saya butter and South Coast cream.

Roast Hawaiian sweet potatoes with mojo verde.

Green beans with smoked almonds and cabernet cream vinaigrette.
SALADS

Terry Hills grown signature lettuce blend with raspberries from a Dural farm and raspberry vinaigrette.

Green orecchiette pasta salad with buffalo ricotta, green peas and a sweet mustard dill dressing.

Heirloom tomato salad with local burrata and apple infused balsamic with salsa verde.

Day old bread salad with garden herbs heirloom tomatoes, farmers market cucumbers and a cabernet vinaigrette.

Watermelon and Mudgee spicy Persian feta salad with pistachio pesto.

Couscous and roast farmers market vegetable salad with pickled purple cauliflower and saffron dressing.

Beer grain salad with basil vinaigrette and cottage cheese.
LATE NIGHT SNACK MENU

$12
All based on after pub 3am nostalgia for your guests after they finish dancing and heading home.

Baby burritos with pulled pasilla spiced chicken.

Moroccan lamb sausage rolls with tamarind ketchup.

Mini Cowra lamb kebab shop style kebabs with thoum sauce.

Mini Easter show blue ribbon winning ham rolls with mustard creme.

Pulled spiced lamb pita mini pockets with Shaw River buffalo yoghurt.

Chicken noodle salad boxes with lemongrass and Asahi beer basted Bannockburn chicken and a soy mirin dressing.

John Dory and purple sweet potato chips baskets with chervil tartare.

Mini lamb Gundagai shank shepherd’s pie with minted garden peas.

30-day dry aged chuck and brisket beef brioche slider, with pickles and an I.P.A liquid cheese sauce.

Mini lobster and yabbie rolls with native lime mayo.
GRAZING STATIONS

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
STREET SLIDER BAR

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 Y BEST DISCOVERIES FROM PLENTY OF RESEARCH (SAT TING 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 EEN A DIY SLIDE BAR.

$55 PP
HONG KONG TOWN DUMPLING CART

Pork xiao long bao.
Mud crab xiao long bao.
Pork and chive dumplings.
DIY peking duck pancake station.
Violet argyle beef dumplings.
Steam pork buns.
Jade prawn dumplings.
Mixed mushroom dumplings.(V)
Vegetable and tofu dumplings with Korean gochujang.
Lotus duck salad noodle boxes.

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 habanero 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 Parisienne 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.

$10.5pp
DINNER PARTY

We come in and turn your own home into a pop up restaurant with fully styled options from $40, staffing, furniture rentals, all glasses and crockery. We can make your vision happen! We cook out of your kitchen and clean everything as though we were never there.

Please choose one option from each course
One course per person $55
Two courses per person $79
Three courses $92

Alternate serve per person per course is $7.5
Three canapés on arrival $15
Berkelow bread with Pepe Saya butter $4.5

All pricing is exclusive of G.S.T.

STAFFING
$55 per person per hour with a minimum of 4 hours.
We have professional event wait and/or bar staff.
Travel for staff is hourly rate per 100km from Sydney but we are always happier to work with local staff and agencies near your venue to save money for you and support local economies and jobs. A fully qualified chef is always at the venue at no cost for up to 50 pax then a kitchen assistant chef is required for every 30 pax after that for $55 ph

DIETARY REQUIREMENTS & ALLERGIES
We are always happy to customise a menu for whatever dietary needs you have. If you have something else in mind other than what’s on our menu no worries we would love to work together to get exactly what you want.

We will do our best to accommodate all dietary requirements. We take allergies seriously so let us know what it is your guests can’t eat and we can happily make a customised menu excluding that ingredient. However we are caterers who normally have to work out of kitchens with rental equipment we have never used and are not sure what has contacted the surfaces and equipment—it’s very difficult to guarantee that traces of nuts or shellfish, gluten etc have not been in contact with the surfaces. If you have someone with a severe allergy it may not be possible... but give us a call to discuss.
Sashimi grade local kingfish seared with tartare mousse and sea parsley.

