



AQA and State of The Art

Boy's Canapé Menu

(S) Seafood | (GF) Gluten Free | (V) Vegetarian | (VGN) Vegan

\$49.00 per person

Canapés

freshly shucked Coffin Bay oysters with sweet soy and shallot dressing (S)

satay marinated chicken skewers with chervil

pork and prawn dim sim with sweet soy butter dressing (2 person) (S)

panko crusted chicken strips with aioli (2 person)

pulled pork sliders with apple chutney

peaking duck pancakes with sliced cucumber and spring onion

spring lamb pies with tomato sauce

Substantial

beer battered flathead with shoestring fries, lemon and tartare sauce (S)

Dessert

mini chocolate dipped gelato cones (V)

*Please note – menu spend must be equal to or greater than \$850.00 or a chef charge of \$220.00 will apply

Canapés- Design Your Own

(S) Seafood | (GF) Gluten Free | (V) Vegetarian | (VGN) Vegan

\$3.50 per item, per person

freshly shucked Coffin Bay oysters with sweet soy and shallot dressing (S)

labne, chervil and smoked cherry tomato tartlet (V)

freshly shucked pacific oysters with red wine granita (S) (GF)

melted salmon, red onion and chive tart (S)

\$4.20 per item, per person

tuna tartare on toasted brioche crouton with wasabi cream (S)

double smoked ham, cheese and Italian parsley mini quiche

creamed leek, spanner crab and chive tartlet (S)

spinach and goats cheese quiche (V)

school prawn gow gee with coriander dressing (S)

soft set tomato consommé jelly with basil granita (V) (VGN) (GF)

roast mushroom quiche with rosemary salt (V)

vegetarian spring rolls with soy dipping sauce (V)

baby chat potato with sweet chilli, sour cream and chives (V) (GF)

salmon tartare on brioche toast with salmon roe (S)

\$4.90 per item, per person

poached chicken and walnut finger sandwich

popcorn prawn skewers with Japanese mayo and sesame (S) (GF)

roasted pork belly with apple chutney and crackling (GF)

satay marinated chicken skewers with chervil

\$5.60 per item, per person

roast quail breast with celeriac puree and pomegranate molasses (GF)
peaking duck pancakes with sliced cucumber and spring onion
pork and prawn dim sim with sweet soy butter dressing (2 per person) (S)
seared venison with beetroot relish and crème fraiche on crouton
handmade sushi with soy and wasabi (S) (GF no soy)
three cheese arancini with chive aioli (V)
panco crusted chicken strips with aioli (2 per person)
chicken and chorizo cocktail pies
spring lamb pies with tomato sauce
slow roasted NSW Central Tablelands lamb sliders with cucumber raita
pulled pork sliders with apple chutney
rosemary marinated lamb skewers with minted yoghurt (GF)
salt and pepper calamari with aioli dipping sauce (S)

Substantial: \$9.10 per item, per person

handmade parppardelle with slow cooked lamb and parmesan
marinated king prawns with tomato, avocado, chervil & red onion salsa (S)
roasted duck breast with bitter greens, asparagus, croutons, lardons and hazelnut vinaigrette
beer battered flathead with shoestring fries, lemon and tartare sauce (S)
grilled chicken tenderloins on caesar salad
thai beef salad with glass noodles and coriander
moroccan chicken with couscous and citrus yoghurt (GF)
thai green chicken curry with jasmine rice and coriander (GF)
sautéed squid with chilli, radicchio and croutons (S)
honey baked pumpkin and mushroom risotto with sage butter (V) (GF)

Dessert: \$3.64 per item, per person

assorted bite size macaroons

chocolate brownie fingers (V)

milk chocolate tart with crème Chantilly (V)

chocolate Baileys balls with coconut (V)

pineapple, rockmelon and strawberry brochettes (GF)

blowtorch caramelised lemon meringue mini tarts (V)

mini chocolate dipped gelato cones (V)

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Boy's Buffet Menu

(S) Seafood | (GF) Gluten Free | (V) Vegetarian | (VGN) Vegan

\$39.20 per person

selection of boutique bread rolls and butter

garlic and rosemary marinated rump minute steaks

assorted gourmet sausages with caramelized onion and tomato chutney

ginger and soy marinate chicken thigh

selection of condiments – tomato chutney, caramelized onion, tomato sauce, BBQ sauce, wholegrain mustard

chat potato salad with lardons and mustard mayonnaise

mixed garden salad with reduced balsamic dressing

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Asian Buffet Menu

(S) Seafood | (GF) Gluten Free | (V) Vegetarian | (VGN) Vegan

\$119.50 per person

peeled whole cooked king prawns

South coast Sydney rock oysters

pork and prawn dim sim with sweet soy butter dressing

wombok salad with crispy fried noodles and peanuts

bok choy with garlic, honey and soy

whole baked baby snapper with chilli, garlic, spring onion and coriander

marinated lemon chicken cutlets on the bone with spring onions

chinese char siew pork with broccoli, rice noodles and Asian vegetables

steamed rice

fried rice

soy sauce, sliced chilli, lemon, assorted dressings

sliced fresh seasonal fruits

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Seafood Buffet Menu

(S) Seafood | (GF) Gluten Free | (V) Vegetarian | (VGN) Vegan

\$135.80 per person

A selection of bread rolls and butter

assorted dressings and sauces, lemon wedges, fresh chilli

Salads

salad of broccolini and snow peas with orange, chilli and toasted hazel nut dressing (V) (VGN) (GF)

garden salad with mesclun, avocado, cherry tomato, corn and marjoram (V) (VGN) (GF)

