

Menu Selections

Cocktail- Stand Up

Smoky Bay Oysters

Thai Lime Dressing

Natural

Pan Seared Scallops

Arancini

Pumpkin & Sage

Mushroom

Croquettes

Chorizo & Corn

Thai Fish Cakes

Tempura Eggplant

Toast w/ Green Olive Tapenade

Tostada

Prawn

Barramundi

Chicken

Chicken Wings

Spicy

Honey Soy

Moroccan Meatballs

Sliders

Beef Brisket

Pulled Pork

Tart

Pumpkin & Sage

Onion & Manchego Cheese

Kingfish Ceviche Cups

Beef Crudo w/ Mojo & Anchovy Aioli

Soft Tortilla Taco

Cauliflower

Pulled Pork

Barramundi

Menu Selections

Set Menu or Shared Platter Feast

Entree

Kingfish Ceviche w/
King Prawn w/ Nam Jim & Petite
Octopus w/
Gnocchi w/ sage & burnt butter
Tempura Cauliflower w/ chimmichuri
Beef crudo w/ mojo & anchovy aioli
San Choi Bow
Chicken caesar salad
Roast pork belly w/ apple slaw
fried squid w/ mango & coriander salad
Risotto w/ Porcini, truffle, pecorino

Mains

Whole roasted beef fillet w/ red wine jus
Rolled chicken w/ apricot & macadamia stuffing
beef cheek w/ sticky jus
Barramundi w/ cauliflower cream & salsa verde
Salmon w/ bok choy, lime, chili
Pork Belly w/ apple salad
Lamb Rump w/ mint & zatar

*mains include side dishes of sauteed greens & baby potatoes

Desserts

Pana Cotta
Poached Pears
Canoli filled w/ custard and cream
Chocolate Tart
Individual Cheesecake
Sticky Date Pudding
Deconstructed Strawberry Meringue
Aperol Jaffa Sponge
Margartia Tart
Ice Cream Monte Carlo Sandwich