

## Canapé Menu

Create your own canape menu with a combination of 3 cold, 3 hot & 3 fork items served over three hours (one of each item per person)

Canapé & fork options start from \$65 per person

### Cold selection

- beef filet tataki, onion ponzu & garlic chips
- beetroot, goat cheese mousse & almond on rye
- bruschetta, tomato & basil
- crispy taco – prawn, fennel & wasabi mayo
- crispy taco – tuna sashimi, wasabi salsa
- gin cured salmon, cucumber & lime on rye
- king prawns, bloody mary mayo
- little chicken, celery & pine nut sandwich
- rice paper roll – hoi sin chicken & mint slaw
- rice paper roll – duck, cucumber & spring onion
- roast beef en croute, caramelised onion & horseradish crème
- smoked salmon, chive blini & crème fraiche
- sushi – peking duck, spring onion & cucumber
- sushi – teriyaki chicken, avocado & capsicum

### Hot selection

- arancini – beef ragu, parmegiano reggiano
- arancini – mushroom, goat cheese & truffle mayo
- chicken & lemongrass fried wontons, ginger plum sauce
- chicken skewers, satay sauce
- corn fritter, avocado salsa & chèvre
- crispy taco – mushroom, corn, avocado & jalapeno salsa
- crispy taco – pulled pork, apple slaw & chipotle
- fried chicken wings, sweet & spicy sauce
- lamb kofta, tzatziki
- mini filet mignons, house béarnaise
- mini homemade sausage rolls
- okonomiyaki, pork belly & bonito
- pork & chive pan fried gyoza, sesame ponzu
- salt & pepper calamari, lime aioli
- tempura prawns, wasabi mayo
- vietnamese style chicken spring rolls, nuoc cham

## Fork selection

- bao bun – fried chicken, slaw & sriracha
- bao bun – pork belly, pickled veg & hoi sin
- beer battered fish & chips, tartare
- beef massaman, basmati, mint raita & roti
- gnocchi – beef ragu & parmigiano reggiano
- gnocchi – creamy mushroom & pumpkin
- open tortilla, beer battered fish, slaw & tartare
- pork & chive wontons, chilli oil
- pork belly salad, mint slaw & fried shallots
- slider – beef & caramelised onion
- slider – mushroom & haloumi
- slider – soft shell crab & slaw
- wild mushroom risotto, truffle & parmesan

*Minimum 30 people – please enquire for quote on smaller numbers*

## Wandering mini desserts

- cannoli – ricotta pistachio OR chocolate orange
- dessert cup – raspberry cheesecake OR tiramisu
- pudding – flourless chocolate OR sticky date
- tartlet – lemon meringue OR choc hazelnut

*Wandering desserts are an optional extra at an additional \$6.50 person*

*Minimum 30 of each option*

## Late night munchies

- croque monsieur, smoked ham & three cheese
- homemade sausage rolls & party pies
- hot chips, cheese & gravy
- beef & caramelised onion slider, chips
- tuna melt, jalapeno, cheese & charred corn

*Late night munchies are an optional extra at an additional \$10 person*

*Minimum 30 of each option*

## Seated Menu – alternate serve

### Entrée – select two

- beef ragu, gnocchi & parmigiano reggiano
- beef short rib, aji panca bbq sauce, corn salsa & cauliflower puree
- butternut & goat cheese arancini, chilli capsicum sauce
- hendricks cured salmon, cucumber, lime & rye
- kingfish sashimi, yuzu soy, charred eggplant & avocado
- pork belly, celeriac puree, pickled fennel & togarashi
- salt and pepper calamari, rocket salad & lime aioli
- wild mushroom ravioli, alfredo sauce

### Main course – select two

- beef brisket, parsnip puree, green beans & star anise jus
- chicken breast, roasted fennel & romesco
- eye fillet, horseradish crème, broccolini, onion rings & red wine jus
- honey mustard pork loin, carrot puree & garlic bacon beans
- lamb rump, cauliflower puree, pea, zucchini & mint salad
- lemon & oregano chicken breast, tzatziki & rocket salad
- miso duck breast, sour cherry gel, pickled cabbage & baby carrots
- salmon fillet, braised leek & du puy lentils

### Shared side

- rosemary & garlic roasted chat potatoes

### Optional – add shared sides

- roasted sprouts, jerusalem artichoke, garlic & bacon
- honey roasted pumpkin, labne & pine nuts
- rocket, fennel & citrus salad

