

2023/2024

Canape Packages

SUGGESTED PACKAGES: 4 HOUR DURATION

Option 1 | \$75.50 pp

Classic Cocktail Package

Includes your selection of 5 warm, 5 cold canapes and 1 handheld item OR 1 dessert canape from the Classic Menu

Option 2 | \$88 pp

Substantial Cocktail Package

Includes your selection of 5 warm, 5 cold canapes, 2 handheld items and 1 dessert canape from the Classic Menu

Option 3 | \$88.50 pp

Tailored Cocktail Package

Includes your selection of 3 warm, 3 cold canapes, 1 handheld item and 2 Live Interactive Food Stations from the Classic Menu

ADDITIONAL ITEMS

Additional Canape Selections are available from \$4 pp

Additional Handheld Selections are available from \$7 pp

A live interactive food station can be added for \$21 pp, with additional stations \$13 pp thereafter





Classic Cocktail Menu

Bitesize Pieces

COLD CANAPE

River trout rillettes, finger lime and cucumber on croute [NF](#)

Lilydale free range poached chicken, tartlet, celery, chive mayonnaise [GF, NF](#)

Fig and blue cheese tart, blue cheese mousse, fig jam, balsamic pearls [GF, NF, V](#)

Smoked duck, rice cracker, pickled chilli, pineapple jam, fried shallots [GF, DF, NF](#)

Tomato infused croute, balsamic roast tomato, Yarra Valley Persian feta [NF, V](#)

White fish ceviche, avocado, lime, tomato, shallots, prawn cracker [GF, DF, NF](#)

Yam hummus, crispy chickpeas, pita crisp, native dukkha [NF, VEGAN](#)

Salmon nigiri, tonkatsu, mayonnaise, micro shiso [GF, DF, NF](#)

Seared annatto beef, chipotle mayonnaise, tortilla crisp, pineapple and tomato salsa [GF, DF, NF](#)

Baba ganoush tart, pomegranate, coriander dressing [GF, NF, V](#)

WARM CANAPE

Chicken and sage croquette, macadamia romesco, shaved parmesan [GF](#)

Lebanese seared lamb loin, pita crisp, tahini yoghurt [NF](#)

Polenta cake, pork and fennel sausage, tomato relish [GF, NF](#)

Sri Lankan eggplant, casava cracker, coconut sambal, micro coriander [GF, NF, VEGAN](#)

Beef rendang pie, curry mayonnaise [GF, NF](#)

Five spice cauliflower, blackened chilli dressing [GF, NF, VEGAN](#)

Southern BBQ shrimp, Louisiana hot sauce, lemon [GF, NF](#)

Margherita arancini, buffalo mozzarella, basil aioli [GF, NF, V](#)

Mountain pepper and veal sausage roll, wild tomato relish [NF](#)

Mexican fried chicken, corn, chilli lime crema [NF](#)

ROVING DESSERT

Hot jam donut, strawberry, cinnamon sugar [NF, V](#)

Rose water and pistachio cannoli [V](#)

Dark chocolate and walnut brownie, chocolate ganache, candied walnuts, strawberry [V](#)

Whiskey crème brulee tart, coconut sand [GF, NF, V](#)

Vanilla panna cotta, fresh berry compote [GF, NF, V](#)

Chocolate and salted caramel tart, raspberry cream [GF, NF, V](#)

Please note, above are sample menus. Menus change with seasonality and across venues.



Classic Cocktail Menu

Something Substantial

H A N D H E L D I T E M S

Spanakopita, pomegranate, chilli yoghurt, fresh mint [NF, V](#)

Mini cheeseburger, angus beef patty, burger sauce, melted cheddar, pickles [NF](#)

Falafel, shirazi salad, tahini dressing, pita pocket [NF, VEGAN](#)

Char grilled beef skewers, lemongrass, chilli, pickled vegetables [GF, DF, NF](#)

Banh mi, char sui pork, pate, chilli, Vietnamese pickled slaw [NF](#)

Barramundi spring roll, finger lime and lemon myrtle nam jim [DF, NF](#)

Chicken shawarma skewer, harissa yoghurt, cucumber, tomato salad [NF](#)

B O W L I T E M S

Caserecce, Sicilian eggplant and chilli sugo, ricotta salata [NF, V](#)

Spinach and ricotta stuffed conchiglioni, basil sugo [NF, V](#)

Cantonese poached chicken, spring onion and ginger oil, steamed rice [NF, DF](#)

Sticky garlic prawns, herb pilaf [GF, DF, NF](#)