Seafood

peeled market fresh king prawns

freshly shucked pacific oysters

freshly shucked Sydney rock oysters (location market dependent)

South coast lobster with chive butter

grilled marinated octopus

seared Tasmanian scallops

pan roasted salmon fillet

poached Balmain bugs

Dessert

chocolate brownie fingers (V)

pineapple, rockmelon and strawberry brochettes (GF)

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Buffet Menu – design your own

(S) Seafood | (GF) Gluten Free | (V) Vegetarian | (VGN) Vegan

Includes:

A selection of bread rolls and butter

To start:

(Added per person on top of buffet price)

plate of freshly peeled king prawns with lemon wedges (3 prawns per person) (S) (GF)

\$8.40 per person

shucked pacific or Sydney rock oysters (market dependant) with assorted dressings and sauces (2 oysters per person) (S)

\$5.88 per person

sliced smoked salmon with red onion, capers, cream cheese, gherkins and crusty bread (S)

\$5.60 per person

Salads:

\$6.58 per person

garden salad with mesclun, avocado, cherry tomato, corn and marjoram (V) (VGN) (GF)

caprese salad with tomato, bocconcini and fresh basil (V) (GF)

\$7.84 per person

quinoa, roast vegetable and fresh herb salad served with lemon tzatziki and pomegranate dressing (V) (GF)

watermelon and fetta salad with torn mint and reduced balsamic (V) (GF)

grilled asparagus with shaved parmesan, mozzarella, baked prosciutto and truffle oil (V) (GF)

baby chat potato salad with seeded mustard mayonnaise and spring onions (V) (GF)

roasted root vegetables with garlic and rosemary (V) (GF) (VGN)

\$9.52 per person

salad of broccolini and snow peas with orange, chilli and toasted hazel nut dressing (V) (VGN) (GF)

caesar salad with lardons, croutons and anchovy dressing

Mains:

\$11.06 per person

melted Tasmanian salmon celeriac puree, labne and dill (S) (GF)

sage marinated chicken thigh on buttered green beans (GF)

\$12.18 per person

pan roasted South Coast blue eye with grape and pine nut salsa (S) (GF)

Portuguese marinated butterflied spatchcock with grilled lime

warm Thai beef on glass noodles, lime and coriander

seared pasture fed pork fillet on caramelised fennel and grilled apple (GF)

\$13.86 per person

Riverina lamb back-strap on Moroccan couscous with tzatziki
braised NSW Central Tablelands lamb with sautéed Dutch carrots and raisins (GF)
whole roasted Riverina, grass fed beef fillet with field mushroom jus (GF)

Dessert:

\$4.20 per person

assorted bite size macaroons
chocolate brownie fingers (V)
milk chocolate tart with crème Chantilly (V)
chocolate Baileys balls with coconut (V)
pineapple, rockmelon and strawberry brochettes (GF)
blowtorch caramelised lemon meringue pies (V)
mini chocolate dipped gelato cones (V)

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Formal Plated Menu

(S) Seafood | (GF) Gluten Free | (V) Vegetarian | (VGN) Vegan

Entrée:

alternate serve (choose 2 entrees) \$25.20 per person

poached Balmain bug, avocado, peach and chilli salad with citrus vinaigrette (S) (GF)
Pan-roasted spatchcock on Moroccan style couscous, glazed cherry tomato and cucumber raita
sashimi plate with wasabi and soy (\$2 surcharge) (S) (GF)
butterflied Hunter Valley grain fed quail on wild rice salad with rocket, broccolini and pomegranate (GF)

steamed, wild caught, Petuna blue eye trevalla, chervil oil, fennel, grape and pine nut salsa (S) (GF)

baked forest mushroom tartlet with truffle oil (V)

king prawn and avocado salad with tomato, mango and eschallot salsa (S) (GF)

grilled Koo Wee Rup, Victorian asparagus with ricotta, white peach, walnuts and truffle oil (V) (GF)

seared Tasmanian scallops with pumpkin puree, toasted walnuts, apple and cress (S) (GF)

Main:

alternate serve (choose 2 main courses) \$47.60 per person

grilled, Riverina fillet of beef on Parisian mash, green beans, roasted cherry tomato and rosemary jus (GF)

roasted pork cutlet on sweet potato puree with spiced apple relish and Dutch carrots (GF)

pan-fried Jewfish on sautéed kipfler potatoes, shaved garlic squid, roasted fennel and lemon beurre blanc (S) (GF)

roasted duck breast on potato galette, with wilted bitter greens, asparagus and hazelnut vinaigrette (GF)

handmade pappardelle with slow braised lamb, ratatouille and parmesan

spice marinated chicken breast with herbed couscous, snow peas and citrus dressing

pan roasted salmon fillet with cucumber and mint salsa on wild rice (S) (GF)

honey baked pumpkin and wild mushroom risotto with sage butter (V) (GF)

