

Tapas Menu #1 - \$41.80/guest

On Arrival

Seared Scallops on Apple Coleslaw in Japanese Spoon

Main Fare

Sweet & Sour Pork on Asian Vegetables served in a Bamboo Boat

Moroccan Lamb Tagine Pies

Tempura Fish with Chilli Coriander Aioli

Skewered Tikka Chicken with Mint Yoghurt Dip

Camembert Wrapped in Bacon

Hot beef Tenderloin with Beetroot & Horseradish on German Rye

Champagne Poached Prawn and Melon Skewers

Dessert

Melting Marshmallow, Chocolate & Banana Filos
Served Hot – Dusted with Icing Sugar

Baby Fruit & Crème Patisserie Flans with Strawberry Glaze

Tapas Menu # 2- \$42.00/guest

On Arrival

Handmade Pumpkin & Fetta Loaf with Toasted Pepitos

Main Fare

Fried Crab Noodle & Coriander Cake with Chilli Sesame Dip

Warm Thai Beef Salad Shots with Vermicelli Noodle, Bean Shoot & Peanuts

Tandoori Beef on Pappadum with Mango Chutney

Risotto Croquettes with Truffle Oil

Prawn & Mango Filo Baskets

Thai Green Curry Chicken Skewers with Onion & Pineapple

Teriyaki Chicken with Pineapple Salsa

Lemongrass, Chilli & Coriander Marinated Octopus

Dessert

Individual Hot Apple & Blackberry Pies

Chocolate Brownie Trifles with Crème Anglaise in Shot Glasses

Tapas Menu #3 - \$45.10/guest

On Arrival

Indian Flat Breads
With Sundried Tomato & Fetta Dip, Basil Pesto & Olive Oil with Balsamic

Main Fare

Catch of the Day in Light Ale Batter with Chunky Potato Wedges
Chicken Brochette with Yoghurt Mint Dip
Crumbed Oysters with Wasabi Mayo
BBQ Plum Duck on Orange Salad presented in Ramekin with Bamboo Fork
Vegetable Filo Fingers with Philly Cheese & Galliano
Chicken steamed in Mirin & Sesame Nori Rolls with Shiitake Mushrooms
Prawn Cocktail with Brandy Tabasco Sauce
Beef & Forrest Mushroom Empanadas

Dessert

Baby Bombolini –
Italian Donut with Grated Orange & Lemon Rind
Rolled in Sweet Cinnamon Sugar – Filled with Raspberry Jam & Custard

Individual Apple & Fig Crumbles with Double Cream

Tapas Menu #4- \$47.30/guest

On Arrival

Hot Sugar Glazed Pork Skewers with Sesame Dipping Sauce
Fillet Steak with Creamy Pepper Sauce – Presented in a Japanese Spoon

Main Fare

Beer Battered Reef Fish & French Fries Served in a Bamboo Cone
Szechuan Prawn Dumplings
Surf & Turf Pick with Béarnaise Dipping
Balinese Lamb Loin Satay with Lemon Coconut Sauce
Thai Chicken Curry on Steamed Rice Served in a Ceramic Ramekin
Wagyu Beef & Bacon Pies with Creamy Potato Top
Minted Vinegar & honey Glazed French Lamb Cutlet
Chicken & Prawn Kebabs with Ginger & Coriander

Dessert

Baby Banoffee Pies
White Chocolate and Raspberry Mini Cupcakes

Tapas Menu #5 - \$48.40/guest

On Arrival

Tiger Prawn Laksa Shooter
Chinese Five Spiced Chicken Wanton

Main Fare

Sesame Chicken Goujons with Whole Egg Mayo
Camembert & Macadamia Nut Filo Tart
Tempura Fish with Chunky Potato Fingers, Fresh Lemon & Tartare
Moroccan Lamb Loin on Crouton with Peach Compote
Salt & Pepper Fried Prawns & Squid with Lemon Aioli
Handmade Antipasto Loaf – Basil Pesto, Sundried Tomato & Cheddar Cheese
Fillet Steak in Black Pepper Cream Sauce
Mini Baguette with Prosciutto, Eggplant, Pesto & Pimento
Camembert in Bacon with Cranberry Jelly

Dessert

Baby Fruit & Crème Patisserie Flans
Freshly Baked Chocolate Pudding with Chocolate Ganache – Served Warm

