



MENU BY
DANIELLE
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Canapé Menu

Cold Canapés

- Potato terrine with beef tartare and cured egg yolk mayonnaise (GF)
- Melon, feta, cucumber and lemon myrtle (GF, V) ✨
- Crostini with peas, courgette, kombu and basil (VG)
- Witlof with roquefort, pickled grapes and candied pecan (V, GF)
- Seeded cracker, pesto cashew ricotta, roasted tomato and herbs (GF, VG)
- Octopus carpaccio, white bean and paprika on ink water (DF)
- Panisse with pickled witlof and bresaola (GF)
- Tartlet with hot smoked trout rillette, capers and salmon roe

Hot Canapés

- Grilled zucchini with green romesco, basil and pepitas (VG, GF)
- Crisp pork belly, hot miso mustard (DF)
- Filo pastry with greens, feta and dill (V)
- Japanese chicken skewers with shiso and tare (GF, DF)
- Spiced lamb cigar, yogurt and lemon thyme
- Smoked mozzarella and tomato arancini with black olive aioli (V)
- Spanner crab croquette with chili and **finger lime aioli** (DF) ✨
- Chickpea and coriander fritter with green pea and coconut yogurt (VG, GF)

Substantial Canapés

- Prawn and avocado sandwiches with finger lime ✨
- Grass fed hamburger slider, cheddar, b&b pickle, burger sauce
- Crispy eggplant with miso yuzu aioli, pickled ginger and fresh herbs (VG, GF)
- Pork belly bao with **Davidson plum** hoisin, spring onion and pickled daikon ✨
- ‘French fries’ with tarragon aioli and fried herbs (V, DF, *vegan option available*)
- Scallop in the shell with cauliflower, currants and café de Paris butter (GF)

Dessert Canapés

- Chocolate dipped coconut marshmallow (GF, DF, V)
- Lemon meringue tartlet (V)
- Choux craquelin filled with chocolate cremeux (V)
- Chocolate truffles with coconut and **wattleseed** caramels (VG, GF) ✨

*All menus are seasonal and subject to availability.

DF dairy free | GF gluten free | V vegetarian | VG vegan | ✨ indigenous ingredient

Seated Menu

Entrée

- Tomato and peach salad with stracciatella cheese, crutons, pistachio and basil vinaigrette (V)
- Spanner crab and scallop dumpling with sweet peas, tapioca and lemon butter (GF) 🌿
- Baharat spiced cauliflower and pickled beetroot salad with whipped tahini, chickpeas, mint and lemon (VG, GF)
- Spicy yellowfin tuna tartare, coriander and crispy bread wafers (DF)
- Wagyu bresaola with horseradish potato salad, cress and pickled mushroom (GF)
- Crispy king prawn cutlets with sauce ravigote and potato puree (*\$PP)
- Poached organic chicken breast with carrots, cucumber, spring onion, Szechuan pepper vinaigrette (DF, GF)
- Duck, pork, pistachio and fig terrine with whole grain mustard, cress and crostini

Main

- Grilled polenta and summer vegetables with whipped ricotta, salsa verde and pickled chilis (V, GF)
- Steamed Murray cod fillet with bok choy and savoury white pepper sauce (GF)
- Pan fried snapper fillet with potato puree, warrigal greens and finger lime beurre blanc (GF) 🌿
- Sweet and sour ‘chicken al mattone’ with capers and potatoes (GF)
- Stuffed rack of lamb with spinach, garlic confit and panisse (+\$PP)
- Slow roasted lamb shoulder with smashed oregano and lemon potato, and salmoriglio yogurt (GF)
- Eggplant braciola with salsa verde and tomato sugo (VG, GF)
- Beef fillet steak with fresh horseradish, slow cooked peas and onion rings (+\$PP)

Sides

- Salt and vinegar crispy potato, tarragon mayonnaise (GF, V)
- Young lettuce mix with fine herbs, sherry vinaigrette (V, GF)
- Maple roasted Dutch carrots with almonds and yoghurt sauce (V, GF)
- Grilled broccoli shoots with lemon dressing and parmesan aioli (GF)

Dessert

- Orange scented Basque cheesecake with Pedro Ximenez caramel (V)
- White chocolate sabayon tiramisu (V)
- Coconut tapioca with passionfruit and pineapple sorbet, kiwi and pistachio praline (VG, GF)
- Chocolate sabayon tart, citrus, crème cru (V)
- Raspberry jelly and vanilla bean panna cotta with sesame tuille (V)
- Pavlova with chamomille cream and roasted strawberries (GF)
- Lemon meringue tart, pistachio praline, candied lemon aspen (V) 🌿
- Passionfruit and vanilla mille feuille (V)

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Photos by Alan Benson



Food Stations

Static Station

minimum 40 pax

Cheese & Antipasto Station

Selection of artisan cheeses, sliced cured meats, condiments, dips, grissini, lavosh, and toasted walnut raisin bread

Cold Seafood Station

Peeled prawns with Marie Rose sauce, oysters with pepperberry mignonette, pickled mussels with fennel, olives, chilli, and orange peel, and ceviche with corn chips

Crudités & Dips Station

A colourful display of charred and pickled vegetables, olives, roasted nuts, and chickpeas

Sweet Station

A selection of small sweet items

Live Station

minimum 40 pax

Stracciatella Bar

Stracciatella (40g pp), accompanied by seasonal fruit and vegetables, classic tomato, basil and extra virgin olive oil, and marinated vegetables

Korean Station (Bo-ssam Station)

Pork belly (roast pork, Wagyu bulgogi, soy-marinated), accompanied by kimchi, baby wombok, gem lettuce, perilla leaves, pickled radish, sliced green chilli, confit garlic, ssam-jang, round salt & pepper sesame oil, and rice with seaweed seasoning

Doughnut and Cannoli Station

Cannoli and filled doughnuts, finished by the chef with your choice of filling: sweet ricotta, Nutella, pistachio, hazelnut, seasonal fruit cream, custard, strawberry jam, mixed berry compote, lemon curd, or Biscoff spread. Topped with icing sugar, cocoa, sugar glaze, mini chocolate chips, chocolate shavings, sprinkles, crushed nuts, coconut flakes, or crushed cookies.

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