Slow cooked beef mushroom ragout, parmesan polenta [NF, GF](#)

Char grilled chorizo, braised cabbage, creamy mash [NF, GF](#)

Sauteed gnocchi, presto cream sauce, shaved parmesan [V](#)

Lemongrass chicken skewers, coconut rice, nam pla prik [NF, GF, DF](#)

Tonkatsu, fried pork cutlet, steamed rice, pickled ginger, radish [NF, DF](#)

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Premium Cocktail Menu

COLD CANAPE

Herring caviar and citrus crème fraiche tartlet [GF, NF](#)

Air dried Wagyu bresaola tart, honey, parmesan custard, burnt rosemary salt [GF, NF](#)

Heirloom tomato tartare cone, feta mousse, basil, balsamic pearls, fried capers [NF, V](#)

Scallop crudo, black garlic aioli, crispy shallots, lotus chip [GF, NF, DF](#)

Chicken liver parfait, rye, blackberry, pomegranate gel, chicken skin shard [NF](#)

Togarashi seared tuna, pickled ginger, toasted sesame mayo, wakame [GF, NF](#)

WARM CANAPE

Fish and chips, potato pave, smoked cod, dill tartar [GF, NF](#)

Quattro formaggi arancini, parmigiano-Reggiano fondue [GF, NF](#)

Pan seared lamb rilette, fennel and herb crumb, Dijon aioli [GF, NF](#)

Burnt butter and sage semolina gnocchi, shaved Grana Padano [NF, V](#)

Kataifi prawns, dill and lemon tzatziki [NF](#)

Baked brie and raspberry tart, thyme, honey roasted walnuts [GF, V](#)

HAND HELD

Prawn roll, lemon and dill poached prawn, celery salt, watercress [NF](#)

Italian lamb slider, ciabatta, provolone, orange gremolata [NF](#)

Chicken katsu bao, wasabi kewpie, Japanese pickle [NF, DF](#)

Pulled mushroom slider, homemade BBQ sauce, coleslaw [NF, V](#)

Manchego croquettes, mojo rojo sauce, avocado salsa [GF, NF](#)

ROVING DESSERT

French toast cheesecake, Canadian maple sauce, freeze dried blackberry [NF, V](#)

White chocolate mousse, biscoff, salted caramel sauce [NF, V](#)

Tiramisu tart, vanilla mascarpone, cocoa dust [NF, V](#)

Vanilla mille feuille, bitter orange marmalade [NF, V](#)

Chocolate panna cotta, passionfruit custard, shortbread [NF, V](#)

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Classic Food Stations

MIDDLE EASTERN FEAST

Chickpea falafels, Lebanese chicken skewers, pita
Tabbouleh, Israeli salad, tahini sauce, hummus, garlic yoghurt, pickles

MEXICAN STREET FOOD

Nachos & Open Quesadilla
Chipotle chicken, chilli con carne, charred corn, refried beans, corn chips,
guacamole, pico de gallo, oozing cheese sauce

BUILD A BAO BAR

Soy glazed pork belly, karaage chicken, crispy tofu
Kimchi slaw, ponzu mayonnaise, chilli kewpie mayonnaise, Asian herbs, fried
shallots, pickled ginger

SPANISH PAELLA

Chicken & chorizo paella, seasonal vegetable & saffron paella
La Lidia smoked paprika, artichoke, lemon chilli, piquillo peppers, pipirrana salad

ITALIAN GRAZING

Prosciutto, smoked ham, salami, mortadella
Grilled peppers, eggplant, capsicum dip, hummus dip, rustic Italian breads,
balsamic mushrooms, bocconcini, olives marinated in extra virgin olive oil, 7 year
aged Modena balsamic vinegar & Tuscan extra virgin olive oil

REGIONAL AUSTRALIAN CHEESE SELECTION

Maffra cheddar, Tarago River blue cheese, King Island Cape Wickham double brie,
Fromage de chèvre
Raisin & walnut rye, seeded baguette, dried fruit, poached figs, pumpkin relish,
toasted assorted nuts, rose quince paste, fresh grapes, crackers and lavosh

A TASTE OF INDIA

Butter chicken GF, vegetable tikka masala **V**, aromatic rice, mango chutney,
Indian pickles, pappadams

INDONESIAN

Nasi Goreng, chilli & lemongrass prawns, grilled chicken satay, prawn
crackers, sambal, fried shallots, spring onions

SRI LANKAN SPICE MARKET

Selection of curries: black pork curry, dhal, yellow fish curry served over
fragrant rice.
Assorted sambals & chutneys, mixed vegetable pickle, tempered potato,
pappadams

