

Note: Surcharges apply on public holiday

Catering

ROVING MENU (I)

Menu 1: Choice of (8) Canapes \$45pp

Menu 2: Choice of (8) Canapes (1) Slider \$49.50pp

Menu 3: Cheese Platters + Choice of (7) Canapes (1) Slider (1) Fork dish \$60pp

Service Fee \$220 Chef and Wait staff

VEGETARIAN CANAPES

Tomato, onion and basil bruschetta (V)

Tempura pumpkin flower (VG)

Jalapeno poppers with risotto and cheese (V)

Onion and spinach bhaji with a mint yogurt (VG)

Moroccan vegetable spiced puff pastry tartlet (V)

Thick vegetable spring rolls with a plum sauce (VG)

Tempura battered cauliflower tossed in herbs and spices (GF, VG)

Argentinian vegetarian Empanadas (VG)

Sweet potato croquette (GF, VG)

Curried lentil pie (GF, VG)

Wild leek and spinach pie (VG, GF)

Vegetable tikka masala pie (V)

Shredded potato, onion and spinach rosti topped with sauteed mushrooms (VG, GF)



Roasted sweet potato and pumpkin arancini (GF, VG)

Roast garlic, spinach and three cheese arancini (V)

SEAFOOD CANAPES

Oysters natural or Kilpatrick (GF, DF)

Prawn twirler with a sweet chilli dipping sauce (DF)

Chilli, garlic and prawn bruschetta

Smoked salmon blini with a dill cream cheese and black caviar

Smoked cod croquette (GF)

Crab and prawn spoon served with a lemon and lime mayonnaise (GF)

Tempura battered tiger prawn with a black caviar aioli

MEAT CANAPES

Beef mignon wrapped in aged prosciutto with a horseradish and onion jam

Slow braised beef pie

Beef croquette with a pan sauce

Gourmet beef sausage roll

Bolognese arancini

Rare roast beef en croute with horseradish and pickled beets

Chicken chardonnay pie

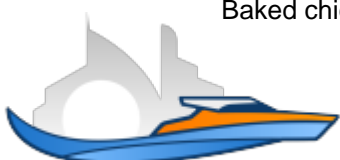
Sicilian Chicken with parsley, seasoning and lemon zest, wrapped in a delicate puff pastry

Chicken satay skewer with a 3 nut crumble (GF)

Tandoori Chicken skewer with a mint yoghurt and crispy shallots

Diced chicken, tomato, onion and basil bruschetta

Baked chicken and pesto spoon with a vine ripe tomato (GF)



Chef's Southern fried chicken wings with a chipotle mayonnaise

Thick Peking duck spring rolls served with plum sauce

Pork spring rolls served with sweet chili sauce

Lamb skewers served with hummus

Lamb and rosemary pie

Chef's pork and fennel sausage roll with an apple chutney

Asparagus wrapped in prosciutto with a lemon and lime aioli (GF)

PORK BELLY

Asian inspired pork belly with a fried shallot sprinkle (GF,DF)

Sticky Satay pork with a three-nut crumble (GF)

Bourbon barbecue glazed pork belly with a crackling crumble (GF, DF)

SLIDER SELECTION - Select 1

New York Cheeseburger with streaky bacon, mozzarella and burger relish

Lamb and herb burger with a spiced hummus, tomato and caramelised onion relish

Slow cooked pulled pork with an appleslaw

Honey grilled chicken with crispy lettuce, sliced tomato and a paprika aoli

Slow cooked BBQ brisket with sliced pickles and fried shallots

Onion bhaji, sliced cucumber and minted tahini (V)

Lentil burger served with hommus and lettuce (V)

FORK DISH SELECTION - Select 1

Albondigas (meatballs) served with dipping bread



Traditional creamy carbonara with chicken, bacon and mushrooms

Beef stroganoff served with rice

South Indian inspired chicken, beef, lamb, vegetarian or seafood curry served with a pilau, rice and poppadom

Vietnamese tangy Thai beef salad (GF, DF)

Teriyaki vegetable chicken noodle

Chef's signature sweet and sour pork or chicken with vegetables and rice

Singapore lamb stir fry with seasonal vegetables (GF, DF)

Chef's signature fish and chips with tartare sauce and lemon wedge

BUFFET MENU (I)

Menu 1: 3 main dishes and 3 sides \$42.50pp

Menu 2: 4 main dishes and 4 sides \$52.50pp

Menu 3: 5 main dishes and 5 sides \$62.50pp

Add roving Canapes (3) \$13.50pp

Add grazing platters - selection of cheese, fresh fruit, herb toasted bread, dips, chutney, antipasto and crackers

\$8pp

Add Fresh prawns and oysters with dipping sauce, dressings, lemon wedges \$15pp

MAIN DISHES

Porterhouse steak marinated in garlic and rosemary (GF,DF)

Barramundi served with a white wine and parsley caper berry sauce (GF)

Crispy skin salmon (GF)

Moreton bay bugs (GF, DF)

Australian Rosemary and lamb lollipops served with hummus (GF, DF)



Honey garlic and mustard chicken breast (GF, DF)

Thick pork sausages with caramelised onion (GF, DF)

