



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.

Station includes:

Styling for individual station (Heights and lights)

Menu personalised to suit the occasion

All equipment and deluxe bio-disposables / napkins – (upgrade to crockery and stainless cutlery optional)

Minimum 30 items per selection.
All items \$8.80 each.
Minimum spend \$2200.00.

Food staff extra cost POA.

Stations



Food Station Selections

- Large Peeled King Prawns on ice with lemons (2 pp)
 - Shucked Oysters on ice with lemons (2 pp)
 - Seafood Cup • crab • prawn • scallops • dressing • dill • avocado • lemon
 - Salt & Pepper Squid • aioli
 - Peking duck pancakes • cucumber batons • spring onions • hoisin • plum sauce
 - Teriyaki Chicken • coriander • mayo • crispy shallot • jasmine rice
 - BBQ Pork • hoisin • mayo • steamed bok choy • jasmine rice
 - Middle Eastern Wrap- Chicken strips in Moroccan spices • red onion • hummus • avocado • corn
 - Kofta- Skewered Beef • Middle Eastern herbs & spices • parsley • harissa paste
 - Masala Beef • subtle spices • onions • tomato • capsicum • fresh coriander • coconut cream
 - Butter Chicken • mild spices • butter cream • tomato
 - Lamb Rendang • subtle spices • onions • lime • tumeric • fresh coriander • coconut cream
 - Seared beef pokē • Citrus coconut sauce • Cilantro Lime Rice • rocket & macadamia
 - Salmon pokē • classic shoyu sauce • black rice • finely sliced carrot • pickled cucumber & seaweed
 - Ground Beef Taco • guacamole • chipotle tomato sauce
 - Pulled lamb • pomegranate salsa • tahini • grated cheese • sour cream
 - Spicy chicken • avocado • salsa • grated cheese • sour cream
- Vegetarian / Vegan
- Selection of sushi rolls (avocado, tofu) • ginger • wasabi • soy sauce (2 pp)
 - Tempura vegetables • Vegan mayo • lemon (1 pp)
 - Steamed Gyoza Dumplings • teriyaki sauce • miso mayo (2 pp)
 - Chana Curry • eggplant • potatoes • ginger • garlic • tomatoes • coriander • spices
 - Vegetable Pakora • mango chutney • natural yoghurt • coriander
 - Tofu pokē In spicy ponzu sauce with kelp noodles, avocado & edamame
 - Sauteed Mushrooms • black beans • roasted capsicum • lime coriander • vegan grated cheese • salsa



df -dairy free / gf - gluten free / v - vegetarian / vg – vegan





Paella Station

Station

80cm pan and burner on our own authentic windshields from Spain – very authentic

Priced per pan which feeds 50 - 60 guests – all paella's are dairy and gluten free

Includes fresh baguette 's, butter, oil, green salad and disposable bowls, cutlery and napkins

Displayed on our tables with cloths and props / Please advise of dietary requirements prior to event.

Classic Paella - \$990 per pan

Chicken chorizo, spices, peas, peppers, eggplant, mushroom, parsley, fresh lemon wedges, saffron, tomato, herbs, paella rice, zucchini, snow pea, garlic, onion (gf/df)

Seafood Paella - \$1 100 per pan

Squid, mussels, king prawns, red pepper, parsley, peas, eggplant, saffron, fresh lemon wedges, Paella spices, paella rice, zucchini, snow pea, garlic, onion (gf/df)

Vegetarian Paella - \$880 per pan

Eggplant, mushroom, peas, beans, fresh lemon wedges, herbs, paella spices, pumpkin, mixed peppers, parsley, zucchini, snow pea, garlic, onion, thyme, saffron, paella rice (gf/df/v)

Combination of the three paella's - \$1200 per pan

Chicken, chorizo, king prawns, mussels, squid, peas, eggplant, mushrooms, beans, fresh lemon wedges, paella spices, vegetable stock, mixed peppers, saffron, paella rice

