



## **GHOST II**

### **CANAPE MENU**

**\$60 per person**

**Select any 7 dishes**

### **SELECTION OF COLD DISHES**

#### **Seafood**

Spicy scallop salad with honey toasted sesame seeds

Fresh prawns with seafood sauce

Marinated Tuna sashimi on a Chinese spoon

#### **Meat**

Dukkah crusted lamb back strap with avocado butter on toast

Roast beef with thyme and rosemary butter sandwiches

Thai style marinated chicken & grilled shallots spring rolls with dipping sauce

#### **Vegetarian**

Avocado tartlets with tomato salsa

Bruschetta with spinach pesto on toast

### **SELECTION OF WARM DISHES**

#### **Seafood**

Grilled scallops with saffron sauce on a Chinese spoon

Seafood dumplings with ginger, lime and scallion sauce

Prawn cones with spicy dip

#### **Meat**

Peking duck pancakes with hoi sin and cucumber

Gourmet chipolata sausages with caramelised onion & pepper mayo

Homemade sausage rolls with tomato relish

Herb crumbed lamb cutlets with mint aoli

Pork belly wontons with lime, soy and palm sugar dip

#### **Vegetarian**

Roasted vegetable and goats cheese frittatas

Mushroom, crème fraich and macadamia tartlets



## **MENU MIXED BUFFET**

**\$90 per person**

**Select 4 dishes and 1 Dessert**

### **Selection of cold dishes**

Honey glazed leg ham with clove & pineapple sauce  
Scotch fillet with grilled vegetable salad with anchovy butter  
Selection of cold seafood with sauces  
Smoked seafood with rocket and a sweet balsamic dressing

### **Selection of warm dishes**

Marinated scotch fillet on a bed of baby beans and roasted tomatoes  
Pan seared duck breast with balsamic onions  
Pot of mussels cooked in white wine sauce  
Poached barramundi fillets with a lemon & avocado salsa

### **Buffet includes**

Seasonal green salad with haloumi, creamy potato salad with chorizo, roasted vegetables with garlic and rosemary, fresh bread selection.

### **Dessert selection**

Cheese selection with dried fruits and nuts  
Blueberry and white chocolate cake slices  
Fresh apple and hazelnut crumble with caramel sauce.



**SEAFOOD BUFFET**  
**\$120.00 per person**  
**Select 4 dishes and 1 dessert**

**Cold dishes**

Fresh platter of peeled prawns and oysters  
Smoked salmon platter with accompaniments  
Striped fish terrine on a cucumber salad  
Mixed cold seafood platter

**Hot dishes**

Linguini Vongole  
Seafood lasagne with shitake mushrooms, eggplant and zucchini  
Poached Deep sea perch with a chilli and avocado salsa  
Pot of mussels steamed in white wine

**Buffet includes:**

Seasonal green salad with haloumi, penne lisce with roma tomatoes and bocconcini salad,  
selection of steamed vegetables, fresh bread selection

**Dessert**

French and Australian cheese platter with dried fruit and nuts  
Fresh apple and hazelnut crumble with caramel sauce  
Blueberry and white chocolate cake slices



## **MENU VEGETARIAN BUFFET**

**\$90 per person**

**Select 4 Dishes and 1 Dessert**

### **Selection of cold dishes**

Rocket, roasted baby beetroot and honey toasted walnut salad  
Avocado, fetta and tomato salsa brushcetta  
Apricot and macadamia cous cous salad

### **Selection of warm dishes**

Japanese mushroom, capsicum and broccolini lasagne  
Vegetable tarte tatin with double brie cheese  
Sweet potato and lentil pie

### **Buffet includes**

Green salad with asparagus and haloumi, crunchy pasta salad with honey soy mayonnaise,  
potato gratin with mozzarella cheese and shallots, fresh bread selection

### **Desserts**

Cheese selection with dried fruit and nuts  
Blueberry and white chocolate cake slices  
Fresh apple and hazelnut crumble with caramel sauce

### **PLATTERS TO SHARE:**

**Any two for \$90, Serve up to 5 persons**

Cheese platter with dried fruit and nuts  
Anti pasta platter with homemade dips and sour dough  
Sushi platter  
Creamy spinach with pine nuts and mushrooms in a warm damper  
Fresh fruit platter



## Beverage Packages

### **GOLD BEVERAGE PACKAGE**

\$15 per person per hour

#### CHAMPAGNE

Pommery Brut Royal NV

#### WHITE WINE

Kidnapper Cliffs Solan Sauvignon Semillon  
Paradigm Hill Riesling

#### RED WINE

Blue Poles Allouran Cabernet Franc Merlot  
Hidden Bird Martinborough Pinot Noir

#### ROSE

Pink Flamingo Rose

#### BEER

Corona  
Peroni Nastro Azzuri  
Cascade Premium Light

### **PLATINUM BEVERAGE PACKAGE**

\$25 per person per hour

#### CHAMPAGNE

Pommery Apanage Brut NV

#### WHITE WINE

Ostler Audreys Pinot Gris  
Kidnapper Cliffs Chardonnay

#### RED WINE

Kidnapper Cliffs Cabernet Merlot  
Paradigm Hill Pinot Noir

#### ROSE

Pink Flamingo Rose

#### BEER

Corona  
Peroni Nastro Azzuri  
Cascade Premium Light

Soft drink, juice and water included

\*Beverages may change subject to availability\*



## **Beverage Consumption Prices**

### **CHAMPAGNE**

Pommery Brut Royal NV \$85.00  
Pommery Apanage Brut NV \$100.00

### **WHITE WINE**

Kidnapper Cliffs Solan Sauvignon Semillon \$40.00  
Paradigm Hill Riesling \$40.00  
Ostler Audreys Pinot Gris \$65.00  
Kidnapper Cliffs Chardonnay \$65.00

### **RED WINE**

Blue Poles Allouran Cabernet Franc Merlot \$35.00  
Hidden Bird Martinborough Pinot Noir \$40.00  
Kidnapper Cliffs Cabernet Merlot \$70.00  
Paradigm Hill Pinot Noir \$70.00

### **ROSE**

Pink Flamingo Rose \$40.00

### **BEER**

Corona \$7.00  
Peroni Nastro Azzuri \$7.00  
Cascade Premium Light \$6.00

Soft drink, juice and water \$2.00

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## **CELLAR SELECTION**

Available on Request