

ALL BREAKFAST ITEMS ARE SERVED WITH FILTERED COFFEE,  
TEA & FRUIT JUICE

## CONTINENTAL BUFFET

Selection of mini fruit muffins & French pastries | **V**

Yoghurt pots, strawberry compote & granola | **V**

Sliced, fresh seasonal fruit | **V**

Warm filled croissants:

| Double smoked ham, provolone

| Tomato, basil pesto, provolone

| Plain, served with Beerenberg preserves

31

## BREAKFAST CANAPÉS

Yoghurt pots, strawberry compote & granola | **V**

Potato bun, maple glazed bacon, herb omelette, tomato chutney | **NF**

Croque monsieur, double smoked ham, Gruyère, mustard mayonnaise | **NF**

Flaked hot-smoked salmon tart, truffle eggs, crème fraîche, caviar | **NF**

Zucchini & ricotta fritters, tomato & olive salsa **NF** | **V**

French toast, whipped mascarpone, honey, fresh berries **NF** | **V**

37

## BREAKFAST PLATED

### SHARED

Selection of mini fruit muffins & French pastries

Sliced, fresh seasonal fruit

47

### SELECT ONE HOT ITEM

Grilled Barossa bacon, scrambled free-range eggs, herb baked tomato, mushroom,  
chicken chipolata, charred sourdough

Sweet potato & leek rosti, braised beef brisket, wilted spinach, poached free-range eggs,  
roasted tomato hollandaise

Toasted Scottish bap, grilled Barossa bacon, poached free-range eggs,  
roasted tomato & basil sugo, fior di latte, basil pesto

Breakfast bagel, truffled eggs, smoked salmon, goat feta, rocket, heirloom tomato salsa

Grilled focaccia, smashed avocado, poached free-range eggs, grilled asparagus, toasted grains | **V**

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ALL ITEMS ARE SERVED WITH FILTERED COFFEE & TEA

ONE BREAK ITEM	12
TWO BREAK ITEMS	16
THREE BREAK ITEMS	20

## BREAK ITEMS

### SWEET ITEMS

Assorted cookies  
Sliced fresh fruit  
Scones  
Mini muffins  
Mini Danish pastries  
Carrot & walnut cake  
Triple chocolate brownies  
Portuguese custard tart  
Kyttons Bakery lamingtons

### SLICES

Lemon coconut  
Peanut butter & white chocolate blondie  
Cheesecake crumble  
Anzac caramel  
Muesli & yoghurt

### CUPCAKES

Vanilla raspberry  
Lemon curd  
Banana caramel  
Chocolate salted caramel  
Peanut Snickers

### PROTEIN BLISS BALLS

Cocoa & peanut butter  
Pistachio & cranberry  
Salted caramel  
Toasted hazelnut & date  
Coconut & apricot

### BARISTA COFFEE UPGRADE

Barista made espresso coffee, hot chocolate and teas.

Coffee cart fee	200
Per cup	5.50

### SAVOURY ITEMS

Balfours cocktail pastries, Beerenberg  
tomato sauce | **NF**

### SCROLLS

Smoked chicken & green olive | **NF**  
Gypsy ham & sun-dried tomato | **NF**  
Mediterranean vegetable & basil pesto | **V**

### QUICHES

Bacon & Gruyère | **NF**  
Chorizo & olive | **NF**  
Baby spinach & cherry tomato | **V**  
Zucchini & ricotta | **V**

### HEALTHY OPTIONS

Chia seed, almond milk & raspberry pots  
Activated nuts & dried fruit  
Greek yoghurt & puffed grain granola  
Blueberry, flaxseed & oat bars

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## SELECT THE FOLLOWING

ONE FILLED ROLL

ONE SALAD

ONE SLICE

35

SERVED WITH FILTERED COFFEE, TEA & SOFT DRINKS  
& FRUIT SALAD

### FILLED ROLL

Roasted chicken, avocado, salad  
& mayonnaise | **NF** | **DF**

Double smoked ham, vintage cheddar,  
tomato & dijon mustard | **NF**

Roasted beef, caramelised onion, sundried  
tomato pesto & rocket leaves

Roast lamb, tabouli, tzatziki & salad leaves | **NF**

### SLICE

Lemon

Chocolate Brownie

Cheesecake Crumble

ANZAC Caramel

### SALAD

Wild rocket, roasted beetroot, Persian feta &  
hazelnut dukkah | **GF**

Spice roasted chickpea & pumpkin, cranberries,  
toasted almond & goats curd | **V** | **GF**

Roasted potato salad, pancetta crisps, shaved  
pecorino & mustard cream | **NF**

Greek feta, olive, tomato, cucumber &  
sticky balsamic | **GF** | **NF** | **DF**