Mini edible flower pots with blood orange hummus, dehydrated olive soil and farmers market baby vegetables crudités. (v)

Heirloom tomatoes with whipped burrata on Berkelow sourdough. (v)

Locally made free range pork ‘nduja with Flinders Estate washed rind cheese and drizzled with river gum honey.

Parmesan tulips with Adelaide Hills goat’s curd mousse and fresh Oberon truffle shavings. (v)

Southern Highlands duck rillettes on sourdough with pickled Blue Mountains grown purple cauliflower.

Beetroot cured Tasmanian salmon with caper Pepe Saya butter on a baby beetroot bun.

Potato blinis with Hunter Valley olive jam and Berkshire pancetta.

King Island Lighthouse blue brie brûlée tartlets with heirloom caponelli onion marmalade. (v)

Cucumber disks with homemade jersey cow labne, native spice dukkah, pomegranate and molasses gel. (v)
Pork shoulder croquettes with bacon mayonnaise.

Forrest mushrooms from a Bathurst farm arancini stuffed with Shaw River buffalo mozzarella and garden herb salsa verde aioli.

Cowra lamb fillet skewers with black garlic and smoked eggplant purée.

Mini scotch eggs of Bangalow pork and truffle sausage with Southern Highlands quail eggs and bois boudran dipping sauce.

Native spiced popcorn fried chicken with lemon myrtle ranch in mini buckets.

Harissa marinated watermelon and haloumi skewers with a dill vinaigrette. (v)

Baby sliders with ground brisket chorizo jam and chipotle.

Peking duck spring rolls with a shallot mandarin sauce.

Aniseed myrtle and macadamia satay chicken fillet skewers.

Goujeres with Heidi Farm gruyère, NSW goat’s curd and chilli jam. (v)

Crystal Bay prawn tasting spoons with avocado hollandaise.
ENTRÉES

Carpaccio of raw local kingfish with blood orange and fennel, bronze fennel tops and ponzu.

Tasmanian beetroot cured salmon with avocado cream, seaweed grown potatoes and Crystal Bay prawn remoulade.

Heirloom tomato salad with burrata and tomato sorbet drizzled with basil oil.

Duck leg confit with Gravenstein apple tarte tatin and Hillbilly cider beurre blanc.

Jerusalem artichoke risotto with duck maloi truffle shavings.

Smoked trout terrine with a dill and mustard dressing and caviar.

Tempura zucchini flowers with buffalo ricotta and gorgonzola, with pickled purple cauliflower and drizzled with fig vincotto.

Riverina Farm Door twice baked blue cheese soufflé with Terry Hills salad blend.

Sri Lankan beetroot curry with Adelaide Hills goat’s curd and fried curry leaf

Warm coconut prawn bisque with chervil.
DINNER PARTY

MAINS

Aged beef eye fillet with river gum honey roast heirloom carrots, South Coast cream and royal blue potato purée.

Bone marrow and Hunter Valley Shiraz jus.

Sustainable snapper fillets with black rice, dried plum and a Sri Lankan curry coconut sauce.

Cowra lamb breast fermented mint jersey cow yoghurt and peas.

Northern Rivers beef short rib with polenta and country style apple cider jelly-bbq jus.

Confit Bangalow pork belly with wild apple purée, thyme infused parsnip mash and Bonamy’s cider jus.

Barossa Valley Shiraz braised beef cheeks with olive brined leeks.

Bannockburn chicken ballotine stuffed with macadamia, apricot and Mudgee feta with potato purée and warrigal greens beurre blanc.

Tasmanian salmon cooked on a cedar wood plank with native pepper, caper and almond brown butter sauce with Terry Hills greens.
DESSERT

Myer lemon tart with jersey milk and brown sugar ice cream.

Bean to bar chocolate fondant with chocolate soil and rural grown raspberry home made ice cream.

Local Mirabelle plum tart with mascarpone and coral tuille.

