

CANAPE & GROUPS MENU

Designed for groups of 10 people or more. Minimum spend \$50 per person – 2 hour maximum duration for any package. Bookings essential and must be made 48 hours in advance. Please advise of any dietary requirements at the time of booking.

CANAPÉS

12pc Selection

Choose from 5 Hot, 5 Cold, 2 Sweet
\$85 per person

8pc Selection

Choose from 3 Hot, 3 Cold, 2 Sweet
\$65 per person

5pc Selection

Choose from 2 Hot, 2 Cold, 1 Sweet
\$50 per person

HOT

Caramelized Onion Tartlet
pumpkin, goat cheese

Moroccan Zucchini Flower
date and kumara puree

Wild Mushroom Arancini
truffle aioli

Vegan Patty Slider
tomato relish

Vegetable samosa
curried mayonnaise

BBQ Pork Slider
swiss cheese

Beef Wellington
béarnaise sauce

Persian Lamb Kofta Skewer
spinach borani yoghurt

Chili Beef Empanada
oregano, garlic sour cream

Lobster Spring Soll
aioli

Salt Cod Fritter
preserved citrus, dill tartare

Tempura Prawn
soy, mirin cucumber

COLD

Fresh NSW Oysters

rose mignonette (GF)

Snow Crab Roll,

cream cheese, finger lime

Flame Grilled Scallop

nigiri (GF)

Honey Shrimp,

wasabi on betel leaf (GF)

Salmon & Black Caviar “pearls”

served on pumpernickel, truffle and herb sour cream

Compressed Watermelon

basil, crème fraiche, balsamic gel (GF) (V)

Mini Burrata

garlic toast, compote heirloom tomato (V)

Vegetable Rice Paper Rolls

peanut hoi sin (GF) (VE)

Beetroot Carpaccio,

toasted hazelnut, goats cheese (GF) (V)

Shredded Chicken Tartlet

avocado, smoked paprika

Rare Wagyu Beef on Potato Rosti,

horseradish cream (GF)

Sliced Lamb Loin

minted yoghurt, manakeesh

SWEET

Frozen Chocolate Covered Banana

peanuts

Fennel Pudding

dehydrated liquorice

Passionfruit

cheese cake praline

Mini Donuts

acai filling

Torched Raspberry Meringue

Cinnamon Churros

dulce de leche cream

WORLD GRAZING TABLES

Our unmanned world grazing tables aim to provide you with a taste of the continents using carefully selected produce both locally sourced and from around the world. All grazing tables are provided with warm baked in house bread selection and cultured butter. Grazing tables are set before your guests arrive.

Smoked & Cured Seafood & Oysters

Thoughtfully sourced from our local fish markets and international vendors. Chef's choice of smoked seafood, poached shellfish, prawns, oysters and condiments
\$29pp

Cheese Selection

Carefully selected cheeses from around the world, fresh grapes, lavosh and grissini
\$26pp

Sliced Meats & Charcuterie

Assorted cold cuts, imported European salami, locally made pates, terrines, chorizo
\$26pp

Vegetable Antipasto

Seasonal vegetables served grilled, raw, chips and cured, marinated olives, international dips and accompaniments
\$22pp

PLATTERS

Our platters are designed to feed 10 people per platter.
Perfect if you require a quick bite without indulging.

Gourmet Pies

\$108

Locally made pâté, terrine

\$108

Vegetarian arancini assortment

\$108

Sushi selection

\$128

Something sweet Jackalberry mini dessert shots

\$98