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**SELECT THE FOLLOWING**

ONE FILLED ROLL

ONE SALAD

TWO HOT DISHES

ONE SWEET

41

SERVED WITH FILTERED COFFEE, TEA &amp; SOFT DRINKS

**FILLED ROLL**Poached chicken, avocado salsa, green leaves, seeded mustard mayonnaise | **NF**Roasted chicken, crispy bacon, tomato, lettuce, Caesar dressing | **NF**Double smoked honey ham, vintage cheddar, tomato, dijon mustard | **NF**

Seared-peppered beef, caramelised onion, sun-dried tomato pesto, rocket leaves

Aldinga smoked turkey, triple cream brie, cranberry, mayonnaise | **NF**Roasted leg of lamb, tabouli, cucumber, tzatziki, salad leaves | **NF**Prosciutto, provolone, olive tapenade, roasted capsicum, vegetable relish | **NF**Charred pumpkin, sun-dried tomato, baby spinach, Persian feta | **V****SALAD**Baby spinach, roasted heirloom beetroot, Persian feta, hazelnut dukkah | **V | GF**Spice-roasted chickpea & pumpkin, cranberries, toasted almond & goat curd | **V**Heirloom tomato, fior di latte, caramelised onion, pesto, fried basil | **V | GF**Wild rocket, shaved pecorino, honey-baked pear, seeded mustard & red wine vinegar | **V | NF**Orange, pickled fennel, breakfast radish, watercress, roasted cashews | **V | GF | DF**Broccoli, green beans, Russian kale, edamame, slithered toasted almonds, tahini dressing | **VG | GF | DF****HOT DISH**Murgh makhani (butter chicken), butter, cream, cashew, spices | **GF**Korean fried chicken, fermented cabbage salad, fried beans, green onion | **DF | NF**Persian lamb tagine, dates, pickled lemon, moghrabieh | **NF**Char siu pork, Cantonese eggplant, grilled broccolini, black vinegar | **DF | NF**Memphis smoked beef brisket, grilled vegetables, pickled onions, chipotle butter | **NF | GF**Slow cooked barbeque beef short rib, grilled potatoes, barbeque glaze, chimichurri | **DF | NF**

Mustard &amp; red miso baked Atlantic salmon, toasted sesame, asparagus, nori &amp; yuzu butter

Soy braised wild caught barramundi, steamed pak choi, garlic chips, chilli | **DF | NF**Potato gnocchi, wild mushroom, garden peas, truffle oil, shaved parmesan, herbs | **V | NF**Cauliflower & chickpea masala, chilli, cashew, coriander | **VG | GF****SWEET**

Fresh fruit salad

Triple chocolate brownie

Assorted slices

Mini cupcakes

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TWO HOT DISHES

ONE VEGETARIAN HOT DISH

ONE SALAD

47

SERVED WITH FILTERED COFFEE, TEA, BREAD, BUTTER &amp; FRUIT

**HOT DISHES****CHICKEN**Murgh makhani (butter chicken), butter, cream, cashew, spices | **GF**Korean fried chicken, fermented cabbage salad, fried beans, green onion | **DF**Honey sriracha barbeque chicken, charred corn, pineapple & coriander verde **GF | DF | NF**Middle Eastern baked chicken, green olive, almond, grilled tomato, preserved lemon **GF | DF****LAMB**Persian lamb tagine, dates, pickled lemon, moghrabieh | **NF**Kashmiri lamb rogan josh, yoghurt, spices, chilli | **GF**Slow roasted lamb shoulder, sumac-roasted chickpeas, pomegranate syrup, caramelised yoghurt **GF | NF****PORK**Braised pork belly, turmeric, lemongrass, coconut **GF | DF**Cuban mojo barbeque pork shoulder, black bean salad, mango lime salsa **DF | GF | NF**Char siu pork, Cantonese eggplant, grilled broccolini, black vinegar **DF | NF**

