



Hot Canapés \$69 per platter (caters for 15 pax)

Tandoori marinated chicken skewers with mint infused yoghurt

Pulled pork brioche sliders, apple slaw

Spiced spinach potato onion fritters with harissa yoghurt (V)

Risotto cups with spinach, mushroom & crispy prosciutto

Salt & Szechwan pepper calamari with lime aioli

Seared salmon spoons on melon capsicum salsa

Spinach & ricotta pastizz (V)

Thai fish cakes served on daikon salad

Mini lamb kebab wraps with tabouli salad

Crispy honey sesame chicken wings

Lime chilli grilled haloumi skewers

Arancini balls

Tempura fish bites, lime chilli aioli

Cold Canapés \$69 per platter (caters for 15 pax)

Chicken ceaser salad in noodle boxes

Prawn & pineapple skewer with mango mayonnaise

Smoked salmon avocado on cream cheese rye bread

Bloody Mary oyster shooters

Chilli cotta cheese on sourdough bread with cucumber dip (V)

Peppered lamb on pumpkin croute with beetroot relish

Cajun spiced chicken and cucumber salad mini wraps

Potato, bread crisps & chickpeas topped with yoghurt, tamarind chutney (V)

Five spice duck, crispy vegetables rice paper roll

Pumpkin, basil, olive & goats cheese bruschetta (V)



Food Platter (caters for 15 pax)

Mezze Platter \$69

Antipasto Platter \$79

Cheese Platter \$89

Fruit Platter \$59

Cold Seafood Platter (POA)

Deck Bar - BBQ Menu

Marinated chicken skewers \$4.00

Prawn and pineapple skewers \$4.50

Herb and garlic beef sausages \$4.00

Chilli garlic octopus \$4.50

Sticky BBQ pork ribs \$4.00

Grilled capsicum and haloumi skewers \$4.00

Petit rosemary and pepper steak \$4.00

Grilled Moreton Bay bugs \$6.50

Thyme infused lamb cutlet \$4.50

Grilled chorizo sausage \$4.50

Minimum BBQ food order \$500. Minimum 20 pcs per item.



2 COURSE SEATED MENU (Alternate Serve)

Entrée (Select 2 options)

Prawn & tomato risotto

Ricotta, spinach & mushroom filo wrapped in prosciutto with bell pepper sauce

Cajun chicken tart with caramelized onion, roasted vegetables with Harissa yoghurt dressing

Marinated prawn & crab on avocado with chilli lime drizzle

Moroccan spiced salad with grilled haloumi (V)

Roasted duck raviolone with caramelized onion

Mains (Select 2 options)

Chicken Florentine on crack pepper risotto with roasted tomato basil sauce

Thyme infused lamb rump on roasted garlic mash with red wine jus

Seared salmon on roasted potato, wilted spinach & pink peppercorn sauce

Lemon pepper chicken on lyonnaise potatoes

Chia crusted barramundi fillets on pumpkin carrot puree with wilted spinach & enoki mushrooms

Maple mustard pork cutlet on kumara mash with pan jus

Grilled scotch fillet on desiree potatoes on wild mushroom sauce

Herbed gnocchi with spinach & buttered beans, mild curry sauce

**Mains include warm bread rolls with balsamic olive oil, sea salt, butter & shared seasonal vegetable plates*

\$65PP