AMERICAN DINER

Sticky bourbon brisket, lamb chipolata, vegan Sloppy Joe, assorted slider buns,
mustard pickles, mayonnaise, American cheese, salted crisps

RAMEN

Miso & soy broth, spicy Shoyu broth
Noodles, boiled egg, pork belly, tofu, narutomaki, mushrooms, spring onions,
nori, chilli oil, bok choy, sesame, pickled ginger, fried shallots

BUILD YOUR PERFECT MAC & CHEESE

House made macaroni cheese, with: herb pangrattato, sauteed prawns,
jalapeno, hot sauce, caramlized onion, shaved parmesan, garlic bread, tomato
& rocket salad

SOUVA STOP

Open Souvlaki, grilled chicken, slow roasted marinated lamb shoulder
Tzatziki, tomato, lettuce, olives, feta, red onion, pita



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Food Stations

Premium

SUNDAY BEST

Roast beef, lamb noisette
Yorkshire pudding, stuffing balls, seasonal steamed greens, gravy, creamy
mashed potato, roasted root vegetables

PRAWN & OYSTER

Freshly chucked oysters, lemon poached prawns
Mignonette, nam jim, Marie Rose sauce, Tabasco, ginger soy dressing, spring
onions, pomegranate, tartare sauce, jalapeno guacamole
Bit more: gravlax, caviar, salmon roe, blini, dill crème fraiche - POA

CANTONESE

White cut chicken, mapo silken tofu, tea smoked duck pancake
Steamed rice, sautéed black bean, iceberg lettuce, lotus root, chilli oil, fried
shallots, chilli cucumber

SMOKEHOUSE

Beef brisket, bourbon & mustard pork, Southern style chicken, Bratwurst
Potato salad, rustic bread rolls, coleslaw, aged Cheddar cheese, soured cream,
grilled peppers, salsa fresca, house made pickles, Ranch dressing, chipotle
mayonnaise, hot sauce

NISHIKI MARKET

Sashimi, nigiri, assorted sushi
Seared Wagyu, kingfish, marinated tofu, ocean trout, teriyaki chicken
Sushi rice, wakame, ginger soy dressing, wasabi kewpie mayonnaise, pickled
ginger, edamame, ponzu dressing, fried nori, wasabi peas, pickled mushrooms

Dessert

CLASSIC STATIONS

DEATH BY CHOCOLATE

Dark chocolate pudding, warm brownies, chocolate chiffon cake
Chocolate honeycomb, butterscotch sauce, raspberry cream, warm ganache,
white chocolate & rose bark, caramelized hazelnuts, fresh berries

GO NUTS FOR DOUGHNUTS

Jam filled, powdered, glazed. Churros, donut fries, loukoumades
Flavoured frostings, chocolate shavings, biscuit crumb, berry compote,
toasted coconut, chocolate mousse, marshmallow, salted caramel, cinnamon
sugar

MACARON MASTERY

Assorted macaron shells
Vanilla buttercream, pistachio cream, lemon curd, white chocolate ganache,
passion fruit curd, berry compote, coconut, chocolate mousse

GIVE ME S'MORE

House made Graham crackers, toasted marshmallow
Biscoff crumb, chocolate soil, freeze dried fruits

PAV IT YOUR WAY

Meringue shells, assorted curds, Chantilly cream
Pistachio, berry compote, run spiced mango, passionfruit pulp, fairy floss,
fresh fruit, toasted coconut, nougat, Turkish Delight



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Beverage Packages

Silver

Select 3 Wines

- 1 Hour | \$31 pp
- 2 Hours | \$39.50 pp
- 3 Hours | \$51 pp
- 4 Hours | \$59 pp
- 5 Hours | \$69 pp
- 6 Hours | \$76.50 pp

- Otilie Brut NV South East Australia
- Heatherlie Sauvignon Blanc South East Australia
- Young Poets Moscato NV Mudgee, NSW
- Eye Spy Rose South Australia
- Henry & Eliza's Shiraz Cabernet South Australia
- Pirate Life Crisp Lager South Australia
- Peroni Nastro Azzuro 0% Italy
- Sparkling Mineral Water
- Soft Drink, Juice

Upgrade to include Carlton Draught for \$4pp

Upgrade to add Somersby Pear Cider to any package for \$4pp

Gold

Select 5 Wines

- 1 Hour | \$40.50pp
- 2 Hours | \$47.50 pp
- 3 Hours | \$56 pp
- 4 Hours | \$66 pp
- 5 Hours | \$77 pp
- 6 Hours | \$86.50 pp

