

COCKTAIL MENU

MENUS CANNOT BE CHANGED BUT CAN BE ADDED TO.
ALLERGIES CATERED INDIVIDUALLY

HARMONY PACKAGE

\$34 PER HEAD MINIMUM 40 GUESTS

Mushroom & White Wine Risotto Balls - V
Gourmet Vegetable Cigar Spring Rolls served with Sweet Chilli Sauce
House Made Mac & Cheese Balls - V
Panko Crumbed Whiting with Sweet Chilli Sauce
Mini Gourmet Chicken Parma Bites with Garlic Aioli
Mini Potato Cakes Topped with a Bruschetta Mix - V
Dutch Style Crumbed Beef Bittern Balls with Tomato Relish
Moroccan Style Kofta Skewers Grilled Served with Tzatziki
Mixed Gourmet Canape Pies with house made Tomato Relish - V
Crumbed Halloumi Batons with Garlic Aioli - V
Malaysian Style Chicken Puffs

GOURMET KITCHEN PACKAGE

\$41 PER HEAD MINIMUM 40 GUESTS

House made Beef Harissa Balls with house made Tomato Relish
Mixed Gourmet Italian Style Arancini - V
Roasted Corn & Sweet Chilli Empanada's with a Sweet Chilli Sauce - V
Asian Style Prawn Twisters with Garlic Aioli
Salt & Pepper Calamari - served with a lemon aioli
Gourmet Japanese Style Vegetable Gyoza - V
Indian Style Samosa - V?
Malaysian Style Grilled Chicken Satay Skewers
Moroccan Kofta Skewers
Traditional Lebanese Kibbehs
Gourmet Mixed Italian Style Cocktail Pizza's - V

ELEGANCE PACKAGE

\$47 PER HEAD MINIMUM 40 GUESTS

Mixed Sushi Platter – A mix of sushi & sashimi elegantly presented - V
Mini Beef Wellingtons - Beef, fresh herbs, mushrooms & white wine in puff pastry
Middle Eastern Halloumi Pastries - Seasoned with fresh herbs & wrapped in pastry - V
Sundried Tomato & Pesto Arancini Balls with house made dipping sauce - V
Chicken Souvlaki Skewers, marinated in lemon, olive oil, garlic & oregano with Tzatziki
Grilled Angus Beef Sliders in mini rolls with Cheese & Tomato Relish
Panko Whiting & Shoe String Chips - Served in mini bamboo basket & Garlic Aioli
Chicken & Mushroom Vol au Vent, sauteed in white wine & fresh herbs
Pumpkin & Roast Almond Samosa, cooked in a light coconut curry - V
Goats Cheese & Jalapeno Croquettes - Handmade, Spanish Flavours - V

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USUALLY NOT MORE THAN 10%**



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LARGE PARTY PACKAGE

\$32 PER HEAD MINIMUM 70 GUESTS

Greek Style Grilled Kofta Skewers
Mini Italian Meatballs with house made Tomato Relish
Mixed Gourmet Mini Risotto Balls - V
Mixed Gourmet Canape Quiches - V
House made mini Sausage Rolls with house made Tomato Relish
Mixed Asian Selection of Cocktail Spring Rolls, Money Bags & Vegetable Samosa's - V
Karaage Chicken with Sweet Chilli Sauce
Panko Crumbed Whiting with Garlic Aioli
Malaysian Style Beef Rendang Puffs with house made Tomato Relish
Salt & Pepper Calamari with Garlic Aioli
Mini Potato Cakes with house made Tomato Relish V
Middle Eastern Beef Pastry Bites

GOURMET LARGE PACKAGE

\$38 PER HEAD MINIMUM 70 GUESTS

Angus Beef Sliders with Cheese, Fresh Baby Spinach Leaves & Tomato Relish
Mini Chicken Schnitzel Sliders with Coleslaw & Cheese
Malaysian Chicken Satay Skewers
USA Mac & Cheese Balls - V
Dutch Style Beef Croquettes with Tomato Relish
Greek Style Grilled Kofta Skewers with Tomato Relish
Mixed Gourmet Italian Style Vegetable Arancini - V
Mini Gourmet Mixed Pizza's - V
Beef Con Carne Empanada's with house made Tomato Relish
Vegetarian Empanada's with house made Tomato Relish- V
Peking Duck Wellingtons
Mushroom & Goats Cheese Wellingtons - V
Mixed Gourmet Canape Pies - V
Mixed Gourmet Canape Quiches - V
Crumbed Mozzarella Goujons - V

KIDS PACK \$27 PER CHILD

A child-friendly menu featuring favourite foods, including party pies and sausage rolls. It may include treats like sugar, nuts, chocolate, and ice cream, but no vegetables or green items, unless allergies are noted.

ALLERGY REQUIREMENTS

For guests with allergies, we provide separate food upon prior arrangement, including their names for identification. If selecting from the Canape Platter Menu, there is an additional cost of \$33 per person. Note that we do not cater to dietary preferences like Keto or Diabetic diets.

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CANAPE PLATTER MENU

Most of our meats are house roasted or poached.

All our relishes and sauces are house made.

We only use organic chicken breast, house poached.