### Dessert – select two

- baked lemon cheesecake & berries
- flourless chocolate cake, espresso caramel sauce
- orange & almond cake, orange blossom mascarpone cream
- hazelnut & chocolate delice
- lemon tart & blueberries
- sticky date pudding, butterscotch sauce & double cream



## General Catering 2024-25

*One course (main only)  
From \$62 per person*

*Two courses (entrée & main)  
From \$82 per person*

*Optional – add shared sides  
\$5 per person*

*Optional – add dessert course  
\$15 per person*

*Optional – add wandering desserts  
\$6.50 per person per dessert*

*Optional – serve 3 cold & 3 hot canapés instead of entrée*

*Served with bread and butter*

*Minimum numbers 30 – please enquire for quote on smaller numbers*

# General Catering 2024-25



## Seated Menu – share style

### Fusion feast

- crispy taco – prawn, fennel & wasabi mayo
- kingfish sashimi, yuzu soy, charred eggplant & avocado
- okonomiyaki, pork belly, bonito & jap soy
  
- salt and pepper calamari, rocket salad & lime aioli
- pork & chive wontons, chilli oil
- vietnamese style chicken spring rolls, nuoc cham
  
- fried chicken bao bun, slaw & sriracha mayo
- beef short rib, corn & jalapeno salsa
- chicken satay skewers & basmati rice
- steamed garlicky greens

*From \$78 per person*

*Optional – add wandering desserts*

*\$6.50 per person per dessert*

*Minimum numbers 50 – please enquire for quote on smaller numbers*

## Seated Menu – share style

### Classic feast

#### Entrée

- pork belly, celeriac puree, pickled fennel & togarashi
- butternut & goat cheese arancini, chilli capsicum sauce
- hendricks cured salmon, cucumber, lime & rye

#### Main

- chicken breast, roasted fennel & romesco
- eye fillet & red wine jus
- spring vegetable pan fried gnocchi, fresh herbs & chevre
- rosemary & garlic roasted chat potatoes
- honey roasted pumpkin, labne & pine nuts
- rocket, fennel & citrus salad

*One course (main only)*

*From \$63 per person*

*Two courses (entrée & main)*

*From \$88 per person*

*Optional – add dessert course*

*\$15 per person*

*Optional – serve 3 cold & 3 hot canapés instead of entrée*

*Optional – add wandering desserts*

*\$6.50 per person per dessert*

*Served with bread and butter*

*Minimum numbers 50 – please enquire for quote on smaller numbers*

## Seated Menu – share style

### Roast feast

#### Traditional

- peppered beef
- rolled pork leg
- garlic & thyme chicken breast
- rosemary & garlic chat potatoes
- roast pumpkin, sweet potato & beetroot
- tossed green salad, balsamic
- traditional coleslaw

*Onsite: 30 – 50 people \$57 per person / 50+ people \$54 per person*

*Delivery only: 30 – 50 people \$49 person / 50+ people \$46 per person*

#### Vegetables

- peppered beef
- rolled pork leg
- garlic & thyme chicken breast
- rosemary & garlic baby chat potatoes
- pumpkin
- sweet potato
- beetroot

#### Salads

- peppered beef
- rolled pork leg
- garlic & thyme chicken breast
- rosemary & garlic chat potatoes
- tossed green salad, balsamic
- roast pumpkin, feta, spinach & semi dried tomatoes
- traditional coleslaw

*Onsite: 30 – 50 people \$50 per person / 50+ people \$47 per person*

*Delivery only: 30 – 50 people \$42 person / 50+ people \$39 per person*

*Served with gravy, bread and butter*

*Minimum numbers 30 – please enquire for quote on smaller numbers*

*Pricing includes disposable crockery, cutlery and serviettes*

## Other Roast Menu

### **Budget roast** *(delivery only)*

- peppered beef
- stuffed chicken
- potatoes and pumpkin
- tossed green salad, balsamic
- traditional coleslaw

*Delivery: 30 – 50 people \$32 per person / 50+ people \$28 per person*

*Served with gravy, french stick and butter*

*Minimum numbers 30 – please enquire for a quote on smaller numbers*

*Pricing includes disposable crockery, cutlery and serviettes*



## BBQ Menu

### BBQ – Budget *(not available for weddings)*

- beef sausage
- homemade hamburger
- chicken kebab – satay
- duo of sweet potato and potato salad
- traditional coleslaw
- tossed green salad, balsamic vinegar
- french stick & butter