- Seppelt The Drives Chardonnay Pinot Noir NV South Eastern Australia
- Castelli The Sum Sauvignon Blanc Western Australia
- Quilty + Girasden Chardonnay New South Wales
- T'gallant Cape Schanck Pinot Grigio Victoria
- Castelli The Sum Rose Western Australia
- T'gallant Cape Schanck Pinot Noir Victoria
- Penfolds Koonunga Hill Shiraz Cabernet Tasmania
- Pirate Life Crisp Lager South Australia
- Carlton Draught Victoria
- Balter XPA Queensland
- Peroni Nastro Azzuro 0% Italy
- Sparkling Mineral Water
- Soft Drink, Juice

Platinum

Select 6 Wines

- 1 Hour | \$44.50 pp
- 2 Hours | \$54 pp
- 3 Hours | \$65 pp
- 4 Hours | \$76.50 pp
- 5 Hours | \$85.50 pp
- 6 Hours | \$93 pp

- Seppelt Salinger Premium Sparkling NV Heathcote, Victoria
- Campo Viejo Sparkling (Cava) NV Rioja, Spain
- Pikorua Sauvignon Blanc 2020 Marlborough, NZ
- Saltram 1859 Chardonnay 2021 Eden Valley, South Australia
- Cavaliere D'oro Campanile Pinot Grigio 2020 Italy
- Wynns Reframed Rose 2022 Coonawarra, South Australia
- Metala Longhorn Creek Shiraz 2021 South Australia
- St Huberts The Stag Pinot Noir 2021 Yarra Valley Victoria
- Campo Viejo Tempranillo 2020 Rioja, Spain
- Pirate Life Crisp Lager South Australia
- Carlton Draught Victoria
- Balter XPA Queensland
- Brookvale Union Ginger Beer New South Wales
- Corona Mexico
- Asahi Super Dry Japan
- Peroni Nastro Azzuro 0% Italy
- Peroni Nastro Azzuro 3.5% Italy
- Sparkling Mineral Water
- Soft Drink, Juice

UPGRADES

In additional to any of the packages

- Mumm NV Champagne , Piper Heidsieck Champagne or Pommery Champagne served for various durations
- Classic Cocktail on arrival
- Signature Cocktail on arrival
- Spirit packages (pricing is scaled based upon the base beverage package selected).

Pricing is based upon the duration of the service.

Beverage Packages

Sommelier

Select 8 Wines

- 1 Hour | \$64 pp
- 2 Hours | \$77 pp
- 3 Hours | \$92 pp
- 4 Hours | \$106 pp
- 5 Hours | \$119 pp
- 6 Hours | \$131 pp

- Pommery Champagne Champagne, France
- La Gioiosa Prosecco NV Italy
- Joseph Chromy Sparkling Rose NV Tasmania
- Ara Organic Resolute Sauvignon Blanc 2021 Marlborough, NZ
- Penfolds Cellar Reserve Chardonnay 2018 Tasmania
- Pizzini Pinto Grigio 2022 King Valley, Victoria
- Leo Buring Leony Riesling 2017 Eden Valley, South Australia
- Mirabeau ' Etoile' Rose 2020 Provence, France
- Barone Ricasoli Chianti Classico 2019 Chianti, Italy
- Devil's Lair Margaret River Cabernet Sauvignon 2021 Western Australia
- Montalto Pennon Hill Pinot Noir 2021 Red Hill, Victoria
- Penfolds Bin 28 Shiraz 2020 Barossa Valley, South Australia
- Pirate Life Crisp Lager Victoria
- Carlton Draught Victoria
- Balter XPA Queensland
- Brookvale Union Ginger Beer New South Wales
- Corona Mexico
- Asahi Super Dry Japan
- Peroni Nastro Azzuro 0% Italy
- Peroni Nastro Azzuro 3.5% Italy
- Sparkling Mineral Water
- Soft Drink, Juice



