



House Feast

2 course | \$45pp
48 hour notice required | min 8 pax

STARTERS

Turkish & Cobb Bread Basket vgn

Cali Avocado Guacamole
sweet peas, corn chips, tomato salsa

Popcorn prawn tostada
aguachiles, avocado, radish, crema, corriander gf vgn

MAINS

Roasted Pumpkin
coconut yoghurt, sorrel, almonds & salsa verde vgn gf

Harissa Spiced Grilled Half Chicken
tahini yoghurt, pickles, herb salsa gf

Crispy Skin Salmon
watercress, cucumber, avocado, miso & sesame dressing df gf

SIDES

Broccoli & almonds gf v n

DESSERT

- \$5pp -

Valrhona Fudge Brownie
dulce de leche & crispies v

Grande House Feast

2 course | \$65pp

48 hour notice required | min 8 pax

STARTERS

Turkish & Cobb vgn

Cali Avocado Guacamole
sweet peas, corn chips, tomato salsa

Popcorn Prawn Tostada
aguachiles, avocado, radish, crema, corriander gf vgp

Artisan Burrata
roasted tomato, red onion & basil v gf

MAINS

Ash Roasted Pumpkin
coconut yoghurt, sorrel, almonds & salsa verde vgn gf

Harissa Spiced Wood Roasted Half Chicken
tahini yoghurt, pickles, herb salsa gf

Crispy Skin Pork Belly
braised chicory & crema

Crispy Skin Salmon
watercress, cucumber, avocado, miso & sesame dressing df gf

SIDES

Sweet Potato Wedges
sweet chilli & sour cream gf v gf vgp

Broccoli & Almonds gf vgn n

DESSERT

- \$5pp -

Valhrona Fudge Brownie
dulce de leche & crispies v

Canapé Menu

Min 20 pieces per item

SNACKS

\$4 per piece

Pizzette

fior di latte & caponata v

Flatbread

herbed ricotta, zucchini & olive v

Mini Jacket Potatoes

sour cream & chives gf, v

Falafel

tahini yoghurt gf, dfp, v

Crumbed New Zealand Ling Goujons

aioli gf, df

Smoked Salmon

brioche & saffron mayo df

White Fish Croquette

tartare

Calamari Rings

lemon dill mayo df

Cajun Chicken Lollipop

lime crème fraiche dfp

Smoked Chicken Wings

chipotle ketchup gf, df

Meatballs

chilli & sugo gf, df

Pepper Steak Lettuce Cups gf

Lamb Kofta

mint yoghurt gf, dfp

Grilled Chorizo

chilli jam & coriander gf, df

SMALL BITES

\$6 per piece

Vietnamese Rice Paper Roll

lime gf, df, v

Goats Cheese Tartlet

semi dried tomato v

Mushroom Arancini

herb mayo gf, v

Vegetable Spring Rolls

sweet chilli df, v

Half Shell Scallop

herb salsa & capers gf, df

Sydney Rock Oysters

nham jim & crisp shallot gf, df

Panko Crumbed Prawns

aioli df

Salmon Tostada

avocado & coriander gf, dfp

Tempura Prawn

sweet soy & szechuan df

Chicken Spring Rolls

tomato jam df

Satay Chicken Skewer

gf, df (contains nuts)

Pork & Fennel Sausage Roll

ketchup

Roast Beef

horseradish cream gf

Asparagus & Prosciutto

parmesan gf

Canapé Menu

Min 20 pieces per item

SUBSTANTIAL

\$7 per piece

Lamb Shoulder Pies,
crème fraîche pastry

Kingfish Poke Box

rice, kimchi, edamame & sushi rice gf (+\$2pp)

Agedashi Tofu Poke Box

kimchi, edamame & sushi rice gf

Prawn Caesar Lettuce Cups

parmesan ranch gf

TACO'S

\$6 per person

(GF tortillas available for all tacos)

Fish Taco

iceberg, salsa & lime mayo df

Achiote Chicken Taco

avocado & jalapeño

Popcorn Prawn Taco

tomatillo & slaw df (+1 per piece)

SLIDERS

\$7 per piece

Southern Chicken Slider
slaw & bbq

Chipotle Cheeseburger Slider

DESSERTS

\$5 per piece

Chocolate Brownie

salted caramel

Lemon Meringue Tartlet

White Chocolate Raspberry Cheesecake

Platters

48 hour notice required | Minimum 8 pax

CANAPÉ PLATTERS

Baked Camembert with Honey & Hazelnuts | \$6 per person
freshly baked baguette gfp

Antipasto | \$9.5 per person
salami, mortadella, ham, olives, grissini, marinated grilled vegetables &
ciabatta gfp, df

Chips & Dips | \$9 per person
hummus, tahini yoghurt, guacamole, corn chips & seasonal vegetables gf, dfp

Cheese & Crackers | \$10.5 per person
3 cheese varieties, lavosh, crackers, fruit & nuts gfp

Fisherman's Platter | \$10.5 per person
harissa squid, crumbed fish goujon, popcorn prawn, tartare & lemon df

SLIDERS

Choose one variety of slider per platter
\$10.5 per person

Chipotle Cheeseburger Slider
jalapeño

Southern Fried Chicken Slider
slaw, pickle & white bbq

Crumbed New Zealand Ling Slider
iceberg, red onion & tartare

Pulled Pork Slider
apple & cabbage slaw & bbq sauce



Pizza Party

All you can eat pizza | \$25 per person | Minimum 6 pax

TO START

Garlic Ciabatta v

WOODFIRED PIZZA

Margarita

san marzano tomatoes, basil, parmesan, fior di latte & extra virgin olive oil v

Pepperoni

san marzano tomatoes, mozzarella & pepperoni

Supreme

san marzano tomatoes, fior di latte, bacon, ham, capsicum, olive & pineapple

Meat Lovers

fior di latte, beef, smoked chicken, salami, bacon & bbq sauce

DESSERT PIZZA

+\$4 per person

Nutella

marshmallow, strawberry & praline v