

All menu items may be subject to change according to seasonality and availability.
All menus are served by our staff.

Canapés Menu A @\$55.00 pp

Sushi Selection accompanied by Wasabi, Pickled Ginger, Soy Sauce

Vegetarian Spring Rolls with Vietnamese Dipping Sauce

Spicy Vegetable Samosas with a Tzatziki Dip

Beef Sliders with Caramelised Onion, Tomato, Iceberg lettuce and Aioli

Petit Gourmet Beef Pies with Tomato Sauce

Honey, Soy and Sesame Chicken Skewers

Spinach and Herb Petit Quiches

Seasonal Fresh Fruit

Chocolate Brownie bites



Menu B - Canapés with Seafood

@ \$75.00pp

Sushi Selection accompanied by Wasabi, Pickled Ginger, Soy Sauce

Fresh Sweet Yamba Prawns with a Tangy Seafood Sauce

Chilled Sydney Rock Oysters Natural with Fresh Lemon, Lime

*Tasmanian Smoked Salmon Blini with Cream Cheese,
Fresh Dill and Caper*

Organic Wagyu Beef Caramalised Onion and Pickles Sausages (GF)

Petit Gourmet Beef Pies with Tomato Sauce

Spicy Vegetarian Samosas with a Tzatziki Dip

Hot Chips and Calamari Rings seasoned with Pink Sea Salt

Honey, Soy and Sesame Chicken Skewers

Vegetarian Spring Rolls with Vietnamese Dipping Sauce

Fresh Seasonal Fruit

Assortment of Chocolate Sweets

Buffet Menu 1 @ \$55 pp

Canapés..

Sushi Selection accompanied by Wasabi, Pickled Ginger, Soy

Vegetarian Spring Rolls with Vietnamese Dipping Sauce

from the Buffet..

Carved Honey and Orange Marmalade Glazed Leg Ham with Chutney, Relish, Mustards and Pickled Onions(GF)

Roasted Chicken portions with Chargrilled Spices

Organic Wagyu Beef Caramalised Onion and Pickles Sausages (GF)

Oven Baked Vegetable Frittata

Vine Ripened Truss Tomato Salad, Fresh Basil, Contadino Olive Oil Dressing

Fragrant Green Leaf Salad with dressings on the side

Basket of Breads and Baguettes fresh from the Bakery served with individual Butter Squares

something sweet..

Seasonal Fresh Fruit Platter

Rich Chocolate Mud Cake

Freshly Brewed Coffee and a Selection of Teas

Menu 2 Buffet with Seafood @\$85 pp

Canapés..

Vegetarian Spring Rolls with Vietnamese Dipping Sauce

Sushi Selection accompanied by Wasabi, Pickled Ginger, Soy

from the Buffet..

*Fresh Seafood Platter - Yamba Prawns , Sydney Rock Oysters,
Tasmanian Smoked Salmon served with lemon and lime wedges,
Tartar, Seafood Sauce*

Calamari Rings with Sweet Chilli Sauce

*Carved Honey & Orange Marmalade Glazed Whole Leg Ham
w/Chutney, Relish, Mustards, and Pickled Onions*

*Organic Wagyu Beef Spinach, Tomato and Garlic Sausages with
tomato relish (GF)*

Roasted Chicken portions in Chargrilled Spices

Honey and Thyme Glazed Roast Vegetables

Shredded Classic Coleslaw

Vine Ripened Truss Tomato Salad, Fresh Basil leaf and Olive Oil

Tossed Summer Garden Salad with a side of Vinaigrette Dressing

*Basket of Breads and Baguettes, fresh from the Bakery served with
individual butter squares*

something sweet...

Seasonal Fresh Fruit Platter

Rich Red Velvet Chocolate Cake

Freshly Brewed Coffee and a Selection of Teas

Menu 3 BBQ Buffet @ \$65pp

Canapés..

*Vegetarian Spring Rolls with Vietnamese Dipping Sauce
Petit Gourmet Beef Pies with Tomato Sauce*

From the Buffet..

*Seafood platter – featuring the freshest seasonal Sweet Yamba
Prawns and Sydney Rock Oysters with lemon and lime wedges*

*Organic Wagyu Beef Spinach, Tomato and Garlic Sausages with
relish (GF)*

Chargrilled Seasoned Chicken Skewers with Citrus Salt

Oven Baked Vegetable Frittata

Vine Ripened Truss Tomato Salad, Fresh Basil & Olive Oil Dressing

Shredded Classic Coleslaw

Potato salad

*Basket of Breads and Baguettes, fresh from the Bakery served with
individual Butter squares*

something sweet...

Mixed Salad of Seasonal Fresh Fruit

Rich Marble Cake

Freshly Brewed Coffee and a Selection of Teas

Light Canapés Menu @\$35.00 pp

*Sushi Selection accompanied by Wasabi, Pickled Ginger,
Soy Sauce (V,GF)*

Vegetable Spring Rolls with Vietnamese Dipping Sauce (V)

Wagyu Beef Spinach, Tomato and Garlic Chipolatas with relish (GF)

Petit Gourmet Beef Pies with Tomato Sauce (with GF option)

Spicy Samosas with a Tzatziki Dip (V)

Chocolates sweets

