

CANAPE PACKAGE

Cold Canapes \$4 each

Bloody Mary oyster shooters (gf)

Smoked Salmon & Capsicum Tartlets, Eggplant Jam

Roma Tomato, Basil and mozzarella Bruschetta (V)

Curried Chickpea & Caramelised Red Onion Crostini (V)

Hot Canapes \$4 each

Grilled Peri Peri Chicken Skewer, Lime and Yogurt

Garlic & Rosemary Lamb Skewer, Mint Tzatziki

Grill corn on the Cob, Spicy mayo & Parmesan (V)

Pork Sausage Rolls BBQ Sauce

Substantials \$5.5 each

Lemon Pepper Crumbed Calamari and Herb aioli

Slow Cooked Pulled Pork Slider, Jalapeno Slaw & BBQ sauce

Grilled Watermelon, Feta, Pistachio & Rocket Salad (V)

Prawn Cucumber & Apple Roll with Cocktail Sauce

Dessert \$4 each

Mini Lemon Tart & Mixed Berry's

Chocolate Brownie Bites with Caramel sauce

PLATTERS

(All platters contain 30 pieces)

Mini Ham burgers and Cones of fries \$120

Pork & fennel Sausage Rolls \$120

Grilled Peri Peri Chicken Skewers \$120

Bean Burrito, Mint, Crème Fraiche, Sun Dried Tomato (V) \$100

Pumpkin & Mozzarella Arancini, Truffle Aioli (V) \$100

Prawn Cucumber & Apple Roll with Cocktail Sauce \$130

Fish and Chips Cones with Tartare Sauce & Lemon \$120

GRAZING STATION

(10 pax and above)

Oysters Station (4 per person) \$16 PP

Pacific Oysters Natural or with Lemon, or Shallot Vinaigrette (GF)

Antipasto Station \$20PP

Selection of Cheeses and Cured meats, Pork & Fennel sausages, Mixed Olives,
Roasted Vegetables, Bread sticks, Hummus and Charred Breads

Seafood Station \$32PP

Smoked Salmon, Moreton bay Bugs, Peeled Prawns, Oysters

Bloody Mary cocktail sauce, Cucumber & Fennel salad, Charred Lemons

Gourmet Sandwiches & Roll Station \$16pp

Chicken, Ham, Prawn, Salmon, Cheese, Egg,

All with Mayo, lettuce, Tomato & Cucumber

SEATED MENUS

Two Course 45PP

Three courses 50PP

All entrees to share for the table

Mains To be pre-ordered before the day

Dessert per person pre-ordered

Warm Bread to be served

Grazing

Roasted pumpkin, Tomato, baby beets, quinoa, goat's cheese, lemon dressing

Fresh Hearty Chickpea Hummus, Tomato, Shallots, Feta & bread (v)

Crispy Salt & Pepper Squid, with Garlic dipping sauce

Mains

Grilled 250g Rump Steak fillet, Fried Potatoes, Greens & Red wine sauce (gf)

Roasted Salmon fillet, Sweet Potato Mash, Green Beans, Mussel & Caper Creamy sauce (gf)

Baked Pumpkin tagliatelle Garlic Rosemary Parmesan Olive oil (v)

Dessert

Chocolate walnut Brownie & Salt caramel Ice cream

Warm Apple, rhubarb Crumble with Custard