

CANAPE MENU

COLD

\$2.25 each

vietnamese rice paper rolls with lime and palm sugar dipping sauce

Gazpachao in shot glass

Poached chicken, tarragon and mayonnaise pillow sandwiches

Fetta and pumpkin frittatas

Goats curd tartlets with basil and cherry tomato

\$3 each

Assorted sushi-maki, nori and nigiri served with pickled ginger, soy sauce and wasabi mayo

Assorted mini quiche

Tandoori chicken and mint yoghurt on mini pappadums

Caramelised pork san choy bow served on betel leaf (nam jim, chive batons, crispy shallots)

Vitello tonato (rare beef with tuna mayo and baby capers served in cucumber cup)

Smoked salmon pillows on lavosh

Cured salmon with fennel mousse served on spoon

Chicken liver parfait with rose jelly en croute

Peking duck pancakes with orange marmalade and hoisin

Mieng Kam - lime, fried onions, ginger, chillies, dried shrimps, nuts, shallots and toasted coconut self served in betel leaf cups with a palm sugar and coconut sauce

Rare lamb on flat Bread with smoked Eggplant

Smoked salmon, cucumber and cream cheese ribbon sandwiches

\$3.50 each

Fresh Oysters with citrus pearls or smoked in jasmine tea (jasmine flower garnish)

Fried Szechuan spiced prawns with ponzu sauce served hot or cold

Prawn skewer with Mango, Saffron and Kaffir Lime Salsa

HOT

\$2.50 each

Assorted sausage rolls

Crumbed Prawn cutlet with lemon mayo

Baby jacket potatoes with salmon and dill sour cream

Vegetarian Spring rolls with Asian dipping sauce

Italian pork meatballs with fruity homemade BBQ sauce

Goats cheese tartlet with Beetroot relish

Leek and Gruyere tartlet with crispy Leek

\$3 each

Crispy baby squid with nam jim dressing (or lime aioli)

Steamed mini pork buns with soy dipping sauce

Grilled baby chorizo's with lime aoli

Croque monsieur (toasted sandwich squares of Serrano jamon, gruyere cheese and mustard)

Goat's cheese and preserved lemon filo pastry cigars

Baby Vegetable and cheese pies with tomato sauce

Flaked Salmon on Potato Rosti with Pea puree

Crab and Avocado en croute

\$3.50 each

Baby peppered steak pies with house made BBQ sauce

Chermoula marinated prawn skewers with sumac spiced yoghurt

Miso and lime salmon skewers

Lamb Kofta Skewers With Mint Yoghurt

SUBSTANCIAL'S

\$3 each

Vietnamese BBQ pork rolls

Mini hotdogs with smoked frankfurts, mustard, ketchup and cheese

Asian noodles in small noodle boxes

Assorted salads in small noodle boxes

Mini Fish and Chips

HIGH TEA

Served on High Tea stands with an assortment of Tea and Coffee

Choose per person- 4 items \$15

5 items \$18

6 items \$20

Poached chicken, tarragon and mayonnaise pillow sandwiches

Smoked salmon, cucumber and cream cheese ribbon sandwiches

Egg and Cress ribbon sandwiches

Red velvet Cupcakes

Scones with Strawberry Jam and Chantilly Cream

Fresh Passionfruit Marshmallows

Lemon Meringue Tartlets

Lamingtons

BUFFET MENU

HOT ROASTS

Rosemary Roast Lamb with Mint Gravy 3kg (20 Serves) \$100

Roast Pork loin with Crackling, Apple Sauce 3kg (20 serves) \$65

Balsamic or Honey glazed Ham hot/cold 6kg (40 serves) \$120 4kg (30 serves) \$85

Roast Turkey Breast easy carve, Cranberry Sauce and stuffing 2.5kg (20 serves) \$120

Whole Roast Turkey, Cranberry Sauce and Stuffing 3kg (10 serves) \$65

Mustard Roast Beef Sirloin 3kg (20 serves) \$80

COLD DISHES

Balsamic or Honey glazed Ham hot/cold 5kg (30 serves) \$99

Duck and Pork Terrine with Cranberries and Pistachios 2kg (15 serves) \$50

Whole poached Salmon with Salsa Verde and Horseradish Cream 2.5kg (30 serves)
\$80

Smoked Salmon Plate with Dill cream, lemon and Capers \$3.50 (50gm serve)

Fresh Prawns whole \$4 or \$5 peeled (100g serve)

Fresh Oysters \$30 per dozen served with lemon or Ponzu sauce

Asparagus, Goats Cheese and Chorizo Frittata \$2.50

BBQ

Chargrilled Chermoula Chicken Thigh Fillets \$3

Tandoori Chicken Thigh Fillets \$3

Butterflied Charcoal Chicken with Sumac Aoli \$25 each (5 serves)

Chargrilled Marinated Scotch Fillet Steak 150g \$8 or 250g \$11

180g Grilled Miso Salmon Fillets \$9 or \$4.50 for Halves

Lamb Souvlaki Skewers \$4

Lamb and Rosemary sausages \$2.50

Pork and Fennel Sausages \$2.25

Beef and Onion Sausages \$2

Skinny Beef Sausages \$1.75

Grilled Vegetagble and Bean Patties \$2

Grilled Onion 50c

SIDES \$2.25 per person

Onion, Rosemary and Bacon Potato Bake

Seasonal Steamed Vegies with Butter and Fresh Herbs

Tomato Rice Pilaf

Cous Cous with Almonds and Currents

Roasted Root Vegetables

Braised Lentils and Cauliflower

Apple braised red Cabbage

SALAD \$2.25 per person

Spinach, Raspberry, Feta and Pecan Salad

Ham, Cheddar, Apple and Baby Spinach Salad with Creamy Cider dressing

Red Cabbage and Snow pea coleslaw (add Prawns for \$1)

