



# Catering Packages 2023



## Canapé Packages

### Canapé Package 1\* - \$40 per person

Suitable for 30 minutes to 1-hour duration, choose 3 selections  
(6 pieces per person)

### Canapé Package 2\* - \$55 per person

Suitable for 2-hour duration, choose 4 selections  
(8 pieces per person)

### Canapé Package 3\* - \$70 per person

Suitable for 3-hour duration, choose 6 selections  
(12 pieces per person)

### Canapé Package 4\* - \$95 per person

Suitable for 4-hour duration, choose 9 selections  
(18 pieces per person)

\*Please note substantial canapés are not included in the packages above.

## Canapé Menu

### Cold selections

Taramasalata dip with crispy sourdough croutons

Vietnamese prawn roll (gf – no sauce) (df)

Assortment of sushi, nori rolls and nigari (gf – no sauce) (df)

Rock melon, prosciutto and bocconcini skewers (gf)

Roast duck crepe with hoisin sauce

Sydney rock oyster, finger lime, eschalots (gf) (df)

*\*additional cold canapé option from \$7 per person, per canapé*

### Hot selections

Spiced calamari with garlic mayonnaise and fresh lemon

Traditional beef and red wine pie

Stuffed pumpkin flower with spiced pumpkin (v)

Roasted ratatouille and goat cheese tart (v)

Chicken tikka samosa with minted yoghurt

King prawn, lemon grass and chili wrap

Kale and onion pakora with mint sauce (gf)

Quinoa falafel with fresh tomato salsa (gf)

Truffle mushroom and parmesan arancini ball (gf)

*\*additional hot canapé option from \$8 per person, per canapé*

### Dessert selections

Bitter chocolate tart with popcorn

Strawberry cheesecake with chamomile jelly

Lemon and raspberry tart with white chocolate crumb

Mini pavlova with mango curd and passionfruit

*\*additional dessert canapé option from \$7 per person, per canapé*

### A little something extra...

#### Substantial selections - \$14 per person per canapé

Barramundi fish and chips with homemade caper mayonnaise

Pier one beef slider

Sesame beef and sugarcane with caramelised mash

Crispy chicken tulip with Korean sauce

Raw kingfish poke bowl

Pulled pork and coleslaw slider

Prawn rolls, lime mayonnaise and crisp lettuce in a milk bun roll

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## Plated Menu

Two Course Set Menu - \$95 per person

Two Course Alternate Service Menu - \$105 per person

Three Course Set Menu - \$110 per person

Three Course Alternate Service Menu - \$120 per person

Sides - \$5.50 per side, per person

### Entrées

Kingfish with apple, horseradish and garlic

Mushroom ravioli with parmesan cream, garden peas and lemon gel

Charred prawns, mango and chili salsa with toasted sour dough

Torched scallops with roasted artichoke, cauliflower puree and crispy bacon

Lamb cutlet with garlic, torched cherry tomato and salt bush

Beetroot cured salmon gravlax, fennel, watercress and dill salad with a buckwheat cracker

### Mains

Roasted chicken breast with romesco puree, hazelnuts, watercress and burnt silver beet

Miso glazed barramundi fillet with wild mushrooms, spring onions and lemongrass broth

Beef tenderloin with truffled mash potato, mushroom duxelle, crispy kale with herb butter or roasted eshallot, broccolini, black garlic and salsa verde

Herb crusted salmon with quinoa, chickpea salad, torched cherry tomato and pomegranate yoghurt

Moroccan lamb with goats curd, zucchini, pea and mint

Baked cod fillet with steamed broccolini, freekah and sauce vierge

### Sides

Garlic and rosemary roasted chats

Steamed greens

Rocket, parmesan and balsamic

Honey glazed carrots with mustard dressing

### Desserts

Chocolate fondant with peach gel, mascarpone and grapefruit

Strawberry chamomile tart with basil roasted strawberries, oat crumble and elderflower

Mango cheesecake with passionfruit chia pudding, shortbread and kaffir lime

Lemon tart with pistachios and fresh raspberries

Bailey's brûlée with pistachio and fig biscotti

Strawberry pavlova with lychee and candied hazelnuts

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## Shared Platters

Unless indicated otherwise, each platter serves 5 guests as a substantial amount or 10 guests as a snack.

Sydney rock oysters - \$6 per oyster, served with raspberry vinegar | suggested serving four per person

Fresh Australian tiger king prawns (1kg) - \$90 per platter | \$110 per platter peeled

Mixed Australian seafood (1kg) - from \$140 per platter

Shucked oysters, fresh tiger prawns, smoked salmon, mussels and baby octopus – subject to seasonality and availability

Mixed antipasto - \$120 per platter

Marinated roast vegetables, feta, olives and sliced charcuterie

Mixed mezze - \$120 per platter

Pickled vegetables, falafel, hummus, stuffed pepper, olive and sliced salami

Trio of cheeses - \$130 per platter

Three Australian cheeses with dried fruits, quince and lavosh crackers

Dips and breads - \$80 per platter

Selection of house made dips with sourdough and turkish bread

Fruit platter - \$80 per platter

Selection of sliced seasonal fruits

Dessert canapé platter - \$80 per platter

Choice of three desserts: chocolate tart with caramel popcorn, macarons, grapefruit brûlée tart and chocolate fudge

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# Food Stations

All stations have a 90 minute duration and must be in conjunction with an existing catering package. Min. 30 guests required for all food stations \* excluding ice cream station.