Tapas Menu #6 - \$53.35/guest

On Arrival

Antipasto in a Glass –
Cacciatore, Olive, Fetta & Basil Pesto Flat Bread

Main Fare

Oysters Kilpatrick
Chicken Brushed with Onion Jam wrapped in Prosciutto
Crayfish Medallions with Japanese Mayo and Caviar – *'Subject to Availability'*
Local King Prawn wrapped in Wonton wrapper with Spicy Pineapple Salsa
Handmade Smoked Bacon & Cheddar Cheese Plaited Bread
Chicken & Shrimp Kebabs with Ginger & Coriander
Hot Beef Tenderloin & Beetroot Horseradish on German Rye
Duck in Plum Sauce wrapped in Coriander Pancake
Balinese Lamb Fillet Satay with Lemon & Coconut Sauce
Orange, Green Peppercorn & Sweet Potato Frittata

Dessert

Mini Individual Crème Brulee
Crack the wonderfully sweet toffee to discover the creamy delight inside
Apple Berry Strudels – Served Warm dusted with icing sugar

Tapas Special Event Menu – Option 1

8 Selections Plus- 3 Dessert & Cheese - \$49.50/guest

10 Selections Plus-3 Dessert & Cheese - \$55.00/guest

12 Selections Plus - 3 Dessert & Cheese - \$60.50/guest

Entrée & Main Selections:

Panko Crumbed Whiting with Black Sesame & Wasabi Mayonnaise

Dukkah Crusted Fillet of Beef on Rye with Creamed Mustard

Natural Oysters with Condiments

Coconut Prawns Tempura Accompanied by Citrus Mayo

Asian Selection – Spring Rolls, Curry Samosas & Wantons

Button Mushrooms Stuffed with Philly Cheese & Bacon

BBQ Plum Duck on Orange Salad Served in Ramekin & Bamboo Fork

Tandoori Beef on Pappadum with Mango Chutney

Malaysian Chicken Skewers with Spicy Peanut Dipping

Fillet of Beef Stroganoff in Japanese Spoons

Sesame Chicken Goujons with Whole Egg Mayo

Forrest Mushroom Rice balls with Spicy Plum Dipping

Fried Crab & Noodle Cake with Chilli Sesame Dip

Jamie Oliver's Handmade Antipasto Loaf

Dessert

Baby Crème Brule

White Chocolate & Drambuie Mousse Shots

Sticky Date Pudding with Butterscotch Dipping

Mini Frangipani Pies

Cheese Board

Selection of Australian & International Cheese with Water Crackers

Tapas Special Event Menu – Option 2

8 Selections Plus- 3 Dessert & Cheese - \$49.50/guest

10 Selections Plus-3 Dessert & Cheese - \$55.00/guest

12 Selections Plus - 3 Dessert & Cheese - \$60.50/guest

Entree

Chicken in Tandoori Batter with Mint Yoghurt Dressing, Pappadum & Mango Chutney

Handmade Pumpkin & Fetta Loaf with Toasted Pepitos

Antipasto in a Glass –

Cacciatore, Olive, Fetta & Basil Pesto Flat Bread

Crispy Squid with Saffron & Green Apple Aioli

Main Fare

Oyster Selection – Kilpatrick, Smoked Salmon & Cream Fraise, Lime & Chilli

Camembert & Macadamia Nut Filo Tart

Fillet Steak with Hot Pepper Sauce served in a Ramekin with Bamboo Fork

Chicken Brushed with Onion Jam & Wrapped in Prosciutto

Button Mushrooms stuffed with Philly cheese & chives

Smoked Salmon Crostini with citrus pesto

Local King Prawns Wrapped in Wonton wrapper with spicy pineapple salsa

Minted Vinegar and Honey Glazed French Lamb Cutlet

Dessert

Chocolate & Bailey's Irish Cream Mousse

Individual Apple & Blackberry Pies with Double Cream

Peanut Butter Cheesecake with Chocolate Crumbs – Served in a Shot Glass

Hot Chocolate Ganache with Baby Biscuit Dipping – Sable, Viennese & Biscotti

Cheese Board

Selection of Australian & International Cheese with Water Crackers

Christmas Tapas Menu

- 8 Selections Plus- 3 Dessert & Cheese - \$49.50/guest
- 10 Selections Plus-3 Dessert & Cheese - \$55.00/guest
- 12 Selections Plus - 3 Dessert & Cheese - \$60.50/guest

