

CANAPES

6 CANAPES \$26pp / 8 CANAPES \$35pp / 10 CANAPES \$45pp / MINIMUM 15 PERSONS

Our canape options are perfect if you are looking for a cocktail style function where your guests can mingle. Hand crafted bites all made on premise, our canapes are available in a range of prices & styles to suit your budget & tastes.

COLD

BBQ duck rolls / hoisin / fragrant herbs / rice paper / lime (gf)
Ceviche salmon / pink peppercorns / shaved fennel / lime (gf)
Frittata / globe artichoke / potato / green goddess (v) (gf)
Charred rare beef / mustard aioli / skordalia / sorrel / crostini
Beechwood smoked salmon / goat's curd / fried capers / toast
Roast chicken sandwich fingers / walnut / cucumber / Japanese mayo
Rice paper rolls / Vietnamese slaw / pickled carrot / hoisin (v) (gf)
Rock oyster +\$3.0 / bloody drum / micro celery (gf)

HOT

Spring roll / BBQ duck / char siu pork / fragrant herbs / shiitake / chilli caramel
Sweet potato falafels / cumin spiced yoghurt (v)
Risotto balls / citrus / fried capers / parmesan / aioli (v)
Fish fingers / pinenut & parmesan crumb / gribiche
Petite meat pies / mushy peas / jam
Pork belly / whipped potato / pear jam (gf)
Spiced ground beef / flat parsley / tzatziki
La boqueria chorizo / hummus / almonds / parmesan toast

SUBSTANTIAL / \$15.0pp

Entrée sized meals served in conjunction with canapes
Pork belly / Vietnamese salad / glass noodles / citrus dressing (gf)
Fish & chips / pinenut & panko crumb / tartare sauce / lemon

Specific dietary requirements happily accommodated upon request

(v) vegetarian (gf) gluten free (df) dairy free

SET MENU

2 COURSE \$58pp / 3 COURSE \$68pp / MINIMUM 10 PERSONS

Our set menus take the effort out of choosing on the night. Perfect for groups, business meetings, corporate events or any occasion where the focus is on the company you're with. Choose 2 options from the course below to be served alternate days.

ENTRÉE

Gnocchi / smoked ricotta / soft pumpkin / hazelnuts / brown butter / sage (v)

Hervey Bay ½ shell scallops / Gorgonzola Dolce / orange gastrique (gf)

Spring roll / BBQ duck / char siu pork / fragrant herbs / shiitake / chilli caramel (df)

Parfait / duck livers / cornichons / pickled shallots / fruit jam / toast

MAIN

Market fish / whipped potato / salted capers / pickled fennel / green oil (gf)

Pork belly / cauliflower cream / brussel sprouts / roasted grapes / jus (gf)

Sirloin / broken potato rosti / horseradish cream / glaze (gf)

Linguine / blistered heirloom tomatoes / pinenuts / chilli / basil (v)

All mains served with

In season greens / smoked butter (v) (gf)

DESSERT

Smoked espresso panna cotta / chocolate + hazelnut soil / blueberry gel (v)

Chocolate + kahlua semifreddo / amaretto / sponge / berry coulis / meringue (v)

Cheese / local & imported / dried fruit / toast / pear gel

Specific dietary requirements happily accommodated upon request

(v) vegetarian (gf) gluten free (df) dairy free

SHARED MENU

2 COURSE \$65pp / 3 COURSE \$75pp / MINIMUM 10 PERSONS

Our shared menu offers a more relaxed & social way of dining. Served along the centre of the table banquet style, this option encourages interaction with your guests in an informal atmosphere.

ENTRÉE / Choose 2

Smoked chorizo / free range / confit tomatoes / hommus / dried olives / almonds (gf) (df)

Calamari / quick fried / seasoned rice flour / wasabi mayo / lime (gf)

Spring roll / BBQ duck / char siu pork / fragrant herbs / shiitake / chilli caramel (df)

Croquettes / cauliflower / leeks / gruyere / mustard / aioli (v)

MAIN / Choose 2

Roasted pork belly / pear jam / crackling / jus (gf)

Grilled market fish / lemon / sorrel (gf)

Sirloin / Dijon mustard / glaze

Gnocchi / smoked ricotta / soft pumpkin / hazelnuts / brown butter / sage (v)

SIDES / Choose 2 (included with main)

Leaf salad / vinaigrette (v) (gf)

Whipped potato / fried shallots (v) (gf)

In season greens / smoked butter (v) (gf)

Cauliflower / green herb butter / baby capers / zest / parmesan (v) (gf)

Garlic potatoes / twice roasted (v) (gf)

DESSERT / Choose 2

Smoked espresso panna cotta / chocolate + hazelnut soil / blueberry gel (v)

Chocolate + kahlua semifreddo / amaretto / sponge / berry coulis / meringue (v)

Cheese / local & imported / dried fruit / toast / pear gel

Specific dietary requirements happily accommodated upon request

(v) vegetarian (gf) gluten free (df) dairy free

BEVERAGES

HOUSE BEVERAGE PACKAGE / \$35pp / 2 HOURS

Pete's Pure Wines: Prosecco / Pinot Grigio / Shiraz / Rosé

Beer: Yenda Pale Ale / Yenda Session Lager

Other: Soft drinks / Juice

\$10 per person for each additional hour

PREMIUM BEVERAGE PACKAGE / \$45pp / 2 HOURS

Wines: Villa Sandi 'il Fresco' Prosecco / La Villa Pinot Grigio / Tin Cottage Sauvignon Blanc
Soumah Pinot Noir / Fat Bastard Malbec

Beer: Peroni Nastro Azzurro / Mountain Goat Steam Ale / Fortitude Pacer Light

Other: Soft drinks / Juice

\$15 per person for each additional hour

DELUXE BEVERAGE PACKAGE / \$55pp / 2 HOURS

Champagne: Perrier Jouet will be served for the first hour as part of the deluxe package

Deluxe Wine: 1 Sparkling / 2 Whites / 2 Reds will be offered to your guests from our pouring list

Beer: Peroni Nastro Azzurro / Mountain Goat Steam Ale / Fortitude Pacer Light

Other: Soft drinks / Juice

\$17.50 per person for each additional hour