Chocolate and rosemary tart with lavender ice cream.

Our signature Ruby chocolate brûlée with pistachio sable and freeze dried raspberries.

The Honeys of Autumn Tasting Plate
Rainforest honey bavarois, leatherwood honey ice cream, river gum honey tuille and honeydew melon granita.
SET MENU

Please choose one option from each course
One course per person $49
Two courses per person $75
Three courses $92

Alternate serve per person per course is $7.5
Three canapés on arrival $15
Berkelow bread with Pepe Saya butter $4.5

All pricing is exclusive of G.S.T.

STAFFING
$55 per person per hour with a minimum of 4 hours.
We have professional event wait and/or bar staff.
Travel for staff is hourly rate per 100km from Sydney but we are always happier to work with local staff and agencies near your venue to save money for you and support local economies and jobs.
A fully qualified chef is always at the venue at no cost for up to 50 pax then a kitchen assistant chef is required for every 30 pax after that for $55 ph.

DIETARY REQUIREMENTS & ALLERGIES
We are always happy to customise a menu for whatever dietary needs you have.
If you have something else in mind other than what’s on our menu no worries we would love to work together to get exactly what you want.

We will do our best to accommodate all dietary requirements. We take allergies seriously so let us know what it is your guests can’t eat and we can happily make a customised menu excluding that ingredient. However we are caterers who normally have to work out of kitchens with rental equipment we have never used and are not sure what has contacted the surfaces and equipment. It’s very difficult to guarantee that traces of nuts or shellfish, gluten etc have not been in contact with the surfaces.
If you have someone with a severe allergy it may not be possible... but give us a call to discuss.
ENTRÉES

Carpaccio of raw local kingfish with blood orange and fennel, bronze fennel tops and ponzu.

Tasmanian beetroot cured salmon with avocado cream, seaweed grown potatoes and Crystal Bay prawn remoulade.

Heirloom tomato salad with burrata and tomato sorbet drizzled with basil oil.

Duck leg confit with Gravenstein apple tarte tatin and Hillbilly cider beurre blanc.

Jerusalem artichoke risotto with duck maloi truffle shavings.

Smoked trout terrine with a dill and mustard dressing and caviar.

Tempura zucchini flowers with buffalo ricotta and gorgonzola, with pickled purple cauliflower and drizzled with fig vincotto.

Riverina Farm Door twice baked blue cheese soufflé with Terry Hills salad blend.

Sri Lankan beetroot curry with Adelaide Hills goat’s curd and fried curry leaf.

Warm coconut prawn bisque with chervil.
MAINS

Aged beef eye fillet with river gum honey roast heirloom carrots, South Coast cream and royal blue potato purée.

Bone marrow and Hunter Valley Shiraz jus.

Sustainable snapper fillets with black rice, dried plum and a Sri Lankan curry coconut sauce.

Cowra lamb breast fermented mint jersey cow yogurt and peas.

Northern Rivers beef short rib with polenta and country style apple cider jelly-bbq jus.

Confit Bangalow pork belly with wild apple purée, thyme infused parsnip mash and Bonamy’s cider jus.

Barossa Valley shiraz braised beef cheeks with olive brined leeks.

Bannockburn chicken ballantine stuffed with macadamia, apricot and Mudgee feta with potato purée and warrigal greens beurre blanc.

Tasmanian salmon cooked on a cedar wood plank with native pepper, caper and almond brown butter sauce with Terry Hills greens.
DESSERT

Myer lemon tart with jersey milk and brown sugar ice cream.

Bean to bar chocolate fondant with chocolate soil and Dural grown raspberry homemade ice cream.

Local Mirabelle plum tart with mascarpone and coral tuille.

Chocolate and rosemary tart with lavender ice cream.

Our signature Ruby chocolate brûlée with pistachio sable and freeze dried raspberries.

The Honeys of Autumn Tasting Plate
Rainforest honey bavarois, leatherwood honey ice cream, river gum honey tuille and honeydew melon granita.