Australian wagyu burgers with brioche roll and sides of butter lettuce mustard and tomato jam and quick pickled onion

Rump and brisket black pepper sausages (GF, DF)

Wild confit garlic and lemon Prawn skewers with salsa verde (GF, GD)

Roasted vegetable and chimmichurri skewers (VG)

SIDE DISHES

Vermicelli noodles, cucumber, celery, capsicum, carrot, shallots, coriander and dressing

Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, cranberries and parsley in a turmeric tahini dressing

Garden salad with tomatoes, cucumbers, red onion, mixed lettuce and dressing Rocket, pear and parmesan salad (GF, V)

Creamy penne pasta with pumpkin and spinach

Rustic potato salad in whole egg mayo, wholegrain mustard, spring onion and celery

Tropical creamy QLD coleslaw

Greek salad

Rice Salad

Herb chat potatoes

Sauteed greens

All served with selection of dinner rolls, butter porrons and condiments to suit mains

INCLUSIONS

Chef and Hostess staff onsite to prepare, set up, serve and clear over



Approximately 3 hrs Sturdy Bamboo plates, cutlery and lunch napkin

DROP THE ANCHOR

\$120 per guest (min 40)

Service fee \$220

ON ARRIVAL GRAZING TABLE

Selection of toasted bread, Chef's fresh dips, seasonal fruit

Selection of cheese, antipasto grapes, strawberries, chutney and crackers

SEAFOOD PLATTER

Platters of prawns served with thousand islands dressing and lemon wedges

Makers mark Kilpatrick, Natural, Thai Style, champagne and black caviar friend oyster

BUFFET MAIN

Bourbon glazed 12-hour slow cooked pork belly with crispy shallot and pork belly crumble

Moreton bay bugs with a mango and pineapple salsa

Salmon cooked in Champagne and saffron

Rosemary and thyme lamb skewers served with hummus

Chef's beef burger with sliced cheese, tomato and relish

Honey and garlic chicken skewers



SELECTION OF CHEF'S SALADS (SAMPLE MENU)

Rocket, pear and feta salad (GF, V)

Roasted sweet potato and cauliflower tossed through cous cous with chickpeas, dried fruits and toasted sliced almonds

Dressed with house-made Moroccan inspired dressing (DF, V, VG)

Creamy penne pasta with spinach and pumpkin

Selection of bread rolls and condiments

PETITE SWEETS PLATTER

Chef's selection of petite sweets

CHEF'S HOT PARTY PLATTERS

Selection of pies and sausage rolls

INCLUSIONS

Chef and hostess staff onsite to prepare, set up, serve and clear over approximately 6 hrs - additional hrs \$40/hr per staff member

Sturdy bamboo plates, cutlery and lunch napkins

PACKAGE 1

\$42pp - brunch - delivered in ready to serve

Boxes \$110



Brunch

Selection of classic and gourmet sandwiches

Scones with Chantilly cream and jam

Selection of Chef's quiche Lorraine and vegetarian

Selection of boutique petite sweets

Macaroons

Fresh fruit platter

Selection of cheese, quince paste, grapes, strawberries, antipasto and crackers

PACKAGE 2

\$58pp - all day menu - delivered in ready to serve

Boxes \$110

Morning Tea

Selection of danish pastries

Fresh fruit platter

Lunch

Selection of cold ham and cured meats

Chef's poached lemon and thyme chicken breast

Chilled champagne, saffron and lemon salmon

Chef's quiche

3 x Chef's salads Sample Menu

Garden salad

Turmeric Cous Cous cauliflower and cranberry salad



Tropical creamy coleslaw
Dinner roll and butter portions

Afternoon Tea

Selection of chunky cookies
Petite Muffins

Inclusions: Sturdy bamboo plates, cutlery and lunch napkins

SALADS

\$110 - Each caters for approx 25 guests

Turmeric Cous Cous Cauliflower and Cranberry Salad

Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, pepitas, cranberries and parsley
in a turmeric tahini dressing

Bean Medley Salad (VG, GF)

Red kidney beans, 4 bean mix, soy beans, turtle beans, corn, red and green capsicum, celery, onion, carrot,
shallots and parsley in a garlic dressing

Chicken Basil Penne Pasta Salad

Penne pasta, chicken, celery, sun-dried tomatoes and parsley in a basil mayonnaise

Creamy penne pesto and spinach salad

Creamy pesto penne pasta with roasted pumpkin, celery, sundried tomatoes and fresh basil mayonnaise



Creamy potato salad (GF)

Rustic potato salad in whole egg mayo, wholegrain mustard, spring onion and celery

Cyprus Grain Salad (GF, VG)

Healthy freekah, puy lentils, seeds, raisings with fresh vegetables, herbs and preserved lemon in a citrus lemon dressing

Quinoa Tabouleh (GF, VG)

black and white quinoa diced red onion, tomato and parsley, all tossed in a lemon dressing

Coleslaw (GF)

Tropical creamy QLD coleslaw

Mixed Lettuce Salad (GF, DF)

Mixed lettuce red onion, cucumber and balsamic glaze

Bamboo plates, napkins and cutlery \$1.50pp

Bread rolls and butter portions \$1pp

