



DESSERT GRAZING BOARD

The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off the day!

A variety of mini desserts styled on a wooden board.

Raspberry, apple and almond cake

Mini raspberry and apple cake topped with almonds (gf)

Tiramisu cups

Espresso soaked sponge, crushed raspberries, honey mascarpone, crushed chocolate

Salted toffee pudding

Prunes and dates, salted toffee sauce, double cream

Limone

Meyer lemon curd, torched Italian meringue, butternut crumb tart, edible flowers

PRICING

Mini Graze Board (around 20 pax) \$400

1 m (40-60 pax) \$900

2 m (80-100 pax) \$1500

3 m (100+) \$2000

***Prices are ex GST**

Cold Platters

Platters that can be placed around the room on tables for your guests to enjoy. Mix and match your menu with these options

Italian selection platter - \$129 serves 6

Selection of Charcuterie and antipasti including prosciutto crude and salami Milano, marinated feta, local cheeses, sicillian olives and stuffed pepper dewes with bread and crackers



Spanish tapas - \$129 serves 6

A premium selection of tapas including garlic and herb marinated prawns, sauteed chorizo, jamon iberico and blue cheese. Served alongside traditional potato tortilla, butternut hummus and marinated olives with freshly baked bread and crackers.

Premium Cheese selection - \$99 serves 6

A selection of local and artisanal cheeses. Served alongside chutneys, quince paste, dried fruits, fruit loaf and grapes.



Middle Eastern platter - \$126 serves 6

A selection of food inspired by the Middle East, vine leaves stuffed with rice, spiced lamb koftas, dates and goats cheese drizzled with honey and pistachios served with hummus, Babaganoush, freshly baked Turkish pide and grilled pita.

Sushi platter

(48 pieces) Selection of maki and nigiri pieces, soy, pickled ginger and wasabi.

\$120



Vegetable Garden Platter

Crudites of celery, cucumber, radishes, capsicum, vine tomato, served with beetroot hummus, babaganoush and sundried tomato pesto. With freshly baked bread crackers and grissini.

\$70

Goats curd, semi dried tomato and salsa verde tartlets \$120
(24 pieces)

Cured salmon on mini pancake, citrus mascarpone \$105
(24 pieces)

Corn Fritters w caramelized onion and crispy bacon \$140
(24 pieces) vege on request



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Coronation chicken pillow sandwiches \$140
(24 pieces)

Bruschetta - 3 varieties of chef selection \$99
(30 pieces) all vege

Peking duck pancakes, hoisin, spring onion, cucumber \$120
(24 pieces)

Fruit platter serves 10 \$99

Sandwich platter \$95
Selection of 20 double layer triangles of assorted sandwiches.

Sweet treat box \$105
25 assorted petit four & sweet treats including truffles, macarons and mini cakes.



Dietary Platters 12 pieces per platter for \$48

Sweet potato and spinach croquettes (vegan, gf, df)
Pumpkin and almond samosa (vegan, df)
Wild mushroom pate, truffle oil, crostini (vegan, df)
Vegetable and Shitake spring rolls (vegan, df)
Vegan tofu nigiri (vegan, gf, df)

Rice paper rolls \$5 per piece (min 20)

Lemongrass coconut chicken (gf, df)
Teriyaki beef (gf, df)
Spicy tofu and green apple (vegan, gf, df)
Prawn and pickled mango (gf, df)



*Prices are ex GST

Roaming Small Bites

PRICES (minimum 20 pax)

4 pcs per person	\$18
6 pcs per person	\$27
8 pcs per person	\$36
10 pcs per person	\$43
12 pcs per person	\$50



HOT SMALL BITES

Land

Lamb fillet mignon, black truffle mayo (gf)
Beef and cheddar sausage rolls, kasundi
BBQ Duck spring rolls, hoisin sauce
Cocktail beef pies, tomato relish
Char sui pork spring rolls, Sriracha kewpie
Chicken and shiitake wontons, sweet chilli