## Carvery station - \$30pp

Select one meat – roast riverina beef striploin or roasted lamb leg - Accompanied with roasted chats and seasonal greens

Served with assorted breads and a selection of condiments

## Gourmet pizza station - \$30pp

Selection of two – margherita, prosciutto & rocket, meat lover or mediterranean vegetable

## Pier one slider station – static station \$25pp / live station \$30pp

Selection of two – herb crusted chicken thigh fillet, premium beef patties, vegetable patties, or bbq pulled pork

## Taco station - \$30pp

Choose between pulled beef or spicy chicken soft shell tacos

Served with pineapple salsa and sriracha mayonnaise

## Dumpling station - \$25pp

Selection of two – vegetable, chicken, prawn | served with soy fusion, chili sauce and Asian coleslaw

## Sushi station - \$30pp

Selection of sushi and sashimi with pickled ginger, wakame, soy sauce and wasabi

## Prawn bar - \$30pp

Prawns on ice served with a selection of condiments

## Oyster bar - \$35pp | live shucking station at \$45pp

Oysters on ice served with a selection of condiments

## Cheese & antipasto station - \$30pp

Assorted gourmet cheeses and traditional Italian antipasto including a selection of roasted vegetables, homemade dips and relishes, cured meats, artisan bread selection, and rocket salad

## Cheese station - \$20pp

Three types of cheese, nuts and crackers

## Ice cream & gelato station - \$25pp – Min. 100 guests required for ice cream station

Selection of ice cream and gelato flavors served in cups or cone

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## Beverage Packages

### Rocks Package

1hr - \$40 per person, 2hrs - \$50 per person, 3hrs - \$60 per person,  
4hrs - \$70 per person, 5hrs - \$75 per person

Willowglen NV Brut – Riverina, NSW  
Willowglen Semillon Sauvignon Blanc – Riverina, NSW  
Willowglen Shiraz Cabernet – Riverina, NSW  
Cascade Light  
Carlton Draught  
soft drinks, juice, still & sparkling water

### Harbour Package

1hr - \$60 per person, 2hrs - \$70 per person, 3hrs - \$80 per person,  
4hrs - \$90 per person, 5hrs - \$95 per person

NV Cool Woods Sparkling Brut – Barossa, SA  
Tai Tira Sauvignon Blanc – Marlborough, NZ  
Yalumba 'Wild Ferments' Shiraz – Barossa Valley, SA  
Cascade Light  
Lord Nelson Three Sheets Pale Ale  
Soft Drinks, Juice, Still & Sparkling Water

### Walsh Bay Package

1hr - \$70 per person, 2hrs - \$80 per person, 3hrs - \$90 per person,  
4hrs - \$100 per person, 5hrs - \$105 per person

Veuve Ambal Blanc De Blancs Brut – Burgundy, France  
Cape Mentelle Sauvignon Blanc – Margaret River, WA  
Snake + Herring 'Tough Love' Chardonnay – Margaret River, WA  
Sister's Run Cabernet Sauvignon – Coonawarra, SA  
First Creek Pinot Noir – Hunter Valley, NSW  
Cascade Light  
Stella Artois  
Lord Nelson Three Sheets Pale Ale  
Soft drinks, juice, still & sparkling water

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## Wine & Beer Menu

Sparkling & Champagne	Bottle
Chandon brut, King Valley, VIC	88
NV Mumm, France	132
NV Bollinger, Ay France	220
<b>White Wine</b>	
Catalina Sounds Sauvignon Blanc, Marlborough, NZ	85
Chaffey Bros, Tripelpunkt Riesling, Eden Valley, SA	85
Tar and Roses Pinot Gris, Strathbogie, VIC	85
<b>Rose</b>	
Reverie Rose, France	85
Dominique Portet Fontaine Rose, Yarra Valley, VIC	85
<b>Red Wines</b>	
First Creek Pinot Noir – Hunter Valley, NSW	85
Massena Moonlight Run GSM, Barossa Valley, SA	85
Sister's Run Cabernet, Coonawarra, SA	85
Yalumba Shiraz, Barossa Valley, SA	85
<b>Beer</b>	
Cascade Light	9
Stella Artois	12
Crown Lager	12
Asahi	14
Peroni	14

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## Cocktail & Spirits Menu

### House Spirits

Beefeater Gin	12
Absolut Vodka	12
Bundaberg Rum	12
Beenleigh Rum	12
Jim Bean	12
Johnnie Walker Red	12

### Bourbon

Canadian Club	14
Wild Turkey	14
Makers Mark	14
Jack Daniels	14
Southern Comfort	14

### Aperitifs

Campari	14
Pernod	14
Vermouth	14
Pimms	14

### Gin

Bombay Sapphire	14
Plymouth	14
Hendricks	14

### Whisky

Chivas Regal 12 yrs	14
Jameson	14
Johnnie Walker Blue	40

### Single Malt

Laphroaig 10yrs	18
Glenmorangie 10yrs	16
Glenfiddich 15yrs	18

### Vodka

Absolut Elyx	14
Belvedere	18

### Cocktails

Mimosa	24
Bellini	22
Aperol Spritz	22
Caprioska	22
Tequila Sunrise	22
Mojito	22
French Martini(on request)	25
Espresso Martini(on request)	25

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