

canapé pricing

Select from our seasonally curated cocktail canapé menu and don't hold back on any tweaks, dietary quirks, or special wishes you've got! We're all about making every guest feel like a VIP. We will work closely with you in the lead up to the big day to ensure no detail is missed. When it's go time, our team will time the rounds of roaming delights perfectly so that both the food and good times keep flowing all night long!

PACKAGE DETAILS

\$85.00 Per Person

Includes share style grazing platter during cocktail hour, followed by a selection of four small canapés and three substantial canapés.

ADDITIONAL COSTS

\$1200.00 Onsite Staff, Booking & Call Out Fee

Includes ongoing client management, 2x planning calls, onsite visit (if required), detailed event runsheet, liaising with external vendors, all necessary mobile catering equipment (excluding coolroom) and travel up to 100km (additional travel fees if required.) Includes all required onsite waitstaff and chefs for food preparation and service onsite up to 5hrs.

Additional waitstaff may be required for events with more than 100 guests, which will be quoted for on request.

S M A L L

Smoked Salmon Crostini

Citrus Salmon, Dijon Cremé, Dill, Toasted Sourdough

Oysters Osaka (GF, DF)

Sydney Rock Oyster, Cucumber Mignonette, Soy & Ginger

Porcini & Parmesan Arancini (GF, V)

Wild Porcini & Parmesan Arancini, Black Truffle Aioli, Shaved Parmigiano Reggiano

Fig & Pancetta Crisp (GF)

Fresh Fig, Ash Goats Curd, Dill, Crisp Pancetta

Chilli & Lime Charred King Prawn (GF, DF)

Marinated King Prawns Skewers, Sriracha Mayonnaise, Lime Zest

Lamb Shoulder Crostini

12hr Smoked Lamb, Salsa Verde, Minted Yoghurt, Fresh Pomegranate, Toasted Sourdough

Miso Mushrooms & Lime Vinaigrette (GF, VG)

Miso Butter Confit Mushroom Medley, Lime Vinaigrette, Fresh Herbs

Vietnamese Duck Spring Rolls (GF, DF)

Served with Nước Chấm Dipping Sauce

S U B S T A N T I A L

Mini Prawn Roll

Fresh Prawn, Lemon Aioli, Butter Lettuce, Milkbun

Brisket Slider

Smoked Beef Brisket, Cabbage Slaw, Bread & Butter Pickles, Cheese Sauce, BBQ Sauce, Milkbun

Truffle Mac & Cheese Pots

Breadcrumbs & Optional Crispy Bacon

Harvest Fish Taco

Battered Barramundi, Butter Lettuce, Herbed Mango Salsa, Soft Tortilla, Tartare Sauce

Freshly Baked Gnocchi

Housemade Tomato Sauce, Dorrito Potato Gnocchi, Parmesan & Fresh Basil Oil

Lamb Shoulder, Slaw & Flatbread

Served with Minted Yoghurt, Pomegranate & Fresh Herbs

*canapé
menu*

banquet pricing

Select from our seasonally curated buffet banquet menu and don't hold back on any tweaks, dietary quirks, or special wishes you've got! We're all about making every guest feel like a VIP. We will work closely with you in the lead up to the big day to ensure no detail is missed. When it's go time, our team will present a beautifully styled feast for both the eyes and palate so no guest will go home hungry!

PACKAGE DETAILS

\$65.00 Per Person

Includes selection of three sides & salads, two main proteins and breads & condiments.

ADDITIONAL COSTS

\$1200.00 Onsite Staff, Booking & Call Out Fee

Includes ongoing client management, 2x planning calls, onsite visit (if required), detailed event runsheet, liaising with external vendors, all necessary mobile catering equipment (excluding coolroom) and travel up to 100km (additional travel fees if required.) Includes all required onsite waitstaff and chefs for food preparation and service onsite up to 5hrs.

\$300.00 Ceramic Serveware

Includes all required ceramic platters, chafing dishes, bowls, risers and utensils for a seated banquet style service or self-service buffet style service.

Note: We can provide disposable kraft/bamboo individual dinnerware inclusive (eg. plates, cutlery, napkins etc.) If ceramic dinnerware is required it needs to be hired/organised/set externally. We can provide recommendations on request.

Additional waitstaff may be required for events with more than 100 guests, which will be quoted for on request.

banquet menu

SIDES & SALADS

Mixed Lettuce, Beetroot, Goats Cheese, Balsamic & Toasted Hazelnut Salad

Apple, Fennel, Cabbage, Lemon Vinaigrette & Toasted Walnut Slaw

*Mixed Lettuce, Grilled Beans, Avocado, Onion & Cucumber Salad
Dressed with Lemon & Herb Mayonnaise*

*Seasonal Vegetables
Roasted Maple Root Vegetables, Salsa Verdé*

*Twice Cooked Potatoes
Duck Fat Chat Potatoes, Flaked Salt & Fresh Herbs*

*Classic Potato Salad
Chat Potatoes, Boiled Eggs, Pickles, Mayonnaise & Crispy Bacon*

*Classic Caesar Salad
Mixed Lettuce, Boiled Eggs, Crispy Croutons, Bacon & Caesar Dressing*

*Classic Greek Salad
Butter Lettuce, Olives, Cucumber, Tomato, Onion & Fetta*

MAIN PROTEINS

Charred Lemon & Thyme Chicken, Fresh Herbs

12hr Smoked BBQ Beef Brisket, Chimmichurri

Slow Cooked Lamb Shoulder. Salsa Verdé

Whole Baked Salmon Belly, Seasonal Citrus

BREAD & CONDIMENTS

Hearthfire Sourdough Rolls, Butter, Housemade Jus, Salt & Pepper