

Sundowner & Finger Food Menus

CBD Delivery Charges: Initial Delivery - \$8.00

Sundowner Menu #1 - \$16.50/guest

Cocktail Finger Foods

Sesame Crumbed Teriyaki Beef
Mini Hamburgers with Caramelized Onion & BBQ Sauce
Asian Selection:
Curry Vegetable Samosas
Vegetarian Spring Rolls
Tempura Fish Bites with Handmade Tartare Sauce
Chicken & Leek Pies with Toasted Sesame Seeds

Sundowner Menu #2 - \$16.50/guest

Cocktail Finger Foods

Steamed Pork Buns with a Honey Soy Sesame Dipping
Creamy Chicken & Sweet Corn Skin Credible
Handmade Quiche:
Roast Honey Pumpkin, Rocket & Fetta
Camembert Cheese, Ham & Pinenut
Three Cheese, Caramelized Onion & Seeded Mustard
Handmade Spinach & Ricotta Sausage Rolls
Mozzarella & Toasted Pine Nut Arancini with Sweet Plum Sauce (Italian Rice Ball)

Sundowner Menu #3- \$19.90/guest

Finger Foods

Peppery Beef & Bacon Pie with Tomato & Roasted Pepper Relish
Pizzetta Selection:
Pepperoni & Mozzarella Pizza with Black Olives
BBQ Chicken
Tomato, Torn Basil, & Fetta
Tempura Fish with Handmade Tartare
Teriyaki Chicken Bites
Steamed Dim Sum Selection with Soy & Sweet Chilli
Nori Rolls with Japanese Soy & Wasabi
Your Choice of Smoked Salmon, Crab, Chicken or Asian Egg

Sundowner Menu #4 - \$19.90/guest

Cocktail Finger Foods

Indonesian Beef Satay with Peanut Dipping Sauce
Cheddar Crusted Sausage Rolls with Tomato relish
Little Turkish Pizza with Mozzarella Cheese & Bacon
Baby Squid Lightly Fried with Lemon Aioli
Teriyaki Chicken with Asian Dipping
Parmesan Risotto Balls with Sweet Plum

Finger Food Menu #1 - \$24.00/guest

Finger Food Selection

Crab & Prawn Cakes with Green Chilli Jam
Margarita Pizzetta with Basil & Bocconcini
Lebanese Lamb in Pine Nut Filos
Smoked Salmon on Sweet Potato Pikelet with Horseradish Cream
BBQ Chicken Satay with Peanut Sauce
Forrest Mushroom, Spinach & Pecorino Tart
Sesame Fried Fish Goujons with Egg Mayo & Lemon

Dessert

Strawberry & White Chocolate Tartlets

Finger Food Menu #2- \$24.00/guest

Finger Food Selection

Malaysian Chicken Satay skewers with Spicy Coconut Sauce
Antipasto Skewers Drizzled with Aged Balsamic Vinegar
Hand Cut & Crumbed Calamari Rings with Lemon Honey Aioli
Sautéed Garlic Prawn on Herbed Crostini
Steak & Mushroom Mini Pies with Tomato Jam
Golden Crumbed Parmesan Beef Camembert in Bacon with Spicy Plum Sauce

Dessert

Individual Apple & Blackberry Pies Glazed with Damera Sugar & Whipped Cream

Finger Food Menu #3 - \$24.00/guest

Finger Food Selection

Chicken & Tarragon Meatballs with Lemon Chilli Syrup
Puff Pastry Galette with Chorizo & Char Grilled Capsicum
Thai Money Bags with Sweet Chilli Sauce
Rosemary & Grilled Zucchini Arancini
Thai Fish Cakes
Mini Pizza Selection
 Roma Tomato & Bocconcini
 Smoked Ham & Pineapple
 Cheddar & Salami
Finger Sandwich
 Chargrilled Vege, Pesto & Brie
 Roast Chicken with Fresh Herb Mayo
 Peppered Egg & Mayo