Ocean

Sesame Prawn toast, roasted sesame sauce
BBQ scallop, taramasalata , chorizo (gf)
Tom yum prawn twisters, sweet chilli
Chili salted calamari, lemon aioli
Takoyaki balls, kewpie, okonomiyaki

Garden (v)

Zucchini and chickpea pakoras , raita (v)
Caramelized onion and cheddar tarts (v)
Tomato and goats cheese tarts (v)
Provolone, sugo and basil mini pizzette (v, contains pine nuts)
Mac and cheese croquettes, smoked paprika aioli (v)
Arancini (v)

COLD SMALL BITES

Land

Lemon zaatar pulled chicken, harrisa yogurt, crispy flatbread
Lemongrass coconut chicken rice paper roll (gf, df)
Peking duck pancake, spring onion hoisin
Beef bresaola preserved lemon and ricotta (gf)
Peppered lamb, truffled mushroom crostini
Teriyaki beef rice paper roll (gf, df)

Ocean

Hot smoked ocean trout betal leaf, sweet fish sauce, chili jam
Thai basil (gf, df)
Smoked salmon blini, horseradish mascapone, caviar
Prawn and pickled mango rice paper roll (gf, df)
Tuna tataki, furikake, wasabi avocado, crisp wakame cracker
Crumbed prawn sando, pickled slaw, XO mayo

Garden (v)

Smoked goats curd tartlet, air dried tomato, salsa verde (v)
Corn and coriander fritters, quacamole, fried Halloumi (v)
Wild truffled Mushroom en crouete, pickled artichoke (vegan, df)
Spicy tofu and green apple rice paper roll (vegan, gf, df)

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Bigger Bites and Bowls

BIGGER BITES

\$8.50 per piece

Choose from the below:

- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Ruben toastie, 12hr smoked beef brisket, kosher pickles, fermented red cabbage gruyere, dijon mustard
- BBQ pork banh mi, pickled vegetable, spring onion, pate, hoisin
- Chicken karaage gua bao, chili slaw, hoisin kewpie, coriander (df)
- Spiced chicken empanada, chimichurri
- Southern fried crispy prawn taco, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yogurt (gf)
- Slider. Middle eastern falafel, halloumi, harissa and tzatziki (v)
- Spiced moroccan pumpkin empanada, chimichurri (vegan, df)
- Eggplant karaage bao, chili slaw, hoisin kewpie, coriander (vegan, df)
- Chili bean, quesadilla, guac and jalapeno vegan coyo (vegan, df)

BOWLS

\$13 per piece

Choose from the below:

- Mapo tofu, sichuan beef, special fried rice (gf, df)
- Smokey 12hr beef brisket, baked mac and cheese, bourbon bbq sauce
- BBQ lamb kofta, tiny greek salad, garlic yoghurt, crisp flatbread (gf)
- Masterstock poached chicken & coconut salad, asian herbs, kaffir lime, crispy shallots (gf, df, contains nuts)
- Korean fried chicken, pickled cucumber salad, gouchujang sauce
- Chicken jungle curry, snake beans, baby corn, thai basil, pandan rice (gf, df)
- Sticky pork belly, tamarind caramel, pickled asian slaw, fragrant herbs, chili jam (gf, df)
- Beer battered flathead fillet, chips, Tartare sauce, lemon (df)
- Prawn Mee goreng, hokkien noodles, bean shoots, peanut satay, fried shallots (df, contains nuts)
- Lemon pepper calarmari, rocket, aioli, lemon (df)
- Miso roasted salmon, pickled shitake mushroom, qukes, soba noodles, edamame, teriyaki sauce (df)
- Spiced chickpea fritters, pickled slaw, cucumber coconut yoghurt, tomato kasundi (gf, df, vegan)
- Three cheese potato gnocchi, toasted walnuts, fried greens (v, contains nuts)
- Miso roasted pumpkin, pickled shiitake mushroom, qukes, soba noodles, edamame, teriyaki sauce (vegan, df)
- Pea and asparagus risotto, air dried tomato, Parmesan crisps (v, gf)

