

From bite size canapés to engaging seated dinners, everything is designed to stimulate your senses



CANAPÉS

COLD CANAPÉS

- Spinach, ricotta, pine nut tartlet (v)
- Honey & balsamic glazed beetroot, persian feta (v, gf)
- Goat's cheese parfait, fennel purée, orange (v)
- Scallop, lime gel, native pepper (gf)
- Smoked salmon, rye bread crostino, crème fraîche, dill crostini, prosciutto, fennel
- Confit ocean trout, radish, earl grey gel
- Wagyu bresaola, asparagus, feta, rocket (gf)
- Chicken rillettes, chervil, brioche
- Tomato tarte fine, basil, balsamic (v)

HOT CANAPÉS

- Marinated tofu, aubergine caviar (vg, gf)
- Crystal bay prawn toast, chilli, coriander, sesame (df)
- Smoked mozzarella croquette, rocket (v)
- Arancini, lamb ragu, aioli
- Coconut prawn, mango gel, mint
- Wagyu beef pie, carrot crisp
- Lamb sausage roll, harissa
- King crab cake, chili jam, coriander
- Cheeseburger spring roll

SUBSTANTIAL CANAPÉS

- Wagyu burger, brioche bun, caramelised onion jam
- Baked ling, sweet pot mash, potato crisps
- Spiced bbq pork slider, asian slaw
- Pea & mint risotto, pecorino (v)
- Larp of Chiang Mai (Thai chicken salad) (gf, df)
- Teriyaki salmon skewer, sriracha mayo (gf)
- Lime & coriander squid skewer (df)

DESSERT CANAPÉS

- Orange & almond cake
- Tiramisu
- Banoffee pie
- Key lime tart
- Dark & white chocolate mousse, carrot sponge
- Buttermilk panna cotta, liquorice, mandarin (gf)
- Grapefruit cheesecake

*Minimum spends apply. Menus subject to change. (v) vegetarian (gf) gluten free (df) dairy free

GRAZING STATIONS

OUTBACK STATION

Kangaroo tartare, capers, shallot, crostini, native herbs, spices

SUSHI & SASHIMI STATION

Kingfish, salmon, tuna, maki & california rolls, pickled ginger, wasabi, soy sauce

OYSTER & PRAWN BA

Selection of rock & pacific oysters freshly shucked, mignonette dressing, crystal bay king prawns, lemon, marie rose sauce

CHARCUTERIE STATION

Prosciutto san danielle, wagyu bresaola, coppa, sopressa salami, grissini, pickled onion, olives, truffled peaches, grilled focaccia

AUSTRALIAN CHEESE TABLE

Chef's selection of blue, goat, soft & semi hard cheese, lavosh, mixed nuts, grapes, dried fruit

RISOTTO STATION

Choice of: mushroom | squid & zucchini | pumpkin & lamb | parmesan & asparagus

POKE STATION

Choice of: salmon | chicken with ponzu, furikake, spicy avocado mayonnaise, pickled, fresh vegetables

MEXICAN SOFT TACO STATION

Choice of: braised beef | grilled chicken with guacamole, sour cream, pico de gallo, lettuce, lime

ROAST HAM STATION

Whole roast honey glazed ham, mustard, coleslaw, pickle, soft rolls

SWEETS & DESSERT STATION

Orange & almond cake | dark & white chocolate mousse, honeycomb | tiramisu
buttermilk panna cotta, mint, mandarin (gf) | banoffee pie | key lime tart | grapefruit cheesecake

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Our impressive grazing stations will wow guests with a sensory overload

