



Canapes Menu

Light Canape Menu

\$43 per person

assorted sushi with wasabi and soy
peking duck pancakes with spring onions, cucumber and hoisin sauce
thai prawn and shredded coconut salad wrapped in a betal leaf
chicken and toasted pine nut pillow sandwich
tandoori lamb wrap with coriander yoghurt
smoked salmon and herbed crème cheese finger sandwiches
chicken and enoki mushroom san choy bau rice paper rolls with soy shallot dipping sauce (pv)
sesame crusted chicken strips with mango mayonnaise
fire roasted pimento, chorizo and baby mozzarella pizetta (pv)
(Min 20 pax.. standard Chef Charge Not Applicable on this menu)

Canapé Menu Option 1

\$48 per person

thai prawn and shredded coconut salad wrapped in a betal leaf
goat cheese and caramelised onion tart
peking duck pancakes with spring onions, cucumber and hoisin sauce
melted salmon and chive rilette on toasted brioche
rare roast beef roulade with daikon radish and ponzu drizzle
asparagus and persian fetta cheese flan
herb marinated chicken brochettes with harissa mayonnaise
lamb and rosemary pie with piquant tomato chutney
porcini mushroom arancini ball with basil aioli

Canapé Menu Option 2

\$66 per person

crab salad with cucumber, chilli, tomato salsa in a rice paper wrap
balsamic caramelised pear with herbed ricotta garlic crouton
english spinach and persian fetta flan
steamed prawn and pork dim sim chilli sambal
chunky beef and mushroom pie with minted mushy peas
seared scallops wrapped in pancetta with pesto drizzle
tempura prawn skewers with ponzu dipping sauce
moroccan lamb skewer with harrisa and coriander yoghurt
roasted tomato arancini filled with mozzarella with garlic aioli

Substantial Canapé

slow poached chicken salad with celeriac, pink lady potatoes and grain mustard dressing
sri lankan fish curry with fragrant rice and fresh coconut sambal

Sweet Canapé

petite lemon meringue pie

chef charge is included when menu spend is equal to or more than \$ 1,100.00

Canapé Menu Option 3
\$78 per person (including GST)

smoked salmon, shaved fennel and caper salad with marinated labne
large fresh east coast oysters with pickled ginger, shallot, mirin and soy
forest mushroom, parmesan and rosemary flan
tart of spicy avocado, red onion marmalade and crème fraiche
yellow fin tuna tartare in a crisp cone with lime zest and crème fraiche
rare roast beef and yorkshire pudding, horseradish cream and chives
pork belly croquettes with roasted corn and chilli salsa
crisp asian style salt and pepper calamari with fresh lime mayonnaise
warm chicken and leek pie with flaky pastry
roast pumpkin, zucchini and grilled eggplant pizzetta with basil goats cheese mousse

Substantial Canapé

roast duck salad with shitake mushrooms, crisp asparagus, tatsoi leaves and ponzu dressing
traditional gnocchi with roasted tomato and basil sauce topped with shaved pecorino

Sweet Canapé

fresh fruit brochettes
assorted petite french macarons
petite lemon meringue pie

chef charge is included when menu spend is equal to or more than \$ 1,100.00

Buffet Menu

Buffet Menu 1

\$72 per person

Canapé

thai prawn and shredded coconut salad wrapped in a betel leaf and rice paper
peking duck pancake with spring onion, cucumber and hoisin sauce
asparagus and persian fetta cheese flan
large fresh east coast oysters with pickled ginger, shallot, mirin and soy

Buffet

assorted boutique bread rolls with butter
caesar salad with crispy bacon and anchovy dressing
new potato salad with creamy mustard seed dressing
grilled baby eggplants salad with roast beetroot, toasted pine nuts and basil pesto
bbq salmon fillets with grilled fennel, lime and rocket
grilled chicken cutlet with sautéed artichoke and herb dressing
bbq veal, pork and fennel sausage with piquant chutney

Dessert

fresh seasonal fruit and berry platter
chocolate caramel slice

Buffet Menu 2

\$96 per person

Canapé

crab salad with cucumber, chilli, tomato salsa in a rice paper wrap
chicken and enoki mushroom san choy bau in a crisp cone with ponzu glaze
assorted sushi with wasabi and soy
mini caramelised onion and goat cheese flan

Buffet

assorted boutique bread rolls with butter
king prawn salad with avocado, macadamia nuts, lemon pepper dressing
large fresh east coast oysters with pickled ginger, shallot, mirin and soy
chick pea, artichoke and green bean salad with chilli and roast garlic dressing
rocket pear and parmesan salad with reduced balsamic and evo
celeriac and pink lady potato salad with grain mustard dressing
grilled blue eye cod and vine ripe tomato and bocconcini salad with basil oil
whole roasted beef fillet with red wine and rosemary jus
seared southern highlands lamb on caponata, pine nut and watercress salad

Dessert

mini lime creme brulee
devils chocolate mud cake with double cream and berries
fresh seasonal fruit and berry platter

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Buffet Menu 3

\$114 per person

Canapé

lime marinated tuna logs with wasabi mayonnaise and shizu cress
english spinach and persian fetta flan
herb marinated breast of quail with eschalot confit
seared scallops wrapped in pancetta with pesto drizzle

