

Canapes & Cocktail Weddings

Standard Canapes

\$4 per piece

- Mac and cheese croquettes with garlic aioli (V)
- Pumpkin arancini with truffle aioli (V)
- Thai chicken noodle ball with Asain dipping sauce (GF, DF)
- Chilli and lime marinated prawn skewers (GF, DF)
- Assortment of crostini (Vegetarian available)
- Pulled beef empanada with chipotle mayo
- Satay chicken skewers with peanut sauce (GF, DF)

Substantial Canapes

\$6 per piece

- Pulled pork sliders (DF)
- Lamb koftas with minted riata (GF)
- Sticky pork belly with apple (GF, DF)
- American cheeseburger with pickles, cheddar and mustard
- Buffalo chicken fried cauliflower with Asian slaw (Vegan, GF)
- Vegetarian fried gyoza with sticky soy sauce (V)
- Salt and pepper calamari with kale salad and citrus aioli (GF, DF)
- Kentucky fried chicken tenders with frites and chipotle mayo

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Sweet Canapes

\$4 per piece

- Lemon meringue tartlets
- Assortment of mini cheesecakes (GF)
- Vanilla panna cotta with mixed berry coulis (GF)
- Chocolate and raspberry brownie (GF)
- Assortment of petit macarons (GF)
- Caramel slice tartlet with Maldon sea salt
- Salted dark chocolate truffles (GF)

Grazing Tables

G r a z i n g T a b l e s

1 Meter Table- up to 15 people

\$300

1.5 Meter Table- up to 20 people

\$450

2 Meter Table- up to 30 people

\$600

2.5 Meter Table- up to 40 people

\$750

3 Meter Table- up to 50 people

\$900

3.5 Meter Table- up to 60 people

\$1050

4 Meter Table- up to 70 people

\$1200

5 Meter Table- up to 100 people

\$1500

Plated Dinner

\$60 per person (2 course)

\$72 per person (3 course)

Including bread roll and butter

Entree

- Thai beef salad, bean sprouts, spanish onion and fresh herbs (GF, DF)
- Pumpkin arancini with rocket, caramelized onion and salsa verde
(Vegan, GF)
- Crispy pork belly with apple puree, Asian slaw and balsamic reduction
(GF, DF)
- Chicken and semi-dried tomato pesto pasta with rocket and shaved
parmesan

Main

- Braised beef with sauteed broccolini, garlic mashed potato and red wine
jus (GF)
- Prosciutto wrapped chicken with white bean puree, charred asparagus and
peppercorn sauce (GF)
- Teriyaki glazed salmon with roasted chats and sauteed bok choy (GF, DF)
- Potato gnocchi with roasted pumpkin sauce, sage and pinenuts (DF)
- Roasted lamb rump with potato gratin, asparagus and jus (GF)

Dessert

- Vanilla bean panna cotta with mixed berries and cinnamon spiced granola
- Pavlova nest with chantilly cream, fresh fruit and toasted coconut flakes
(GF)
- Lemon cheesecake with shortbread crumb, double cream and raspberries
(GF)
- Dark chocolate pudding with mascarpone and dark berries

Choice of two options per course for alternate serving

Feasting Style #1

\$55 per person

Including bread roll and butter

Choice of two options per category

Hot Dishes

- Thai green chicken and vegetable curry (GF, DF)
- Slow roasted pork with kale and apple slaw (GF, DF)
- Roasted chicken breast with beans and herb sauce (GF, DF)
 - Sesame glazed roasted salmon side (GF, DF)
- Potato gnocchi with creamy Thai pumpkin sauce (V)
 - Chickpea and lentil dahl (GF, Vegan)
 - Slow cooked beef with pan gravy (GF)

Hot Sides

- Garlic and rosemary roasted potatoes (GF, DF, Vegan)
- Coconut and lime infused basmati rice (GF, DF, Vegan)
 - Honey roasted carrots (GF, DF)
- Roasted pumpkin with fetta and dukka (GF)
 - Sauteed Asian greens (GF, DF, Vegan)

Salads

- Classic potato salad with spring onion and seeded mustard (GF)
- Rocket, shaved parmesan, pear and balsamic salad (GF, DF, V)
- Beetroot, walnut, spinach, goats' cheese and ancient grain salad (GF, V)
 - Pesto pasta, rocket and semi-dried tomato salad (V)
- Classic Caesar salad with bacon, egg and sourdough croutons

Platters

- Dessert (serves 20)- \$100
- Cheese (serves 20)- \$150
- Mezze (serves 20)- \$100

Feasting Style #2

\$55 per person

Including bread roll and butter

*Choice of two options from entree and main
and one side*

Shared Entree

- Thai beef salad, bean sprouts, spanish onion and fresh herbs (GF, DF)
- Pumpkin arancini with rocket, caramelized onion and salsa verde
(Vegan, GF)
- Crispy pork belly with apple puree, Asian slaw and balsamic reduction
(GF, DF)
- Chicken and semi-dried tomato pesto pasta with rocket and shaved
parmesan

Shared Main

- Thai green chicken and vegetable curry (GF, DF)
- Slow roasted pork with kale and apple slaw (GF, DF)
- Roasted chicken breast with beans and herb sauce (GF, DF)
- Sesame glazed roasted salmon side (GF, DF)
- Potato gnocchi with creamy Thai pumpkin sauce (V)
- Chickpea and lentil dahl (GF, Vegan)
- Slow cooked beef with pan gravy (GF)

Sides

- Garlic and rosemary roasted potatoes (GF, DF, Vegan)
- Coconut and lime infused basmati rice (GF, DF, Vegan)
- Honey roasted carrots (GF, DF)
- Classic Caesar salad with bacon, egg and sourdough croutons
- Beetroot, walnut, spinach, goats' cheese and ancient grain salad (GF, V)

Additional

A d d i t i o n a l C o s t s

- Equipment hire, travel and kitchen set up fee (per booking): \$200
- Wait staff: \$35 per person, per hour (including 1 hour of travel)

Table styling

Standard: \$17 per person

Premium: \$28 per person