Dessert

Mini Passionfruit Curd Tartlet with Crème Patisserie & Passionfruit Coulis

Finger Food Menu #4- \$24.00/guest

Finger Food Selection

Chicken Chipolata on Pistol Skewers with Piri Piri Sauce
Turkish Lamb Kofta with Tzatziki
Filo Triangles with Haloumi & Baby Spinach
Tempura Fish Pieces with Lemon Zest Mayo
Vegetarian Spring Rolls with Chilli Hoi Sin Sauce & Soy Dipping
Vegetable Crudités & Turkish Bread with Dip – Your Choice of Hommos or
Babaganoush or Guacamole

Dessert

Vanilla Profiterole with Caramel

Finger Food Menu #5- \$26.00/guest

Finger Food Selection

Salt & Szechwan Calamari with Dill Mayo
Braised Beef & Potato Handmade Samosas with Cucumber Pickles
Thai Fish Cakes with Pineapple & Chilli
Lamb Koftas with Spiced Potato & Minted Yoghurt
Prawn & Avocado Salad in Wonton Case
Mini Chicken Caesar Salads in Bread Cup
Chicken in Tandoori Batter with Mango Chutney & Pappadums

Dessert

Kahlua & Chocolate Tar with Caramelised Orange

Finger Food Menu #6 - \$26.00/guest

Finger Food Selection

Honey & Sesame King Prawns
Tandoori Chicken Skewers with Yoghurt Mint Dipping
Risotto Ball with Lemon Thyme, Dried Mushroom & Parmesan
Smokey Salt & Pepper Squid with Fresh Lemon
Baby Beef Stroganoff Pie
Honey Roasted Ham & Cheddar Cheese Potato Croquette
Garlic Chicken in Sour Dough Crumbs

Dessert

Chocolate & Baileys Irish Cream Mousse Shots with Double Cream

Finger Food Menu #7 - \$26.00/guest

Finger Food Selection

Tiger Prawn & Green Curry Wonton
Leg Ham, Leek & Cheddar Tarts
Cajun Tempura Fish with Whole Egg Mayo & Fresh Lime Cheeks
Golden Parmesan Chicken Bites with Sweet Plum Glaze
Chicken Roulade - Pastry Encased Philly Cheese, Chives & Bacon
Garlic Ginger Beef Shashliks
Sesame Prawns with Pineapple & Chilli Relish
Sweet Lamb Curry Pies



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18 Bradford St Geraldton WA 6530

Located on the Geraldton Foreshore

Finger Food Menu #8 - \$29.00/guest

Finger Food Selection

Beef Meatballs with Napolitano Sauce

Creole Chicken Schnitzels with Cajun Cocktail Sauce

Bite Size Fish with Turmeric & Fragrant Roasted Spices

Puff Pastry Galette with Honey Roasted Pumpkin & Goats Cheese

Handmade Sausage Rolls – Your Choice of Traditional Beef or Pork & Fennel or

Chicken & Tarragon

Selection of Nori Rolls – Teriyaki Chicken or Tempura Prawn or Salmon & Avocado

Bruschetta with Roma Tomato, Spanish Onion, Torn Basil & Crumbled Fetta

Dessert

Bite Size Crepe with Caramelised Banana and Hot Caramel

Finger Food Menu #9 - \$29.00/guest

Finger Food Selection

Hot Sugar Glazed Pork Skewer with Sesame Dipping Sauce
Peeking Duck in Spring Onion Pancake
Handmade Prawn Cutlet in Chickpea Batter
Spiced Tomato Arancini with Garlic Aioli (Italian Rice Ball)
Seafood Treasure Bags
Shrimp & Rockmelon Picks with Tomato Mayo
Asian Selection – Spring Rolls, Curry Samosas & Money Bags