Buffet

assorted boutique bread rolls with butter
king prawn salad with avocado, macadamia nuts, lemon pepper dressing
large fresh east coast oysters with pickled ginger, shallot, mirin and soy
baby farmhouse vegetable salad with herb vinaigrette
salad of baby spinach, rocket and young radicchio leaves
kipfler potato salad with crisp watercress and light mustard dressing
lightly cajun spiced travella steaks with citrus pesto
pan fried corn fed chicken breast marinated in sage, lemon zest and chilli
oven baked lamb racks with roasted cherry tomatoes and port glaze
marinated beef fillet medallions with sautéed forest mushrooms and young cress

Dessert

classic tiramisu, layered with lady fingers and mascarpone
almond, lemon and ricotta cake with berry compote
fresh fruit pavlova with fresh cream

Asian Style Buffet

\$114.00 per person

prawn and pork dim sim soy and fresh chilli
thai fish cakes with chilli and coriander dipping sauce
peking duck pancakes with spring onions, cucumber and hoisin sauce
chilled pacific oysters with cucumber, lime and mirin
chinese bbqed pork salad with udon noodles and teriyaki sauce
fried rice / steamed rice
grilled king green prawns with chilli and lime
szechuan style lamb with crisp vegetable
whole baked market fresh fish with ginger shallot and soy
tea smoked chicken on fried bok choy and oyster mushrooms
stirfried beef and steamed broccoli with black bean sauce

freshly sliced seasonal fruits

chef charge is included when menu spend is equal to or more than \$ 1,100.00

Formal Menus

Entrees

Single choice - \$24 per person

50/50 Alternate - \$30 per person

smoked tasmanian salmon with toasted turkish crisp, rocket and chervil vinaigrette
smoked ocean trout, shaved fennel and caper salad with marinated labne
chargrilled north coast tuna steak on pearl couscous salad with pomegranate dressing
grilled lamb fillet salad with fresh mesclun, buffalo mozzarella and oven dried tomatoes, served with grilled flat bread
sliced prosciutto, watercress, melon and avocado salad with basil aioli
sumac dusted chicken tenderloin on green papaya salad with lime, ginger and chilli dressing
baked ricotta with roma tomato confit and olive tapenade, served with grilled turkish bread fingers
green asparagus, fresh goats curd and fine herb salad with crisp shallots and caramelised walnuts
hunter valley fetta, grilled zucchini, sweet potato and italian parsley frittata with baby cress salad

Entrees

Single choice - \$30 per person

50/50 Alternate - \$36 per person

ocean king prawns with avocado, roma tomato and caper berry salsa
panfried WA scampi with shaved fennel, micro herb salad and citrus dressing
kingfish sashimi with watermelon, pickled ginger, lychee and mâche salad
seared quail breast and baby zucchini with orange glaze and baby cress

Mains

Single choice - \$40 per person

50/50 Alternate - \$46 per person

oven baked barramundi fillet on creamed jerusalem artichokes with fresh peas and oven roast truss tomatoes
crisp skin bruny island salmon fillet on sautéed fennel, chick peas and cavolo nero with tomato consommé
macadamia nut crusted lamb medallions with porcini mushroom arancini croquettes with buttered asparagus
spiced rubbed chicken breast with kipfler potato and swiss brown sauté and broccolini with toasted almonds
veal saltimbocca on potato and artichoke frittata with watercress and toasted pine nut salad
grilled grass fed beef fillet with pink peppercorn and pinot jus, asparagus and potato fondant
daube of beef with braised leeks and dutch carrots, roast nicola potato and shiraz jus
semi-dried tomato, baby zucchini, grilled aubergine stack with pearl couscous and tomato and basil consommé
grilled field mushroom with chilli and lemon thyme polenta cake, cauliflower, ox heart tomato and kalamata olive salsa
baked ricotta and fresh herb cannelloni with grilled globe artichoke, asparagus, baby beetroot and salsa verde

Mains

Single choice - \$42 per person

50/50 Alternate - \$48 per person

assiette of duck with celeriac mousse, potato galette and blood plum jus
grilled veal cutlet with hand made potato gnocchi, green peas, lemon and watercress salad
pan seared spatchcock with soft polenta, grain mustard jus and fresh asparagus
slow baked lamb racks with potato gratin, sautéed green beans and forest mushroom jus

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Desserts

Single choice - \$21 per person
50/50 Alternate - \$27 per person

passionfruit crème brûlée with cointreau macerated strawberries
cinnamon and honey panacotta with poached blood plum
classic baked chocolate tart with honey double cream and pistachio wafer
apple tarte tatin with double cream and strawberry and mint salad
classic tiramisu layered with lady fingers and mascarpone
lime and lemon tart with double cream and fresh berries
tropical seasonal fresh fruits with lime sorbet and coulis
selection of local cheese, dried fruits and assorted crisp breads

all menus include a selection of arrival canapé, bread rolls, coffee, selection of teas and petits fours

chef charge is included when menu spend is equal to or more than \$ 1,100.00

Beverages

Captains Package

\$15 per person, per hour

Cascade Premium Light
Boag's Premium Lager
Cape Mentelle Sav Blanc
Polin & Polin Shiraz

Admirals Package

\$20 per person, per hour

Cascade Premium Light
Boag's Premium Lager
Pirathon Shiraz
Pepik Pinot
Shaw & Smith Sav Blanc
Cold Stream Chardonnay
Chandon NV Brut Sparkling

Owners Package

\$25 per person, per hour

Cascade Premium Light
Boag's Premium Lager
Peroni NA
Leeuwin Est. Sav Blanc
Petaluma Reisling
Darymple Pinot
Grant Burge Filsell
Moet & Chandon Champagne