All platters have a variety of fresh vibrant fillings including vegetarian options

• 40pt Mixed Gourmet Sandwich Platter -	\$ 125
• 40 Mixed Gourmet Mini Wraps -	\$ 135
• 20 Mini Mixed Deli Rolls -	\$ 140
• Mixed Platter – 20pt Mixed Sandwich & 20 Mini Wraps	\$ 135
• 20 Mini(ish) Baguettes -	\$ 145
20 EXQUISITE RIBBON SANDWICHES	\$ 135
A selection of smoked salmon, poached chicken breast, champagne ham, & egg salad with a variety of mixed fine ingredients	
20 MIXED BANH-MI MINI ROLLS	\$ 160
Grilled chicken, beef, and a vegetarian option with egg mixed, coriander, mint, chilli and red onion, carrot, and grilled red capsicum with sweet chilli	
20 MINI ASIAN STYLE ROTI WRAPS	\$ 150
Vietnamese chicken with Asian slaw, Indian style vegetables, Thai beef with Thai salad, Lebanese falafel mix	
30 GOURMET MINI VEGAN ROLLS	\$ 145
A selection of gourmet house made innovative mixed fresh ingredients vegan mini rolls	
FRESH FRUIT & CHEESE PLATTER	\$ 130
Invigorating seasonal fruits & a variety of gourmet cheeses & crackers	
CHEESE PLATTER	\$ 130
A selection of domestic and international cheese served with a variety of crackers dried fruits and strawberries	
FRESH FRUIT PLATTER	\$ 120
An invigorating mix of seasonal fruit	
MIXED DIP PLATTER	\$ 110
A selection of house made dips with fresh crudites and oven baked corn chips	
COLD FOOD PLATTER	\$ 160
24 grilled kofta skewers, 40 tomato & basil risotto balls, 24 mixed quiches & 60 flame grilled meatballs over two platters with tzatziki dip	
GOURMET ANTIPASTO PLATTER	\$ 150
A selection of deli meats, a house made dip, house made falafel, grilled pita bread, gourmet cheeses & antipasto vegetables	

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CANAPE PLATTER MENU



20 MIXED SLIDERS	\$ 150
Chicken schnitzel, tomato, cheddar, lettuce & mayo Beef, horseradish, swiss cheese, tomato, spinach & mustard Falafel, hummus, carrot, sprouts, lettuce & chilli jam Ham, bocconcini cheese, spinach, seeded mustard & tomato	
GRILLED TURKISH BREAD & DIPS	\$ 120
A selection of grilled Turkish breads, crudites and crackers and fresh vibrant dips	
50 MINI SUSHI PLATTER	\$ 130
Mixed sushi & nori rolls, served with soy, wasabi & ginger	
MIXED GRAZING PLATTER	\$ 150
60 Grilled meatballs, 40 pumpkin & feta risotto balls, cubed cheese, two house made dips oven baked corn chips and freshly made falafel	
50 MINI EXQUISITE TARTS	\$ 240
Mini gourmet tarts with a selection of exquisite fillings including smoked salmon, rare roast beef, Thai chicken, and lamb fillet spectacularly garnished	
FRANKFURTS	\$ 120
An all time favourite, 3 kilo's of Frankfurts aka Little Boys. Skin on or skin off	
VEGETARIAN HOT FOOD PLATTER	\$ 300
20 Roast Vegetable Quiches 20 Arancini Balls 20 Haloumi Pastries	20 Spinach & Cheese Pastizzi 20 Roast Vegetable Quiches
MEAT EATERS HOT FOOD PLATTER	\$ 300
25 House Made Mini Pies 25 House Made Mini Sausage Rolls	25 Mediterranean Pizza's 25 Middle Eastern Beef Samboosik
COMBINATION HOT FOOD PLATTER	\$ 300
20 House made Chicken Schnitzels 20 Moroccan Kofta Skewers 20 Gourmet Vegetable Samosa - V	20 Spinach & Ricotta Pastizzi - V 20 USA Mac & Cheese Balls - V
HOT MIXED QUICHES	\$ 110
30 Quiche Lorraine 30 Cheese & Spinach Quiche	
AUSSIE HOT PARTY PLATTER	\$ 110
24 Gourmet Mini Pies 24 Homemade Mini Sausage Rolls	
TRADITIONAL COCKTAIL SPRING ROLLS	\$ 110
60 Delicious vegetables wrapped in pastry & served with sweet chilli sauce	
GLUTEN FREE OR VEGAN PACK FOR ONE	\$33

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SWEET TREATS

HOMESTYLE PLATTER

80PC - \$130.00

- 30 Cream Puffs
- 30 Chocolate Profiteroles
- 20 Chocolate Eclairs

DELISH PLATTER

80PC - \$150.00

- 20 Chocolate Eclairs
- 20 New York Cheesecakes
- 20 Gourmet Mixed Profiteroles
- 20 Mixed Gourmet Slices

SWEET PASSION PLATTER

75PC - \$150.00

- 15 Mississippi Mud Cakes
- 15 Mixed Profiteroles
- 15 Banana Hummingbird Gourmet Cakes
- 15 New York Cheesecakes
- 15 House made Mixed Mini Slices

MINI SLICE PLATTER

40PC - \$115.00

- 40 Mixed Housemade Gourmet Macaroons
- Mini Slices - VERY POPULAR

MIXED GOURMET CAKES

40PC - \$155

- A selection of mixed cakes

MIXED GOURMET CUPCAKES

20PC - \$150

- Red Velvet
- Cookies & Cream
- Strawberry & Vanilla
- Peppermint & Passionfruit

HOMESTYLE PLUS

100PC - \$150.00

- 20 Cream Puffs
- 20 Chocolate Profiteroles
- 20 Chocolate Eclairs
- 20 Mini Mixed Gourmet Slices
- 20 Mini Churros

CHEESECAKE PLATTER

60PC - \$155.00

- 15 Cookies & Cream
- 15 New York Baked
- 15 Tim Tam
- 15 Berry Cheesecake

MINI GOURMET PLATTER

100PC - \$150.00

- 30 Mini Churros
- 20 Cheesecake Bites
- 20 Cream Puffs
- 30 Mini Apple Pasty Puffs
- Served with Chocolate Sauce

MACAROONS PLATTER

40PC - \$175.00

- Handmade Gourmet Mixed

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