

MOHASUWEI CANAPE

GOLD PACKAGE20 GUESTS MINIMUM

\$75pp

4 x Cold canapés 4 x Warm canapés, 1 x Substantial canapé

1 x Dessert canapé

Platinum Package (Min 18 Guests)

PLATINUM PACKAGE 18 GUESTS MINIMUM

\$95pp

5 x Cold canapés 5 x Warm canapés 2 x Substantial canapés 2 x Dessert canapés

ELITE PACKAGE14 GUESTS MINIMUM

\$109pp 5 x Cold canapés



5 x Warm canapés 2 x Substantial canapés 2 x Dessert canapés

1x Glazed ham station or Charcuterie & Cheese station

ADD-ONS (Food Stations)MINIMUM 30 GUESTS

Sashimi station

\$20.00

Kingfish, tuna and fresh seasonal seafood served raw, carved to order

Dumpling bar

\$19.00

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

Oyster tasting station

\$20.00

Showcasing freshly shucked regional oysters from around Australia - Sydney rock, Pacific's and flats

Live oyster shucking

\$20.00 + additional \$275 chef charge

Shucked to order Sydney rock, pacific and flats by chef on board



Glazed ham station

\$19.00

Served warm and carved to order served with mustards, pickles, soft rolls

Caviar station

Price on enquiry

Selection of caviars, ice bowl, complete with hostess to guide though the caviars

Charcuterie & cheese

\$18.00

Selection of cured and smoked meats, cheeses, pickles, house-made chutneys

Just cheese

\$15.00

Wide selection of both local and imported cheeses with various breads, classic accompaniments



MOHASUWEI BUFFET

GOLD PACKAGE

(MINIMUM 15 GUESTS) \$105 PP

2 x Canapés on arrival

2 x Cold platters

2 x Warm platters

1 x Dessert canapé

PLATINUM PACKAGE

(MINIMUM 15 GUESTS) \$125 PP

3 x Canapés on arrival

3 x Cold platters

3 x Warm platters

2 x Dessert canapés

ADD-ONS (Food Stations)

Sashimi station

\$20.00

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order

Dumpling bar

\$19.00



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Oyster tasting station

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MOHASUWEI SEAFOOD DINING

\$160 PP (MINIMUM 10 GUESTS)

CANAPES

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)

Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (Can be gf)

Chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

COLD PLATTERS

Yellow fin tuna with spring onion, king brown mushrooms, aged soy

QLD spanner crab (de shelled) Heirloom tomato medley, avocado,

radish, cucumber, light chilli



Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli (Lobster is available on request, price depends on market value)

WARM PLATTERS

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Large king prawns with butternut pumpkin, Persian fetta, Harissa (gf)

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy, wild mushrooms

DESSERT

Handmade Pavlova nests, mango passionfruit curd, Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney,
marinated figs and flatbread

SIDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Spiced cauliflower, chickpeas, raita salad Handmade bread rolls, cultured butter

