

COLD CANAPÉS

RICE PAPER ROLLS OF CRAB, APPLE, GREEN PAPAYA, VIETNAMESE MINT, CITRUS DIP

KING PRAWNS WITH LIME AND CHILI, JAPANESE MAYONNAISE

CEVICHE OF KINGFISH IN WITLOF WITH GRAPEFRUIT, AVOCADO, LIME, AND CHILI

SYDNEY ROCK OYSTERS WITH CHAMPAGNE GRANITA

CITRUS CURED KING SALMON ON HOMEMADE OATCAKES WITH CRÈME FRAICHE

BABY PEA, LEMON, RICOTTA CROSTINI

NEW SEASON ASPARAGUS SPEARS WITH ROASTED ALMOND MAYONNAISE

PARMESAN SHORTBREAD WITH DOLCE LATTE PARFAIT AND CANDIED WALNUT

BLOODY MARY JELLY ON CUCUMBER WITH GOLD CELERY SALT

BEEF CARPACCIO WITH ROCKET, TRUFFLE, MARSCPONE AND PARMESAN

OPEN SANDWICH OF MOROCCAN LAMB, WATERCRESS, HARISSA, QUINCE MAYONNAISE

DRUNKEN CHICKEN SALAD WITH CHILI MAYONNAISE IN A WONTON CUP WITH LOTUS

MINI YORKSHIRE PUDDINGS RARE ROAST BEEF, HORSERADISH, BABY WATERCRESS

SMOKED DUCK BREAST ON SESAME CRACKERS WITH CUCUMBER AND DASHI JELLY

HOT CANAPÉS

SALT AND PEPPER SQUID WITH NAM JIM

SEARED SCALLOP WITH BBQ CORN, CAPSICUM AND CHILI OIL ON BLUE CORN

SNAPPER SPRING ROLLS WITH GINGER, CARROT AND THAI BASIL, CHILLI DIP

CHERMOULA KINGFISH SKEWERS

WILD MUSHROOM TARTS WITH TRUFFLE OIL

DUO OF ARANCINI, PUMPKIN & SAGE, BEETROOT & ROSEMARY, LEMON MAYONNAISE

SAGE AND PARMESAN POLENTA CHIPS WITH ROAST GARLIC AIOLI

CRISPY ZUCCHINI FLOWERS WITH PARMESAN

CHORIZO, DUTCH CREAM POTATO AND PRESERVED LEMON ON TOAST

COCKTAIL SAUSAGES TOSSED WITH MUSTARD AND HONEY

PORK, GINGER, CHESTNUT AND WONTONS WITH SOY CHILI DIP

CHICKEN, PRESERVED LEMON AND FETA FILOS

MOROCCAN LAMB PIES WITH SPICED YOGHURT

ROAST SPICED CHICKEN SKEWERS WITH HARISSA MAYONNAISE DIP

WAGYU SLIDERS – BITE SIZED BURGERS WITH GRUYERE CHEESE, CARAMELIZED ONION

MAIN COURSES SERVED IN NOODLE BOXES OR TERRACOTTA DISHES

CHOICE OF 1, WE WILL DO A FEW VEGETARIAN ALTERNATIVES AS REQUIRED.