Sides:

\$11.20 per bowl (1 bowl per 4 people)

shoestring fries with sea salt (V)

mixed leaf salad with balsamic dressing (GF) (V) (VGN)

parisian mashed potato (GF) (V)

warm broccolini with nut brown butter and almonds (V) (GF)

Dessert:

single choice \$23.80 per person

alternate serve (choose 2 desserts) \$26.60 per person

baked individual milk chocolate tart with raspberry coulis and vanilla anglaise (V)

Bailey's crème brulee with macerated strawberries and pistachio praline (V) (GF)

deconstructed pavlova with coulis, fruit and macerated berries (V) (GF)

stringy bark honey tart with caramelised fig and lemon cream (V)

rich chocolate cake with crème Chantilly and berries (V)

selection of Australian cheeses, lavosh, fig log and strawberries (V)

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Beverage Packages

Silver - \$15.00 per person, per hour

Cascade Premium Light

Hope Craft Blonde

Cape Mentelle Sav Blanc

Cape Mentelle Shiraz

Gold - \$20.00 per person, per hour

Cascade Premium Light

Hope Craft Blonde

Hope Craft Gluten Free Pilsner

Cape Mentelle Sav Blanc

Hope Estate Chardonnay

Cape Mentelle Shiraz

Hope Estate Cab Merlot

Chandon NV Brut Sparkling

Platinum - \$25.00 per person, per hour

Cascade Premium Light

Hope Craft Blonde

Hope Craft Gluten Free Pilsner

Hope Craft Pale Ale

Cloudy Bay Sav Blanc

Cloudy Bay Chardonnay

Tower Estate Shiraz

Tower Estate Pinot Noir

Moet & Chandon Champagne

Beverage List

Sparkling

Chandon Brut NV	Yarra Valley, Australia	\$49
Chandon Brut Rose	Yarra Valley, Australia	\$51

Champagne

Moet & Chandon Imperial NV	Epernay, France	\$110
Veuve Clicquot Yellow Label Brut	Reims, France	\$150
Moet Magnum	Epernay, France	\$200
Dom Perignon	Epernay, France	\$270

Sauvignon Blanc

Cape Mentelle 'Georgiana'	Margaret River, Australia	\$45
Hope	Geographe, Australia	\$55
Cloudy Bay	Marlborough, NZ	\$90

Chardonnay

Hope	Hunter Valley, Australia	\$40
Cloudy Bay	Marlborough, NZ	\$90

Reisling

Petaluma	Adelaide Hills, Australia	\$55
Tower	Clare Valley, Australia	\$55

Rose

Polin & Polin	Hunter Valley, Australia	\$35
Hope	Hunter Valley, Australia	\$40

Pinot Noir

Tower	Derwent Valley, Australia	\$55
Dalrymple	Pipers River, Australia	\$65

Shiraz

Cape Mentelle	Margaret River, Australia	\$45
Tower	Barrosa Valley, Australia	\$55
Grant Burge Filsell	Barossa Valley, Australia	\$75
Penfolds 2009	Magill, Australia	POA

Cabernet Merlot

Cape Mentelle	Margaret River, Australia	\$55
Hope	Geographe, Australia	\$70

Spirits

Absolut Vodka	Ahus Skane, Sweden	\$9
Jim Beam White Label Bourbon	Clermont, Kentucky	\$9
Bacardi Superior White Rum	Puerto Rico, Caribbean	\$9
Mount Gay Rum	Barbados, Lesser Antilles	\$9
Johnnie Walker Red Label Scotch	Kilmarnock, Scotland	\$9
Gordon's London Dry Gin	Clerkenwall, Scotland	\$9

Premium Spirits

Belvedere Vodka	Zyrardow, Poland	\$12
Makers Mark Bourbon	Loretto, Kuntucky	\$12
10 Cane Rum	Trinidad, Caribbean	\$12
Glenmorangie Scotch	Tain, Scotland	\$12

Beer

Cascade Light	South Hobart, Australia	\$6
Hope Craft Blonde	Hunter Valley, Australia	\$6
Hope Craft Gluten Free Pilsner	Hunter Valley, Australia	\$6
Hope Craft Pale Ale	Hunter Valley, Australia	\$6

James Boags Premium Lager	Launceston, Australia	\$8
Peroni Nastro Azzuro	Lombardy, Italy	\$8
Cider		
Hope Craft Cider	Hunter Valley, Australia	\$8
Splits		
Tea/Coffee	Andover, England	\$4
Softs	Coca Cola, Australia	\$6
Still Water	Coca Cola, Australia	\$6
Sparkling Water	San Pellegrino, Italy	\$9
Orange Juice	Nudie Juice, Australia	\$15