Dessert

Baby Chocolate Mud & Frangelico Muffins – Served Warm with Ganache

Finger Food Menu #10 - \$29.00/guest

Finger Food Selection

Coconut Fried King Prawns with Lime Aioli
Catch of the Day with Light Ale Batter & Chunky Potato Wedges
Handmade Satay Vegetable Spring Roll with Peanut Dipping
Sesame Crumbed Teriyaki Beef
Thai Green Chicken & Shrimp Skewers
Moroccan Lamb Tangine Pie
Teriyaki Chicken, Pickled Ginger & Bamboo Shoot Rice Paper Rolls

Dessert

Double Chocolate Éclairs –
Choux Pastry Fingers filled with Chocolate Mousse & Choc Dipped

Finger Food Menu #11 - \$30.00/guest

Finger Food Selection

Oysters in Panko Crumbs with Wasabi Mayo
Mini Waygu Beef Pies with Tomato Relish
Honey Sesame Prawns – Our All-Time Favourite
Vegetable Crudities with Dip, Champagne Pate & Grissini Sticks
Chicken Parcel with Philly Cheese, Chives & Bacon
Lamb & Rocket Turkish Bites with Garlic Mayo
Beer Battered Whiting with Lemon, Lime & Sea Salt

Dessert

Bitter Chocolate Biscuit Stack with Espresso Butter Cream

Finger Food Menu #12 - \$30.00/guest

Finger Food Selection

Beef, Bacon & Button Mushroom Shashlik
Prawn & Scallop Filo Fingers
Malaysian Chicken Skewers with Red Pepper Relish
Antipasto Shot Glass – Cacciatore, Fetta, Olive, Sundried Tomato & Pesto Tortilla
Lamb Crostini with Purple Onion Marmalade
Tempura Fish Goujons with Capers Mayonnaise
Creamy Chardonnay, Chicken & Leek Pies with Toasted Sesame

Dessert

Chocolate & Peanut Butter Cheesecake

Finger Food Menu #13 - \$30.00/guest

Finger Food Selection

Mini Skewer of Buffalo Mozzarella, Marinated Artichoke, Roast Capsicum & Italian Parsley
Teriyaki Marinated Chicken with Chinese Cabbage Slaw in Rice Paper Roll
Salt & Chilli Squid with Coriander & Red Chilli Sauce
Pan Fried King Prawn with Roast Garlic & Flamed Capsicum Butter
Spiced Lamb Meatball with Apple, Cumin & Coriander Raita
Potato & Chive Griddle Cake with Caramelized Red Onion & Sour Cream
Market Fresh Oysters with Lime & Palm Sugar Dressing

Dessert

Mini Fresh Berry Tartlet

Finger Food Menu #14 - \$30.00/guest

Finger Food Selection

Peking Duck Pancake
Mini Double Baked Gruyere Cheese Soufflé
Seared Beef Fillet on Parmesan Shortbread with Horseradish Cream
Vietnamese Rice Paper Roll with Iceberg Lettuce, Bean Sprouts, Lime, Noodle & Sesame Omelette
Mini Chicken Tikka Skewer with Eggplant Pickle
Salt & Pepper Prawn
Festive Salmon Whirl – Smoked Salmon, Cram Cheese & Dill in Crepe

Dessert

Little Donuts Flavoured with Lemon Zest Topped with Vanilla Custard Cream

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

Tagine 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

Accompanied by Fresh & Dried Fruit

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



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18 Bradford St Geraldton WA 6530

Located on the Geraldton Foreshore

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



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18 Bradford St Geraldton WA 6530

Located on the Geraldton Foreshore

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



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18 Bradford St Geraldton WA 6530

Located on the Geraldton Foreshore

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



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18 Bradford St Geraldton WA 6530

Located on the Geraldton Foreshore

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



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18 Bradford St Geraldton WA 6530

Located on the Geraldton Foreshore

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



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18 Bradford St Geraldton WA 6530

Located on the Geraldton Foreshore

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

Tagine 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

Accompanied by Fresh & Dried Fruit

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