THAI BEEF SALAD WITH CORIANDER, MINT AND LIME ON NOODLES WITH SESAME

GRILLED CHICKEN MEDINA, OLIVE, CHERRY TOMATOES, GRILLED VEGETABLES, COUSCOUS

LEMON POACHED SALMON ON ZUCCHINI RISONI WITH TOMATO, LEMON OIL, BASIL

THAI PRAWN SALAD WITH GLASS NOODLES, LIME LEAF, MANGO, GRAPEFRUIT AND CHIVE

LAMB TAGINE, PRESERVED LEMON, SERVED WITH CORIANDER SALAD ON COUS COUS

ASIAN BEEF CHEEKS WITH WASABI MASHED POTATO AND BABY HERBS

SEARED OCEAN TROUT ON BABY POTATO, GREEN BEAN, SPINACH,

AND RED ONION SALAD WITH LEMON DRESSING

CHEMOLUA LAMB, SWEET POTATO, FETA, SPINACH SALAD

WITH GRAIN MUSTARD DRESSING

POACHED SQUID SALAD WITH CHORIZO, CANNELLINI BEANS, AND SUGAR SNAP SALAD

MINI WAGYU BURGERS WITH PAPER CUPS OF POTATO WEDGES

MINI FISH AND CHIPS WITH TARTARE SAUCE

PAELLA OF CHICKEN, CHORIZO, SQUID AND PRAWNS, AIOLI AND FENNEL SALAD

(MIN 40 GUESTS)

## DESSERTS

\*CHAMPAGNE JELLIES WITH RASPBERRYS

BLACKBERRY STREUSEL TARTLETS

ESPRESSO CHOCOLATE CUPCAKES

\*LEMON POLENTA CAKES

CRUNCHY LEMON MERINGUE TARTS

\*RICOTTA PANNACOTTA WITH ESPRESSO SYRUP

OREO CHOCOLATE SUNDAYS

\*PASSION FRUIT MARSHMALLOW, HOMEMADE

\*PASSION FRUIT AND COCONUT CAKES

\*MINI PAVLOVAS WITH PASSION FRUIT MASCARPONE AND STRAWBERRY

DOUBLE CHOCOLATE AND RASPBERRY MINI CAKES WITH SOUR CREAM ICING

WHITE CHOCOLATE AND ROSEMARY NOUGAT

BAKED VANILLA CHEESECAKE WITH STRAWBERRY'S

CHOCOLATE AND WALNUT BROWNIES

\*GLUTEN FREE (BUT STILL DELICIOUS!)

## MOCKTAILS

GINGER FIZZ – GINGER CORDIAL, APPLE JUICE, SODA AND MINT

ELDERFLOWER SPRITZER – ELDERFLOWER CORDIAL, LYCHEE JUICE, APPLE JUICE,  
SODA SPRITZ

PEACH PUNCH – PEACH JUICE, GINGER BEER, LIME AND CRUSHED RASPBERRY

VERY BERRY – BLACKCURRANT CORDIAL, STRAWBERRY APPLE JUICE, SPARKLING WATER

COSTS – ALL COSTS EXCLUSIVE OF GST

MINIMUM GUEST NUMBER 30

FOR SMALLER EVENTS PLEASE ASK FOR THE SMALLER EVENT PACKAGE

2 HOURS APPROX, 8 TYPES OF CANAPÉ, 1.5 OF EACH PER PERSON \$29 A HEAD

MAIN COURSE BOXES \$7 A HEAD

MAIN COURSE PAELLA \$9 A HEAD

(PAELLA ONLY PLEASE CONTACT US TO DISCUSS)

DESSERT CANAPÉS, CHOICE OF 2 \$5 A HEAD

MOCKTAILS \$3 A HEAD

LEAVE BEHIND CHEESE BOARD, GRAPES AND CRACKERS \$95

LEAVE BEHIND HONEY ROAST LEG OF HAM RELISHES, MUSTARD, SOFT ROLLS \$190

HONEY ROAST HAM WITH MELANDA PARK FREE RANGE WITH ALL TRIMMINGS \$320

(SUITABLE FOR ABOUT 60 GUESTS)

CHEF CHARGE – \$175 GOES UP TO 2 CHEFS AT 70 GUESTS

CHEF CHARGE - \$200 SUNDAY RATE

WAIT STAFF \$150 FLAT RATE FOR FIRST 4 HOURS THEN \$35 AN HOUR

GLASS HIRE – \$1.50 PER PERSON.

I HAVE CHAMPAGNE, WINE AND HIGH BALL GLASSES

GLASSWARE CAN BE LEFT BEHIND AT EVENT BUT MUST BE RETURNED,

CLEAN WITHIN THE WEEK TO THE KITCHEN IN BALMAIN.

PLUS 10% GST