

SIMPLE AND BEAUTIFUL



CATERING

canapés, fork bowls & sweet endings menu

“a special occasion requires special catering”

nibble \$30 / pp

7 items per guest

recommended for a 1 hour service

3 cold canapés

4 hot canapés

graze \$42 / pp

8 items per guest

recommended for a 2-3 hour service

3 cold canapés

3 hot canapés

1 fork bowl

1 dessert

delight \$58 / pp

12 items per guest

recommended for a 3-hour service

3 cold canapés

5 hot canapés

2 fork bowl

2 dessert

feast \$72 / pp

15 items per guest

recommended for a 4-hour service

4 cold canapés

5 hot canapés

3 fork bowl

3 dessert

canapés

cold

grilled zucchini, ham & herbed labna roulade (gf)
thai chicken salad spoons with crispy shallots & nam jim (gf)
Falafel koftas with beetroot puree & garlic sauce (vegan)
twice cooked crouton with smoked salmon & dill
preserved lemon, crab mousse & sesame cracker (gf)
peking duck pancake with spring onion & hoisin
cured white fish with lemongrass broth & coconut (gf)
bruschetta with market day ingredients
assorted sushi (nori) rolls with accompaniments (gf)
herbed pikelets with blue cheese mousse & shaved pear
spiced peanut tofu rice paper rolls (gf) (vegan)
caramelised onion & sweet potato frittata with bacon & sour cream (gf)
smoked duck pate with raisin toast & herbs
parmesan crisp, goats cheese mousse, beetroot & herbs (gf) (v)

hot

saffron, porcini mushroom & parmesan arancini (v)
moroccan lamb mini pies with greek yogurt & mint
pressed berkshire pork belly skewers (gf)
mushrooms stuffed with goat cheese, basil & sundried tomatoes (gf) (v)
tiger prawn skewers with wasabi mayonnaise
indonesian style chicken peanut satay with a spiced peanut sauce (gf)
braised lamb neck, chimi churri, yogurt & filo
crispy tempura chicken bites with sweet & sour
herbed polenta, parmesan, black pepper & south-west angus sirloin (gf)
petite pork sausage rolls with caramelised tomato relish
vegetable house-made spring rolls with chilli plum & soy (vegan)
asparagus, prosciutto & salsa verde tapa (gf)
mini chicken sandwich, aged cheddar, aioli & tomato relish
pumpkin veloute shots, parmesan wafer & basil oil (gf) (v)
smoked bocconcini, pastry, tomato & basil (v)

fork bowls

spinach & ricotta ravioli, shaved parmesan & market herbs (v)
tempeh Pad thai, lime, crushed nuts & chilli slither (gf) (vegan)
beef chasseur & mini dumplings with sour cream & herbs
southern fried chicken pieces with maple syrup & waffle
penne carbonara – served with shaved parmesan & lemon evoo
sweet & sour pork with steamed rice & crispy shallots
satay beef with mild peanut sauce, crushed nuts, chilli & lime (gf)
sweet potato & feta frittata with pomegranate dressing (gf) (v)
pulled pork bao with five spice praline
thai green curry with sticky coconut rice & coriander (gf) (vegan)
slow cooked Italian meatballs in a rich tomato sauce
beef & guinness pies with creamy mash & flaky pastry lids
moroccan spiced chicken meatballs with smoked eggplant sauce (gf)
char grilled sirloin & hand cut chips with béarnaise sauce (gf)
seared duck breast, lentils, duck sauce, pancetta (gf)
tandoori chicken skewers with mint yoghurt drizzle & chopped mint (gf)
spicy beef skewers & chilli plum glaze, crispy noodles & coriander
parmesan gnocchi, forest mushrooms, asparagus & salsa verde (gf)

sweet endings

chocolate dipped strawberries (gf) (vegan)
white chocolate & raspberry panna cotta (gf) (v)
caramel cheesecake bars (v)
portuguese custard tarts (v)
seasonal fruit skewers & passionfruit glaze (gf) (vegan)
lemon meringue pies (v)
bitter sweet chocolate tarts (v)
coconut slice with double cream (v)

optional upgrades

brioche sliders \$5 / pp

pulled pork, creamy coleslaw, parsley & chipotle
shredded beef snitzel, kewpie, mustard & cheddar
falafel, houmus, mint yogurt & iceberg (v)

local & international cheese platter \$4 / pp

a selection of local & international cheeses, presented with accompaniments on the dessert buffet

tea & coffee station \$2.50 / pp

a selection of teas, moccona coffee & sugar with full cream, skim & soy milk

late night supper \$7.50 / pp

roast beef/lamb or pork & gravy rolls
cheese boards with dips, crackers & accompaniments
loaded hot dogs

packages include

serviettes & crockery
all food service equipment
staffing & culinary team (minimum 70 guests)

additional

wedding cake cutting
· plated, with berries & cream, or bagged for guests \$3.50 / pp
· presented on platter to the buffet table \$1.50 / pp