

CANAPÉ PACKAGES

1 HOUR	30
Three hot & two cold	
1.5 HOURS	40
Five hot & three cold	
2 HOURS	49
Seven hot & three cold	

COLD

Seared scallop, pickled celery, spiced tomato, avocado

Kingfish crudo, squid ink cracker, citrus cream

Salmon tartare, pickled kohlrabi, smoked roe

Charred octopus, parsnip, pickled fennel

Spiced beetroot cured salmon, crème fraîche watercress **NF | GF**

Lamb, chickpea hummus, pomegranate, pine nuts

Honey-baked duck breast, celeriac cream & pickled rhubarb **NF | DF**

Peking duck pancake, pickled carrot, spring onion & plum | **NF**

Pepperberry beef fillet, artichoke & fried herbs **GF | NF**

Almond milk panna cotta, maple pumpkin & hazelnut dukkah **V | GF | DF**

Goat cheese souffle, caramelised tomato & rocket verde **V | N**

DESSERT

Petit passionfruit cheesecake with raspberry crème **NF | H**

Whisky caramel tartlets **NF | GF**

Custard & cream filled profiteroles | **H**

Petite lemon tarts with Italian meringue **NF | GF**

Individual vanilla panna cotta, berries **NF | GF**

Individual mango coconut panna cotta with pineapple compote **NF | GF | DF | VG | H**

SUBSTANTIAL CANAPÉ PACKAGES

1 HOUR	49
Four canapés & two substantial items	
1.5 HOURS	64
Five canapés & three substantial items	
2 HOURS	80
Six canapés & four substantial items	

HOT

Chorizo, zucchini & herb fritters, smoked paprika, lemon aioli

Beef Wellington, tomato chutney

Beef chipotle skewer, lime & red pepper salsa

Korean fried chicken, kimchi mayonnaise

Chicken satay, peanut & coconut dressing

Chicken & lemongrass kofta, lime aioli, crispy shallots

Southern fried chicken strips, chipotle & lime aioli | **DF**

Honey sriracha grilled chicken skewer, sesame & green onion glaze | **DF**

Peking duck bao, fermented cabbage, hoi sin plum, radish | **DF**

Middle Eastern lamb sausage roll, harissa, preserved lemon yoghurt

Moroccan lamb kofta, lemon oregano tzatziki

Szechuan & dried lime salted squid, sweet chilli & soy syrup **DF | NF**

Thai prawn cakes, peanut chilli caramel, coriander, mint | **DF**

Tempura prawn, fried chilli, green onion, black sesame mayonnaise | **DF**

Pumpkin & almond samosa, mango chutney, yoghurt | **V**

Mini pizzette, sun-dried tomato pesto, torn basil, fior di latte | **V**

Roasted pumpkin, caramelised leek & feta arancini, roasted tomato aioli | **V**

Grilled halloumi skewers, harissa salsa, green olive, preserved lemon, rocket | **V**

ALL PRICING IS PER PERSON UNLESS STATED OTHERWISE

Note: We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients
V vegetarian | **VG** vegan | **GF** gluten free | **NF** nut free | **DF** dairy free | **H** halal



SLIDERS

Pork tonkatsu slider, Japanese slaw, curry aioli
 Beef double cheeseburger, bourbon onions, hickory barbeque sauce, garlic pickle, brioche
 Korean fried chicken burger, red pepper kewpie, kimchi slaw, brioche
 Pulled Boston Bay pork slider, apple & fennel slaw, smoky barbeque sauce
 Southern-fried chicken slider, pickle, chipotle, slaw
 Smoked beef brisket burger, cream cheese, barbeque jalapeño mayonnaise
 Harissa halloumi burger, beetroot relish, portobello, lemon aioli | **V**
 Buffalo chicken, American cheese, ranch dressing, guacamole

COLD

Spicy chicken larb, kaffir lime, mint, toasted rice, crispy shallots, sweet oyster dressing **NF** | **DF**
 Chermoula prawn salad, mint couscous, cucumber, torched orange aioli | **DF**
 Five-spice crispy pork belly bun bowls, Asian noodle, herb salad | **DF**
 Poke bowl, salmon, avocado, sushi rice pickled ginger, ponzu | **DF**
 Baby gem leaves, maple bacon, shaved pecorino, white anchovy dressing | **NF**

HOT

Wild mushroom gnocchi, parmesan cream, chives, toasted pine nuts | **V**
 Beef Osso Buco, orecchiette, olive oil, parmesan gremolata
 Conchiglie pasta, confit duck, lemon herb pangrattato
 Beef Penang curry, grilled pineapple toasted coconut, Jasmine rice
 Braised pork belly, apple & fennel salad, celeriac remoulade
 Charred spicy plum pork, rice noodle, herb salad | **DF**
 Murgh makhani (butter chicken), steamed rice, roti crisps, yoghurt
 Burrito bowl, spiced chicken, black beans, guacamole, roasted corn & jalapeño salsa
 Yoder smoked beef rib, buttermilk cider slaw, pickled onion
 Miso Atlantic salmon, buckwheat noodles, snake beans, black sesame

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LIVE FOOD STATION PACKAGE (4 stations)

Minimum 200 guests | Please choose one cold canapé, two hot canapés & four food stations.

79

LIVE FOOD STATIONS (2hrs)

(Food stations outside of the package offering must be accompanied with a canape package)

Taco & Burrito	23	Pizza	23
Banh Mi	23	Bao Bun	23
Seafood	27	Sweet & Salty	23
Paella	23	Chocolate	23
Curry	23		

SAVOURY

TACO & BURRITO

Beef, chicken & vegetarian

Mexican cheese, jalapeño, roasted corn salsa, guacamole, sour cream & fresh herbs

BANH MI

Crispy pork & chicken | **DF**

Fresh herbs, cucumber, pickled carrot & radish, onion & chilli pho

Beef & vegetarian **GF** | **DF**

Glass noodles, bean sprouts, broth & Vietnamese herbs

SEAFOOD

Tempura prawn

Battered flathead

Chilli lime salted squid

Fresh lemon & lime, sesame soy, tartare & aioli

PAELLA

Paella chicken & chorizo

Pinchos morunos (spicy pork skewer) **GF** | **DF** | **NF**

Black bean, charred mango, lime & coriander salsa

CURRY

Butter chicken

Massaman beef curry

Spice-scented steamed basmati rice

PIZZA

Classic margarita, tomato, bocconcini & basil

Prosciutto, smoked scamorza, olive & rocket

Double smoked ham, sopressa, Italian sausage, fior di latte & herbs

BAO BUN

Crispy pork belly, peking duck, soy & miso fried tofu, spicy plum, pickled carrot & radish, chilli, red cabbage & fresh herbs

DESSERT

SWEET & SALTY

Hot cinnamon doughnuts

Choc-tops

Popcorn

CHOCOLATE

Triple chocolate brownie

Cupcakes

Fudge cookies

Caramel slice

Mousse cups

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