Beverage Price List

WINE	PER GLASS	PER BOTTLE
Ottilie Brut NV <small>South East Australia</small>	\$10	\$50
Heatherlie Sauvignon Blanc <small>South East Australia</small>	\$10	\$50
Young Poets Moscato NV <small>Mudgee, NSW</small>	\$10	\$50
Eye Spy Rose <small>South Australia</small>	\$10	\$50
Henry & Eliza's Shiraz Cabernet <small>South Australia</small>	\$10	\$50
Seppelt The Drives Chardonnay Pinot Noir NV <small>South Eastern Australia</small>	\$11.5	\$58
Castelli The Sum Sauvignon Blanc <small>Western Australia</small>	\$11.5	\$58
Quilty + Girasden Chardonnay <small>New South Wales</small>	\$11.5	\$58
T'gallant Cape Schanck Pinot Grigio <small>Victoria</small>	\$11.5	\$58
Castelli The Sum Rose <small>Western Australia</small>	\$11.5	\$58
Penfolds Koonunga Hill Shiraz Cabernet <small>Tasmania</small>	\$11.5	\$58
T'gallant Cape Schanck Pinot Noir 2021 <small>Victoria</small>	\$11.5	\$58
Seppelt Salinger Premium Sparkling NV <small>Victoria</small>	\$13.5	\$69
Campo Viejo Sparkling (Cava) NV <small>Rioja, Spain</small>	\$13.5	\$69
Pikorua Sauvignon Blanc 2020 <small>Marlborough, NZ</small>	\$13.5	\$69
Saltram 1859 Chardonnay 2021 <small>South Australia</small>	\$13.5	\$69
Cavaliere D'oro Campanile Pinot Grigio 2020 <small>Italy</small>	\$13.5	\$69
Wynns Reframed Rose 2022 <small>South Australia</small>	\$13.5	\$69
Metala Longhorn Creek Shiraz 2021 <small>Sth Australia</small>	\$13.5	\$69
St Huberts The Stag Pinot Noir 2021 <small>Victoria</small>	\$13.5	\$69
Campo Viejo Tempranillo 2020 <small>Rioja, Spain</small>	\$13.5	\$69

BEER	PER BOTTLE
Pirate Life Crisp Lager <small>South Australia</small>	\$10
Carlton Draught <small>Victoria</small>	\$10
Balter XPA <small>Queensland</small>	\$11
Brookvale Union Ginger Beer <small>New South Wales</small>	\$11
Corona <small>Mexico</small>	\$11
Asahi Super Dry <small>Japan</small>	\$10
Peroni Nastro Azzuro 3.5% <small>Italy</small>	\$10
Peroni Nastro Azzuro 0% <small>Italy</small>	\$6
Somersby Apple Cider <small>Denmark</small>	\$11

CHAMPAGNE	PER GLASS	PER BOTTLE
Mumm Grand Cordon NV <small>France</small>		\$148
Piper Heidsieck NV <small>France</small>		\$149
Pommery NV <small>France</small>		\$150

SOFT DRINK	PER GLASS
Soft Drink (Pepsi, Pepsi Max, Lemonade, Lemon Squash)	\$4
Mineral Water	\$4
Orange, Apple, Pineapple & Cranberry Juice	\$4

SPIRITS	PER 30 ML
Basic Spirits (Vodka, Scotch, Bourbon)	\$12
Top Shelf Spirits	\$15



2023/2024

Cocktails

Classic – \$15pp

PINK KISS

This passionate smacker will leave you blushing. Beefeater Pink Gin, combined with ginger ale and softened with fresh cucumber and grapefruit.

SHIMMER

Time to bring the sparkle. Sparkling wine elevated with a touch of ginger liqueur.

PROUD AS

Punch... you guessed it! Gin, vermouth, sparkling wine with a fruity finish

LIMONCELLO SPRITZ

Zesty, fun, fruity and served with a sprig of rosemary. Great for a summers day.

MULLED WINE

The classic winter crowd pleaser, perfectly spiced and sweetened to warm your hands and hearts.

Signature – \$18pp

FRENCH MARTINI

A classy start to any special occasion, with the sweetness of vanilla vodka and pineapple tempered with a beautiful black raspberry liqueur.

WHITE CHOCOLATE ESPRESSO MARTINI

A Melbourne after dinner, before dinner and during dinner staple! Ours has a little difference with the sweetness of white chocolate and vanilla.

THREE FOLD

A modern twist on the all time classic Negroni, using Melbourne's own Starward whisky, Campari and sweet vermouth.

DISARONNO SOUR

Sweet, sour, foamy and fun. Lemon juice cuts through the beautifully intense almond liqueur. Literally finished with a cherry on top.

WATERMELON MARGARITA

Soy el alma de la fiesta! Tequila, lime, sweet watermelon and fiery chilli salt rim.

SHOWTINI

A Showtime creation, with beautiful floral notes shining through to match this beautifully coloured drink, a lovely and light way to start your event. Passionfruit, vanilla and pineapple headline the show.