On Arrival

- Asparagus, Butternut & Gruyere Cheese Cocktail Crepes
- Spicy Chicken Polpetti with a Savoury Pikelet & Capsicum Relish
- Rare Roast Beef, Zucchini Chips & Olive Tapenade en Croute
- Poached Pear, Walnut & Creamy Brie Filo Cups
- Thai Green Chicken Skewers

Main Fare

- Spinach and Ricotta Filo parcels with chutney
- Fish Goujons with Tartare dipping sauce
- Sichuan Pepper Fried Squid with Green chilli dipping sauce
- Garlic Marinated Prawns Wrapped in Asian Wonton
- Crunchy Rice Paper Rolls with Chicken & Peanuts
- Tiny Tarts with Smoked Salmon, Dill & Mascarpone
- Turkey & Cranberry Wellingtons
- Seafood Chowder in Japanese Spoons
- Turkey Mignons with Cranberry Glaze
- Asparagus Spears wrapped in Leg Ham with Mustard Hollandaise

Dessert – Please Select 3 Items

- Baby Plum Puddings
- Mini Meringue Stacks
- Sherry Trifle in Shot Glasses
- Drunken Strawberries
- Christmas Florentine

Finger Food & Tapas Additional Choices

Compliment your evening with a Food Selection made up of the following specialities:

Little Bowls & Baby Burgers – Add \$4.20/guest

Grilled Cinnamon & Clove Rubbed Lamb Rogan Josh with Basmati Rice

Sunday Roast – Strips of Seared Beef with Roast Potatoes & Béarnaise Sauce

Tangine of Lamb with Ginger, Cinnamon, Cumin, Saffron & Prunes with Toasted Almonds

Mild Indian Beef Coconut Curry with Carrots, Potatoes & Peas

Baby Burger with Oregano & Garlic Lamb Fillet, Hommos, Chargrilled Red Pepper & Rocket

Baby Burger with Cajun Chicken, Jalapeno Relish & Corn Salsa

Baby Burger with Rustic Rissolle with Tomato Relish & Mixed Leaves

Carving Selection - \$5.50/guest

South West Beef Sirloin with Caramelized Onion & Red Wine Jus in a Mini Baguette
Slow Roasted Pork with Sea Salt Crackle with Apple Sauce in a Mini Baguette

Salad Selection - \$4.00/guest

Presented in Shot Glasses – Selection of Four
Greek Salad with Aged Balsamic

Marinated Mushroom Salad

Vietnamese Glass noodle Salad

Moroccan spiced Lamb & Tabouli Salad

Thai Beef Salad with lime dressing

Caesar Pasta Salad with Crisp Bacon bits & Parmesan

Curry Selection - \$5.50/guest

Presented in Bamboo Boat with Bamboo Fork
Butter Chicken Curry

Vegetable Korma

Steamed Basmati Rice

Pappadums

Oyster Selection

Jet Fresh Coffin Bay Oysters served Natural with a Selection of Condiments - \$3.50 each

Sea Salt, Cracked Pepper & Fresh Lemon

Shallots in Red Wine Vinegar

Sweet Chilli, Coriander & Fresh Lime

Bloody Mary with Tabasco

Cheese Selection - \$9.10/guest

Fine Australian & International Cheeses including:

Tasmanian Brie

Blue Castello

Mersey Valley Vintage Cheddar

Quince Paste

Blue Poppy & Rye Crisp Breads

Finger Food Events

Suggested Quantities

Feasting Platters

Hot, Cold, Savoury & Sweet Options Available

Priced for Delivery Only.

Platters are all individually priced with varying quantities.

Sundowner Menus

Suitable for a 1 – 2 Hour Event Duration

4 – 6 pieces per person

Delivery Option Available or

Onsite Service inclusive of Staff for Tray Service – Approximate Time – 1.5 Hours

Quantity Suitable for Pre- Dinner Only

Finger Food Menus

Suitable for Cocktail/Stand Up Events

6 – 9 pieces per person

Delivery Option Available or

Onsite Service inclusive of Staff for Tray Service Time – 2 Hours

Suitable for Guests who have already had dinner.

Quantity Equal to a Large Entrée

Tapas Menus

Suitable for Extended Cocktail Events/Weddings/Celebrations

12 - 22 pieces per person

Delivery Option Available or

Onsite Service inclusive Chef & Staff for Tray Service - Time – 2 – 3 Hours

Quantity is Equal to Full 2-3 Course Meal