Sticky pork belly, sweet &amp; sour vegetables, sesame noodles

**BEEF**Memphis smoked beef brisket, grilled vegetables, pickled onions, chipotle butter **GF | NF**Beef medallions, portobello mushroom, red wine braised baby onions, mustard cream **GF | NF**Slow cooked barbeque beef short rib, grilled potatoes, barbeque glaze, chimichurri **GF | NF | DF**Massaman beef curry, coconut cream, Thai spices, roasted peanuts | **GF****VEGETARIAN**Vegetable Biryani, potato, peas & saffron spice **GF | DF | VG**Indonesian Nasi Goreng, cabbage, soy, crispy shallots **DF | V**Cauliflower & chickpea masala, chilli, cashew, coriander **GF | DF**Moroccan baked sweet potato, roasted peppers, red onion **V | GF | DF | NF**Potato gnocchi, wild mushroom, roasted baby tomato, herbs | **V****SEAFOOD**Soy braised wild caught barramundi, steamed pak choi, garlic chips, chilli **DF | NF**Mustard & red miso baked Atlantic salmon, toasted sesame, asparagus, nori, yuzu butter | **GF**Grilled kingfish, charred provençal vegetables, green olive & basil tapenade | **GF**Atlantic salmon, roasted kipfler potatoes, caper & preserved lemon butter **GF | NF****SALAD**Heirloom tomato, fior di latte, caramelised onion, pesto, fried basil **V | GF**Wild rocket, shaved pecorino, honey-baked pear, seeded mustard & red wine vinegar **V | GF | NF**Grilled baby gem lettuce, pancetta crisps, radish, tahini dressing | **GF**Orange, pickled fennel, breakfast radish, watercress, roasted cashews **GF | DF | V**Garden salad, cherry tomatoes, cucumber, red onion, balsamic dressing **VG | GF | DF | NF****BUFFET UPGRADE | +15****SELECT 2**Atlantic salmon, chilli, mustard, honey & rough-cut herb salad **DF | NF**Beef brisket, slow cooked, smoky barbeque bourbon glaze, lime & chipotle buttered corn cob **NF | GF**Lamb cutlets, Portuguese style, black-eyed beans & roasted tomato yogurt **GF | NF**Pork belly, master stock braised, chargrilled, spicy plum & apple salad **GF | NF | DF**Tandoori marinated chicken, fried potato & mango chutney **GF | NF**Atlantic salmon, chilli, mustard, honey & rough-cut herb salad **DF | NF**Chargrilled vegetables, grilled halloumi & salsa verde **GF | NF****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

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**TWO COURSE LUNCH** | 64

Set entrée & set main or set main & set dessert

**THREE COURSE LUNCH OR DINNER** | 86

Set entrée, alternate main & set dessert

SERVED WITH ASSORTED BREAD ROLLS, FRESHLY BREWED COFFEE, A SELECTION OF TEAS & PETIT FOURS

**PRE-EVENT CANAPÉS** | 13.5

**ADD ONE HOT & COLD SIDE DISH** | 7

**ALTERNATE SERVICE PER COURSE** | 7

**ADDITIONAL CHOICE ENTRÉE** | 9.5

**ADDITIONAL CHOICE MAIN** | 12.5

**ADDITIONAL CHOICE DESSERT** | 9.5

**BESPOKE MENU** | 15

Create your own menu with our Executive Chef Philip Pope

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**COLD****SEAFOOD**

Atlantic salmon, green apple, celery leaf, pickled shallot, crème fraiche **GF | NF**

Spencer Gulf kingfish, kohlrabi, fermented chilli, salted egg, caper, coconut yoghurt **GF | DF | NF**

Spicy king prawn salad, cucumber pickle, kaffir lime, toasted rice, soft Asian herbs, chilli jam dressing, charred lime **GF | NF | DF**

**BEEF**

Poached peppered beef, green olive & basil pesto, fried herbs, burnt heirloom tomato, coriolo extra virgin olive oil | **GF**

**CHICKEN/DUCK**

Pommery mustard chicken, artichoke, endive, toasted walnuts, wild honey lemon thyme **GF**

Honey roasted duck, celeriac cream, poached rhubarb, maple roasted hazelnuts, watercress | **GF**

**LAMB**

Seared lamb loin, golden raisin & freekeh salad, mint & preserved lemon labneh, candied tomato, nasturtium leaf & oil

**PORK**

Charcuterie plate, local smallgoods, pate, giardiniera vegetables, apple & fig relish, charred sourdough | **NF**

**VEGETARIAN**

Burrata, heritage tomatoes, herb crostini, wild cress, vincotto & herb oil **V | NF**

**PLANT-BASED**

Miso-rubbed eggplant, hummus, soy caramel cauliflower, roasted seed granola, baby salad leaves **VG | GF**

**HOT****SEAFOOD**

Seared scallop, romesco, charred free-range pork belly, celeriac & fennel remoulade

Barbeque king prawn, fennel & saffron risotto, lemon, herb pangrattato & herb oil | **NF**

Torched miso Atlantic salmon, toasted buckwheat, sweet potato noodles, white radish, shiitake broth | **DF**

**BEEF**

Lemongrass & soy braised boneless beef rib, green mango & chilli salad **NF | DF**

**LAMB**

Lamb porterhouse, roasted carrot, hummus, pomegranate, harissa yoghurt **GF | NF**

**PORK**

Pork belly, parsnip cream, baked pumpkin, apple relish, mustard oil **GF | NF**

**PASTA**

Potato gnocchi, forest mushrooms, garden peas, parmesan oil, fried greens **V | NF**