*Onsite \$29.50 per person*

*Delivery \$25.50 per person*

### BBQ 2 – Gourmet

- pork and fennel sausage (other varieties available)
- chicken satay skewer
- beef and chorizo burger
- duo of sweet potato and potato salad
- spiral pasta salad with bacon and herbs
- tossed green salad, balsamic vinegar
- bread & butter

*Onsite \$41.50 per person*

*Delivery \$31.50 per person*

*Minimum numbers 30 – please enquire for a quote on smaller numbers*

*Pricing includes disposable crockery, cutlery and serviettes*

## Additional menu options

### Canapés (in conjunction with above menu selections)

*Pricing for canapé selection as an additional option is in conjunction with other above menu selections - please enquire for standalone pricing*

### Add canapés

|                      |                    |
|----------------------|--------------------|
| 3 cold items         | \$11 per person    |
| 3 hot items          | \$12.50 per person |
| 6 cold items         | \$18.50 per person |
| 6 hot items          | \$21.50 per person |
| 3 cold & 3 hot items | \$22 per person    |

## Kids Menu

### Under 12 years – pick one

- nuggets (homemade) & chips
- penne bolognaise
- chicken schnitzel & chips

|           |                 |
|-----------|-----------------|
| Kids meal | \$16 per person |
| Icecream  | \$6 per person  |

## Teen Menu

### Between 12-18 years – pick one

- penne bolognaise
- chicken schnitzel, chips & gravy
- chicken parmigiana & chips

|           |                 |
|-----------|-----------------|
| Teen meal | \$25 per person |
| Icecream  | \$6 per person  |

## Salad Menu

|  |                   |
|--|-------------------|
| Caesar   | \$4.50 per person |
| Coleslaw   | \$2.50 per person |
| Duo of sweet potato & potato                     | \$4.50 per person |
| Green bean, feta & almonds                       | \$4.50 per person |
| Hokkien noodle, asian vegetables                 | \$2.50 per person |
| Potato, bacon, egg & fresh herbs                 | \$4.50 per person |
| Pumpkin, feta, spinach & sun dried tomato        | \$3.50 per person |
| Rocket, fennel & red onion                       | \$2.50 per person |
| Soba noodle, mushrooms, tofu, green veg & sesame | \$4.50 per person |
| Spiral pasta salad with bacon & herbs            | \$3.50 per person |
| Tossed greens, tomato & cucumber                 | \$3.50 per person |

*\*\*Minimum 10 pax per salad*

## Other

|  |                   |
|--|-------------------|
| Grazing table (minimum 100 pax)<br><i>charcuterie, salmon, cheeses, jardiniere, dips, grapes, fruit, breads &amp; biscuits</i> | \$15 per person   |
| Cheese platter (serves 50)<br><i>cheddar, brie, blue, grapes, quince &amp; biscuits</i>  | \$240 per platter |
| Grazing platter (serves 25)<br><i>charcuterie, cheeses, jardiniere, dips, grapes &amp; biscuits</i>                            | \$300 per platter |
| Service meals (must be served after main course)   | \$35 per person   |
| Individually plated wedding cake with berries and cream  | \$7 per person    |

## Grazing boxes

|                      |       |
|----------------------|-------|
| Small (serves 2-4)   | \$80  |
| Medium (serves 6-10) | \$135 |
| Large (serves 10-15) | \$185 |

## Terms & Conditions - Quote

### Confirmation & Payment

Dates will not be confirmed until a deposit has been paid, once payment is received your booking will be secured.

**Confirmation of guest numbers, seating plans, runsheets and dietary requirements are required 14 days prior to the event. The final numbers advised will be the minimum amount charged.**

Final payment is required to be paid 7 days prior to your function. Payments made by credit card will incur a 1.9% processing fee.

### Cancellations & Refunds

Deposits paid are not refundable.

If the cancellation is within 30 days of the event a 50% charge for all food applies.

For a cancellation received within 29 to 8 days of an event a 75% charge of the final invoice will apply.

### Pricing

All prices are GST inclusive.

Pricing and menu ingredients are subject to change.

Pricing does not include travel, crockery/cooking equipment when working offsite.

Menus are samples only and packages can be tailored to meet your requirements.

Surcharges apply on Sundays (15%) and public holidays (20%).

Pricing current til 31st July 2025.