



## **CHEF'S MENU 1**

**\$70PP**

**6 X CANAPES, 1 X SUBSTANTIAL, 1 X DESSERT**

### **6 X CLASSIC CANAPES**

Pea, Mint, Feta, Crostini - V, (VE no feta)

Falafel, hummus, dukkha - VE

Portobello Truffle Mushroom, parmesan Tarts - V, (VE no parmesan)

Ceviche, coconut, lime, coriander, chili - DF - GF

Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF

Lamb kofta, yogurt mint, dukkha salt - N

### **1 X SUBSTANTIAL**

Wagyu mini beef burger, cheese, house pickles, milk buns

### **1 X DESSERT**

Salted Chocolate Pistachio Brownie - N

*Minimum 20 pax*



## **CHEF'S MENU 2**

**\$80PP**

**7 X CANAPES, 1 X SUBSTANTIAL, 1 X DESSERT**

### **7 X CLASSIC CANAPES**

Pea, Mint, Feta, Crostini - V, (VE no feta)  
Portobello Truffle Mushroom, parmesan Tarts - V, (VE no parmesan)  
Corn fritters, spicy tomato relish, avo smash - V  
Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF  
Crab, fennel, limoncello, radish - DF  
Coconut Snapper ceviche, coriander, lime, chili - DF - GF  
Lamb kofta, yogurt mint, dukkha salt - N

### **CHOOSE 1 X SUBSTANTIAL**

BBQ Chicken, smoked tomato tarragon vinaigrette, rocket - GF  
Braised Lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley

### **1 X DESSERT**

Salted Chocolate Pistachio Brownie - N

*Minimum 20 pax*



## **CHEF'S MENU 3**

**\$90PP**

**8 X CANAPES, CHOOSE 1 X SUBSTANTIAL, 1 X DESSERT**

### **8 X CLASSIC CANAPES**

Pea, Mint, Feta, Crostini - V, (VE no feta)  
Portobello Truffle Mushroom, parmesan Tarts - V, (VE no parmesan)  
Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF  
BBQ duck pancake rolls, shallot, hoisin  
Crab, fennel, limoncello, radish - DF  
Coconut Snapper ceviche, coriander, lime, chili - DF - GF  
Lamb kofta, yogurt mint, dukkha salt - N  
Scallop shells, cauliflower, butter crumb

### **CHOOSE 1 X SUBSTANTIAL**

Miso Salmon, pickled ginger, sesame, cucumber - GF  
BBQ Chicken, smoked tomato tarragon vinaigrette, rocket - GF  
Braised Lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley

### **1 X DESSERT**

Salted Chocolate Pistachio Brownie - N

*Minimum 20 pax*



## GRAZING PLATTERS

Mezze Platter: spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips - V \$225

Cured Meats: salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions \$265

Fromage Plate: Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh \$265

Dessert Platter: Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices \$180 - GF options available

Fruit Platter: Selection of in season fresh fruit \$160

Oysters, wakame seaweed, pickled ginger, ponzu sauce, lemon \$280

QLD Prawns tail on, harissa aioli, lemon - GF \$300

*Minimum spend \$1000*

*\* Grazing plates can be ordered for a min of 10 - 15 guests when ordered in accompaniment of another menu.*