

Delivery

Inspired by beautiful seasonal ingredients, our stations ensure current food trends are considered and broad appeal is delivered. We create food you want to eat. Our Do It Yourself menu takes the stress from your stylish event. Our deluxe boards, gourmet stations, hand crafted canapés and petite dessert options will delight your guests and have them raving for weeks to come.





Deliciously Different

Mix and match any of the option and we will display the items on your tables or ours.

Drop off includes:

- ✓ Menu display – customised to your event
- ✓ Bio-disposables / napkins
- ✓ Crockery plates / stainless cutlery / napkins (extra charges apply)

Your choice:

- ✓ Choose a drop off and set up onto your tables
- ✓ Choose a drop off and set up onto our tables (black cloth or timber top) (extra charges apply)
- ✓ Choose service with staff for the duration (extra charges apply)

- ✓ Minimum spend - \$1200.00

Prices for food are listed exclusive of GST • Delivery will be charged additionally





Grazing Boards

Beautiful Disposable timber boards perfectly shaped for your grazing table. Food selected is deluxe items from specialty suppliers – try one of each for a wonderful display

Boards – \$150.00 each • serves 20 guests

Charcuterie board

Selection of 4 cured meats • pickles • olives • artichokes • semi dried tomatoes • sourdough bread • beetroot relish • deluxe local cheeses • smoked garlic & tomato chutney • olives • walnuts • fresh fruits • lavosh • assorted crackers

Seafood board

Smoked salmon • crab pâté • marinated octopus • prawn salad • sourdough bread • garlic mayonnaise

Vegetarian board

Bocconcini & zucchini skewers • hommos • grilled eggplant • pickled red cabbage • sun-dried tomato • stuffed vine leaves • raw vegetables • marinated feta • flatbread

Asian board

Selection sushi rolls (tuna, soy chicken, salmon, cucumber) • ginger • wasabi • soy sauce





Canapés

Cold Canapés \$3.50 each (minimum 30 per item)

Haloumi • toasted flatbread • harissa yoghurt • lemon (v/gf)
Vine tomatoes • basil • mozzarella • bruschetta (v)
Truffled Wild Mushrooms • crisp leek in a pastry croute
Falafel balls • Greek style mint yoghurt (v)
Sumac chicken • lavosh • beetroot sesame (gf)
Rockmelon popsicle • parma ham • truffle oil (v/gf/df)
Couscous • mint • pomegranate salad • tahini yogurt (v)
Lamb loin • spiced rosemary • garlic chip (gf)

Cold Gourmet Canapés \$4.95 each (minimum 30 per item)

Salmon Popsicle • wasabi (gf/df)
Lamb Loin • celeriac puree • candied mint leaves (gf/df)
Tasmanian Salmon • mashed peas • blini • caviar (gf/df)
Seafood cocktails • Crab • shrimp • lobster • spicy avocado • tomato • lime • coriander (gf/df)
Stuffed pumpkin flower prawn • fresh pumpkin flower • king prawn • chilli • tempura batter (gf/df)
Peking duck • Asian greens • rice paper • hoisin (gf/df)
Tuna tartar • lemon seaweed • Sesame seeds • Japanese mayo (gf)
Chickpea smashed • roasted cauliflower • caramelised onion • pine nut • salsa verde (v/gf/df)
Fresh Oysters • black caviar (gf/df)





Platters

Ham Station

\$480.00

Traditionally wood smoked, bone in ham. Gluten and allergen free. 100% Australian pork, free range and sourced locally. Lightly cured and double wood smoked for 12 hours. 5kg size will feed 30-40 guests. Displayed on your table – 40% pre sliced and displayed on timber boards / Condiments & breads served in our beautiful bagasse bowls

Deluxe Ham on the Bone • Selection of Gourmet Cheeses • apple sauce • cranberry sauce • selection of gourmet breads • beetroot relish • mustards • butter • garlic oil

Seafood Platters

Large Peeled King Prawns (3 pp) / Freshest Oysters in half shell (3 pp) \$540.00 per platter (serves 20 guests)

Side Smoked Salmon • dill • capers / Inclusive of condiments • limes • lemons \$340.00 per platter (serves 20 guests)

Traditional Cold Meat Selections

\$380.00 per platter (serves 20 guests)

Mini Eye Fillet • wild mushrooms • cabernet jus • thyme stalks • sea salt

Pork Fillet • sautéed apple cubes • crème fraiche jus • basil leaves

Grain Fed Eye fillet • Dijon mustard • horseradish • watercress • thyme

Turkey Breast • cranberry compote • crispy leeks • edible flowers

Leg of Ham • seeded mustard • cherries • sourdough slices • butter

Roasted Chicken • gourmet stuffing • turnip chips • watercress • garlic mayo





Sides

Deluxe Salads

\$110.00 per box (serves 15 guests)

- Thyme Roasted Pumpkin • braised leek • goat's cheese • parmesan
- Broccoli • beans • asparagus • spinach • toasted almonds • garlic butter
- Baby New Potatoes • minted • salted butter
- Artichokes • lemon • truss tomatoes • mustard dressing
- Baby Pickled Beetroot • lentils • coriander • feta
- Sweet Potato • pinenut • kumara • red capsicum • shallot • oil dressing
- Black Rice • shredded coconut • pumpkin seeds • cranberries • parsley • shallot
- Chickpea • haricot beans • soy beans • artichokes • capsicum • onion • shallot • garlic pesto
- Summer Beetroot • cous cous • roasted pumpkin • feta • rocket • chermoula dressing
- Corn & Coriander Slaw • shallot • black sesame • lime dressing
- Spiced Roasted Cauliflower • chickpeas • pumpkin • cranberries • almonds • tahini
- Chickpea • pumpkin • celery • red capsicum • onion • shallot • sesame oil dressing
- Baby Chat Potatoes • red capsicum • slivered almonds • creamy basil mayonnaise
- Kale • pumpkin • quinoa • hemp tahini maple dressing
- Classic Caesar • pancetta • sourdough • cos • shaved parmesan • anchovy dressing





Canape Desserts

Petits Fours Tartlet One (serves of 18) - \$120.00

Mini Boutique Eclairs • Chocolate • Raspberry • Caramel

Petits Fours Tartlet Two (serves of 30) - \$144.00

Jaffa Cube Cake • Blackberry Cheesecake Quenelle • Apple Mousse with Hazelnut Breton •

Mango Ginger Slice • Chocolate Mousse • Tart of Rose Cheesecake

Petits Fours Tartlet Three (serves of 40) - \$120.00

Profiterole Variety • Selection of profiteroles with a variety of fillings and toppings

Petits Fours Tartlet Four (serves of 36) - \$160.00

GF – Green Tea Frangipane • Boysenberry Friand • Choc Almond Brownie • Red Velvet Sponge •

Hazelnut Pebble • Lemon Cheesecake

Individual - \$150 per selection

Portuguese Custard Tart (serves of 24)

Chocolate Vegan Cake (serves of 24)

Apple Tart Tatin (serves of 24)

White Chocolate and Baileys Tart (serves of 24)

