

# 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 - \$1500.00

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

Sashimi salmon • crab meat • marinated octopus • prawn skewer • sourdough bread • cocktail sauce

## Vegetarian board

Bocconcini & zucchini skewers • hommos • grilled eggplant • sun-dried tomato • 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)

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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)

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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

\$320.00

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 • apple sauce • cranberry sauce • selection of gourmet breads w butter • garlic oil

## Seafood Station

\$480.00 (serves 20 guests)

Large Peeled King Prawns (2 pp) / Freshest Oysters in half shell (2 pp)

Smoked Salmon • dill • capers / Inclusive of condiments • limes • lemons

Seafood Cocktail / crab / prawn / scallops / dressing / dill / avocado / lemon

## Traditional Cold Meat Selections

\$260.00 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





# Warm Mains

Served in chaffing dishes

\$280.00 per item serves 20 guests

Grilled Prawns • lime puree • shitake mushrooms • smashed mango • garlic oil (gf/df)

Sticky Pork • glazed apple • potato & pumpkin gratin (gf)

Mushroom • eggplant • spinach • lentils • sweet potato • minted yoghurt (v/gf)

Baked Chicken • spinach • tomato • thyme cream fraiche (gf)

Barramundi Fillets • potato & spinach galette • tarragon butter sauce

Teriyaki salmon fillets • bean sprouts • Japanese mayo • brown rice

Green Thai chicken curry • lemongrass • palm sugar • basil • jasmine rice • naan bread

Moroccan lamb balls • spicy tomato sauce • coriander • minted yoghurt • hummus

Teriyaki chicken • bokchoy • lemongrass • jasmine rice • coriander

Lamb Rogan josh • shredded coconut • Indian spices • rich tomato & yoghurt sauce • shallot

Vegetable Tikka masala • chili • coriander • cumin • garlic • cardamom • shallot • garlic

Meat Lasagne • Bolognese • Béchamel sauce • parmesan

Paella • saffron rice • chicken • prawns • peas • lemon • chorizo • herbs (can be v/gf)

BBQ Chinese Pork • steamed rice • hoisin • bok choy (gf/df)

Moroccan Spiced Lamb • cous cous • garlic yoghurt • seared eggplant • salsa

Sweet Potato Dahl • pickled cucumber yoghurt • pappadum (v/gf)

Petite Angus Beef Sausage • truffle garlic mash • steamed spinach • red wine jus (gf)







# Sides

## Deluxe Salads

\$130.00 per box (serves 20 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)

