



CANAPÉS

(minimum 30 guests)

COLD

Vegetarian rice paper rolls v, GF, DF
Freshly shucked oysters, lemon, tabasco GF, DF
Steak tartare, sourdough
Beetroot cured kingfish, smoked yoghurt GF
Prosciutto, buffalo mozzarella GF
Smoked trout, blini, horseradish cream
Sushi maki – vegetarian, teriyaki chicken, california roll Option of v, GF, DF
The ploughman's cheddar mini scone, leg ham, branstons pickle

HOT

Harrissa lamb and feta scroll N
Roasted scallops, cauliflower, pancetta GF
Grilled lamb loin, pomegranate molasses GF, DF
Mushroom arancini, truffle aioli v
Spinach, fontina quiche v
Prawn har gow, chilli, soy GF, DF
Chicken and leek pie N

SUBSTANTIAL

Pulled pork slider, red cabbage slaw
Prawn soft shell taco DF
Pork bao DF
Mini burgers, American mustard, cheese, dill pickle, beetroot relish N, Sesame
Potato gnocchi, pumpkin cream v
Fish and chips, tartare sauce
Chicken satay skewer (2 pieces per portion) N
Mushroom, pecorino pizza v

SWEET

Mrs. Hive's chocolate bar v, N
Lemon meringue tart v
Strawberry mousse, mint, lime v
Chocolate truffles v, GF

V = Vegetarian, GF = Gluten Free, DF = Dairy Free, N = Contains Nuts.

This menu is subject to change. Please note credit card purchases will incur a service fee of 1.5%.



CANAPÉ OPTIONS AND RECOMMENDATION

Please select:

30MIN 15 per guest
(please select 2 & 1 substantial)

1 HOUR 32 per guest
(please select 4 and 2 substantial)

2 HOURS 42 per guest
(please select 5 & 3 substantial)

3 HOURS 52 per guest
(please select 7 & 3 substantial)

ADDITIONAL CANAPÉ 5 per guest

SUBSTANTIAL 7 per guest

One substantial item may be chosen in place of three standard canapé items The prices are for consecutive time of service.



SET MENU

TWO COURSE.....	55 per guest
THREE COURSE.....	70 per guest

Please select 2 options per course

Selection of bread and butter

ENTRÉE

Crab cigar with celeriac, fresh apple and bread crisp

or

Beef croquets with brown butter and tarragon

or

Quinoa salad with asparagus, goat cheese and mango sorbet

MAIN

Crispy pork belly and dashi broth GF, DF

or

King salmon marinated cucumber, tomato, brown butter and prawn salsa GF

or

Ricotta gnocchi, capsicum ragout, tomato, pecorino and runny egg yolk

TO SHARE

Sweet corn salad

Roast carrots and macadamia V, GF, DF, N

Mixed seasonal salad V, GF, DF

DESSERT

28 chocolate bar, peanuts, caramel N, V

or

Lemon meringue tart, basil sorbet V

or

Mango chiboust, mango salsa, mango and chilli gel, chilli meringue
and mango sorbet

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SET MENU

FOUR COURSE MENU 1 CHOICE 90 per guest

Selection of bread and butter

STARTER

Beef croquettes, brown butter sauce
or
Chicken liver parfait, plum and brioche

ENTRÉE

Barramundi ceviche

MAIN

Crispy pork belly, dashi broth GF, DF
or
King salmon, marinated cucumber, tomato, brown butter and prawn salsa GF

SIDES

Sweet corn salad
Roast carrots and macadamia V, GF, DF, N
Mixed seasonal salad V, GF, DF

DESSERT

28 chocolate bar, peanuts, caramel N, V
or
Lemon meringue tart, basil sorbet V

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WORKING LUNCH

SHARING STYLE 39.5 per guest

(Minimum 10 guests, maximum 2 hour duration)

Selection of bread and butter

ENTRÉE

Vegetarian rice paper rolls, nuoc chum V, GF, DF
Chicken satay skewers N

MAIN

Classic Ceasar salad
Roast spatchcock, chicken jus GF, DF
Barramundi, broccoli, asparagus and blueberry puree

SIDES

Potato fries V, DF
Roast carrots and macadamia
Mixed seasonal salad

DESSERT

Fresh seasonal sliced fruit
28 chocolate bar, peanuts, caramel
Tea & coffee

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COCKTAIL STATIONS

(minimum 30 guests, maximum two hour duration)

- SEAFOOD STATION** 28 per guest
Australian oyster, tiger prawn, green lip mussel, cocktail sauce, lemon herb and shallot vinaigrette, avocado mayonnaise GF
- ANTIPASTO STATION** 28 per guest
Prosciutto, sopressa, coppa, calabrese sausage, semi dried tomatoes, marinated vegetables, focaccia bread
- SWEET TREAT DESSERT BAR** 22 per guest
Decadent sweet treats from our pastry chef
- ROAST STATION** 24 per guest
Roast wagyu beef sirloin, rolls, onion jam, charcoal salt, truffle aioli
or
Slow roasted pork belly, rolls, apple slaw
- PASTA STATION** 20 per guest
Gnocchi with mushroom and truffle cream sauce v
Penne pasta with Napoli sauce v
- VICTORIAN ARTISAN CHEESE BOARD** 22 per guest
A selection of boutique cheeses, fruit paste, dried fruits, breads and crackers
- CHOCOLATE FOUNTAIN** 20 per guest
Your choice of dark, milk, white chocolate or coloured to match your event. Served with a variety of garnishes (marshmallows, fresh fruits, meringues...)