

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

34

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**

40

BREAKFAST PLATED

SHARED

- Selection of mini fruit muffins & French pastries
- Sliced, fresh seasonal fruit

51

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 | 13

TWO BREAK ITEMS | 18

THREE BREAK ITEMS | 22

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 | 220

Per cup | 6

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

38

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

44

SERVED WITH FILTERED COFFEE, TEA & 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, Per-
 sian 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 & red miso baked Atlantic salmon,
 toasted sesame, asparagus, nori & 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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SELECT THE FOLLOWING

TWO HOT DISHES

ONE VEGETARIAN HOT DISH

ONE SALAD

51

SERVED WITH FILTERED COFFEE, TEA, BREAD, BUTTER & 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 & sour vegetables, sesame noodles

BEEFMemphis 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

TWO COURSE LUNCH	69
Set entrée & set main or set main & set dessert	
THREE COURSE LUNCH OR DINNER	93
Set entrée, alternate main & set dessert	
 SERVED WITH ASSORTED BREAD ROLLS, FRESHLY BREWED COFFEE, A SELECTION OF TEAS & PETIT FOURS	
PRE-EVENT CANAPÉS	15
ADD ONE HOT & COLD SIDE DISH	8
ALTERNATE SERVICE PER COURSE	8
ADDITIONAL CHOICE ENTRÉE	11
ADDITIONAL CHOICE MAIN	14
ADDITIONAL CHOICE DESSERT	11
BESPOKE MENU	17
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**

| 16

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

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CANAPÉ PACKAGES

1 HOUR | 33

Three hot & two cold

1.5 HOURS | 43

Five hot & three cold

2 HOURS | 53

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 | 53

Four canapés & two substantial items

1.5 HOURS | 69

Five canapés & three substantial items

2 HOURS | 86

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.

85

LIVE FOOD STATIONS (2hrs)

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

Taco & Burrito	25	Pizza	25
Banh Mi	25	Bao Bun	25
Seafood	29	Sweet & Salty	25
Paella	25	Chocolate	25
Curry	25		

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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