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## BEEF

Beef fillet, potato & herb gratin, heritage beetroots, parsnip cream, roasted shallot horseradish butter **NF | GF**

Charred beef fillet, baked parmesan gnocchi, Dutch carrots, portobello ketchup, greens | **NF**

Boneless short-horn beef rib, smoked potato, artichoke crisps, spinach, black garlic & verde **GF | NF**

Sous vide beef striploin, balsamic mushrooms, sweet potato, grilled sprouts, chimichurri **GF | NF**

## LAMB

Grilled lamb rack, green wheat & lemon risotto, green peas, asparagus, truffle & parsley oil | **NF**

Roasted lamb rump, pumpkin fondant, charred leek, rainbow chard, caramelised cauliflower | **NF**

Braised lamb shoulder, pearl barley, buffalo ricotta, heirloom vegetables, pickled walnut, toasted ancient grains

## POULTRY

Charred chicken breast, red pepper & manchego risotto, buttered green vegetables, basil & olive tapenade | **GF**

Baked chicken breast, sage & leek rosti, spinach, wild mushrooms, fried green leek | **NF**

Lemon thyme confit chicken, cauliflower cheese, caramelised root vegetables, vine tomato, chicken jus | **NF**

Crispy duck, confit leg croquettes, beetroot, smoked almond, goat curd, kale pesto

## PORK

Master stock braised pork belly, soy mushrooms, charred cabbage, nashi fruit **DF | NF**

## SEAFOOD

Grilled barramundi, bisque, mussel, finger lime, charred green onion, chilli oil **GF | NF**

Barramundi, grilled potato, spiced lentil, savoy cabbage, red wine butter | **NF**

Grilled Atlantic salmon, fried potato, niçoise vegetables, semi-dried olives, salmon roe **NF | DF | GF**

Atlantic salmon & white anchovy tart, fennel & lemon ratatouille, citrus sabayon | **NF**

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## COLD

Heirloom tomato, fior di latte, caramelised onion, pesto, fried basil **GF | V**

Wild rocket, shaved pecorino, honey-baked pear, seeded mustard & red wine vinegar **GF | V**

Grilled baby gem lettuce, pancetta crisps, radish, tahini dressing | **GF**

Orange, pickled fennel, breakfast radish, watercress, roasted cashews **GF | DF | V**

Garden salad, cherry tomatoes, cucumber, red onion, balsamic dressing **GF | DF | NF | VG**

## HOT

Duck fat roasted potatoes, truffle parmesan, rosemary salt **GF | NF**

Chermoula baked cauliflower, lemon yoghurt, roasted almonds | **GF**

Charred broccolini, dried tomato, pine nuts, basil oil **GF | DF**

Roasted butternut, cranberry, goat feta, lemon thyme **GF | NF**

Baked heirloom vegetables, pomegranate, honey butter, herbs **GF | NF**

Sweet potato wedges, chimichurri, garlic aioli, herbs **GF | NF | DF**

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## COLD

Baked New York cheesecake, Pimm's strawberry compote, pistachio ice cream  
 Citron tart, lime marshmallow, raspberries, crème fraîche  
 Lemon & coconut cake, torched meringue, mango compote, coconut lime leaf sorbet  
 Russian honey & walnut cake, double cream, fresh berries  
 Peanut butter & caramel mousse gateaux, layers of chocolate chiffon sponge, banana ice cream  
 Tiramisu, sponge finger biscuits soaked in coffee, Frangelico, masala spiced mascarpone creme, pure cocoa  
 Vanilla crème caramel, ginger poached apple, chocolate dipped biscotti  
 Assorted mini desserts

## HOT

Chocolate whisky pudding, rich caramel sauce, roasted almond ice cream  
 Spiced rhubarb, pear bakewell tart, vanilla anglaise, double cream  
 Flourless orange & almond pudding, Cointreau ice cream, citrus salad

## GF, DF & VEGAN

Pineapple & coconut sorbet 'bombe'  
 Flourless chocolate cake, berry compote, vanilla coconut sorbet  
 Almond milk & vanilla panna cotta, seasonal fruit compote, almond brittle

## CHEESE

### SA CHEESE PLATTER - SERVED TO THE TABLES

| 14.5

Locally sourced artisan cheeses, Adelaide Hills semi-dried fruits & pastes, Tuckers savoury crackers

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## CANAPÉ PACKAGES

<b>1 HOUR</b>	30
Three hot & two cold	
<b>1.5 HOURS</b>	40
Five hot & three cold	
<b>2 HOURS</b>	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

<b>1 HOUR</b>	49
Four canapés & two substantial items	
<b>1.5 HOURS</b>	64
Five canapés & three substantial items	
<b>2 HOURS</b>	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**

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## 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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