Roast Beetroot Salad with Fetta, Shallot, Walnut and Pomegranate Molasses

Asian Crispy Noodle Salad with Chinese cabbage, Cucumber, Carrot and Coriander

Potato and Egg Salad with Dill, Capers and Cornichons

Stilton Cheese, Apple and Watercress Salad (add 50c)

Mango, Lime and Avocado Salad with Smoked Chicken

Paesanella Salad with Tomato, Roast Peppers, Croutons, Onion, Olives, Capers and Basil

Fennel, Rocket, Quinoa and Roast Pumpkin Salad

Tuna Nicoise Salad with boiled Egg

SWEET

\$2.50 each

Pavlova with fresh Fruit and Cream

Eton Mess

Homemade Chocolate Truffles

Fresh Fruit Skewers drizzled with Belgian Chocolate

Scones with strawberry jam and Chantilly cream

Fresh Passionfruit Marshmallows

Lamingtons

Caramel slice

Assorted Doughnuts

Assorted Cookies

Fresh Strawberry and Nutella Crepes

White Christmas

\$3 each

Fresh Orange Jelly with Strawberry's

Chocolate pyramid Cake

Chocolate dipped Profiteroles

Tiramisu

Hazelnut and dark Chocolate mud brownie with double Cream

Lime and Passionfruit Curd Meringue Tartlets

Baby Cupcakes

Assorted mini tart (Pecan, Strawberry, Bakewell, mixed fruit, Portuguese and Pear)

Mulled Fruits with Bay Spiced Custard

Pavlova with fresh Fruit and Cream

Eton Mess

Bailey's Irish Cream Cheese Cake with Ginger Biscuit Base

Black Forest Trifle

-We offer whole cakes as well-

DRINKS

Soft drink \$3.50 lt

Juices \$4 lt

San Pellegrino sparkling Mineral water 750ml \$6

Assorted teas and fresh brewed coffee with milk and sugar \$2.50 disposables

\$3.50 ceramics

FINE DINING MENU

3 course

2 course

TBA

SANDWICH MENU

Available in wraps, baguettes, rolls and finger sandwiches

Gourmet Fillings

Black Forest Ham, Dijon Mustard, Cornichon, Roma Tomato and Mixed Lettuce

Roasted Sweet Potato and Red Peppers, Chargrilled Eggplant, Zucchini with Tomato Relish

Tandoori Chicken, Mint Yoghurt, Cucumber and Baby Spinach

Tuna Mayo, Spanish onion, Green Olive Tapenade, Radishes, Cucumber and Lettuce

Roast Beef, Baked Pumpkin, Horseradish Mayo, Spanish onion and Roquette

Salami, Semidried Tomato, Danish Feta, Rocket and grilled Zucchini

BBQ Chicken, Shredded Tasty Cheese, Roasted Peppers, Baby Spinach, and Homemade BBQ
Sauce

Moroccan Spiced Egg, Mayonnaise and Iceberg Lettuce

Chicken, Boiled Egg, Bacon, Parmesan Cheese, Coz Lettuce and Creamy Caesar Dressing

Bacon Rashers, Avocado, Roma Tomato, Mayo and Mixed Leaves

Black Forest Ham, Branston Pickle, Cheddar Cheese, Apple and Watercress

Deluxe Fillings

Turkey Breast, Cranberry Sauce, Camembert Cheese and Alfalfa

Smoked Salmon, Lemon and Dill Cream Cheese, Spanish onion, Capers and Snow Pea Tendrils

Serrano Jamon, Tomato Chutney, Brie Cheese and Roquette

Peking Duck, Orange Marmalade, Sliced Cucumber, Spring onion, Hoi sin Sauce and Baby
Spinach

Smoked Chicken, Basil Pesto, Roma Tomato, Swiss cheese, Coleslaw

Lamb kofta, Tahini Sauce, Tabouli, Eggplant and Baby Spinach

Char Sui Pork, Coriander, Carrot, Shallot, Snowpea Sprouts and Chilli Soy Dressing

Falafel, Hummus, Cornichons, Roma Tomato and Mixed Lettuce

-Just choose your fillings from the Sandwich Menu and match with the Sandwich styles below-

Fresh sandwiches

A selection of sliced breads such as, wholemeal, rye, white and seeded

Gourmet \$4.50 each

Deluxe \$5.20 each

Wraps

A colourful selection of tortilla's like, sundried tomato, cheese, spinach and plain

With generous amounts of fillings

Gourmet \$5

Deluxe \$6

Petite baguette sandwiches

Delicious fillings wedged into a sliced French baguette

Gourmet \$2.95 each

Deluxe \$3.50 each

Turkish bread triangles

Gourmet \$4.70

Deluxe \$5.60

Mixed artisan rolls

Gourmet \$5

Deluxe \$6

Finger sandwiches

Gourmet \$2.80

Deluxe \$3.40

Mini buns, rolls and bagels

Gourmet \$2.90

Deluxe \$3.60