

CANAPE PACKAGES

CANAPE PACKAGE 1

\$75 per person (incl GST) // Minimum 20 guests
8 canapés, 1 tasting plate and 2 dessert canapés

MEAT SELECTION

Plum glazed quail (GF)
Beef tartare on toasted rounds

SEAFOOD SELECTION

Squid ink cracker with wasabi avocado, cured cobia and citrus oil (GF)
Market best oysters with chardonnay vinegar and finger limes (GF)
Miso cured scallops with waka me served in the half shell (GF)

VEGETARIAN SELECTION

Green pea and pecorino croquette with aioli

SPOONS SELECTION

(served on ceramic spoon)
Prawn and shiitake mushroom tortellini with black vinegar dressing
Poached lobster with saffron mayo and chervil (GF)

TASTING PLATE

Bounding blanc of chicken with apple cress and shredded pork crackling (GF)

DESSERT SELECTION

Chocolate truffle tarts
Mandarin sorbet with passionfruit (GF)



CANAPE PACKAGES

CANAPE PACKAGE 2

\$90 per person (incl GST) // Minimum 20 guests
8 canapés, 2 tasting plates and 2 dessert canapés

MEAT SELECTION

Wagyu beef, speck and mushroom pie with crushed pea and tomato relish
Tapioca cracker with Thai beef salad (GF)

SEAFOOD SELECTION

Warm crab tart with pancetta, parmesan and chives
Warm poached king prawns with avruga vinaigrette and fresh herbs (GF)

VEGETARIAN SELECTION

Vegetarian rice paper rolls with pickled vegetables (GF)
Confit tomato tart with mozzarella and gremolata

SPOONS SELECTION

(served on ceramic spoon)
Pea and ham tortellini in leek broth
Tartare of ocean trout with finger lime and caviar dressing (GF)

TASTING PLATES

Herb crusted tuna with tomato, white anchovy, olive and chickpea with squid ink
vinaigrette (GF)
Slow roasted beef brisket rolls with horseradish and watercress

DESSERT SELECTION

Mini chocolate coated ice cream balls (any flavour) (GF)
Petit lemon yoghurt syrup cakes



SEATED DINING

SEATED MENU

\$125 per person (incl GST)

2 canapés, entrée, main, dessert, T&C, petit fours

CANAPÉS

Seared tuna with black pepper, coriander, sesame and avocado (GF)

Grilled pork and crab betel leaf with ginger and shallot sauce (GF)

ENTRÉE

Bug tail, prawn and scallop risotto with chervil (GF)

MAIN

Roast spring lamb rack with carrot puree and buttered spinach (GF)

DESSERT

Lemon tart with burnt orange syrup and vanilla bean ice cream

Petit fours served with tea and coffee

