



New Warren Menu

All menus include free soft drinks

FINGER FOOD MENU

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\$35 per person

Tiger prawn cocktails
Assorted Sandwich platter
Calamari rings
Spring rolls

SEAFOOD COCKTAIL PARTY

\$65 per person

Tiger prawn cocktails
Shucked Sydney Rock Oysters
Assorted Sushi
Greek Salad with feta
Assorted Sandwich platter
Waffle fries
Spring rolls
Assorted desserts
Seasonal Fruit Platter

CANAPE MENU

\$88 per person

Smoked salmon tartlet with cream cheese and roe and shallot
Vietnamese lemongrass chicken skewers with onion and shallot (GF)
Caramelized pork bao with cucumber, sour reddish and chili mayo
Greek olive tart with feta and sundried tomato
Oriental duck spring roll with chili mayo
Prawn cocktail tartlets with avocado mousse and dill



PLATTER

- Grazing table mix of cheeses, crackers, dried fruit, cured meats, dips
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

BUFFET MENU

SILVER BUFFET MENU

Minimum 10 guests
\$120 per person

APPETIZERS ON ARRIVAL

- Chef selection mini quiches (spinach, vegetable, ham or Lorraine)
- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Mini beef burger with homemade relish and cheddar cheese

PLATTERS

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- OR

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
- Homemade cheesy angus beef lasagne
- Prawn zoodle serve cold with, pickle reddish, cabbage, shallot and sesame dressing
- Grilled octopus salad with cous cous, onion, edamame
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)

GOLD BUFFET MENU

Minimum 10 guests
\$150 per person

APPETIZERS ON ARRIVAL

- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Jamon croquette ball with truffle mayo
- Grilled caramelized pork bao with cucumber, sour reddish and spicy mayo

PLATTERS

- Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)
- AND



Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

OR

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

Herb roasted whole chicken with hearty oven baked vegetable (GF)

Cumin spiced lamb cutlet mint flavored rub (GF)

Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF) (V)

Lemongrass chicken on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)

Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)

Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)

PLATINUM BUFFET MENU

Minimum 10 guests

\$185 per person

APPETIZERS ON ARRIVAL

Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)

Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)

Crispy sesame prawn parcel with chilli mayo

PLATTERS

Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)

AND

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

OR

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

12 hours sous vide scotch fillet with bake vegetable (GF)

63-degree confit salmon fillet with thyme, garlic and chilli (GF)

Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF)

Sticky pork on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)

Classic oven roast porchetta with herb and chilli filling

Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)



PLATTER MENU

SILVER PLATTER MENU

\$245 each

CHEESE PLATTER

Mature Cheddar /Blue Vein Cheese/ Creamy Brie served with fresh berries and crackers, lavash, nuts and dried fruits

FRUIT PLATTER

Fresh Seasonal fruits with watermelon, rock melons, pineapple, fresh berries and strawberries

DESSERT BOX

Variety Sweet and Dessert

Caramel Slices, Brownie Slices, New York Cheese Cake and Chocolate Mousse Dessert

ASSORTED SUSHI

Grilled salmon, avocado, teriyaki chicken, tempura prawn cucumber, tofu and tuna on assorted nori

VEGETARIAN ANTIPASTO AND DIPPING (V)

Hummus, beetroot hummus, babaganoush, vegetables, marinated olives, pickles, flat bread and crisp such as grissini, lavosh or crackers

CHARCUTERIE BOARD

Salami, prociutto, ham, trio of dips, olives, crackers and nuts

GLUTEN FREE OR VEGETARIAN OPTION

House made gluten free beef lasagne (750g) \$40

House made gluten free vegetable lasagne (750g) \$40

GOLD SEAFOOD PLATTER MENU

Serves 4 - 5 guests

\$565

Fresh shucked oysters and lemon wedges 24pcs

Salmon sashimi with soy sauce, wasabi paste

Grilled scallops on shell with house dressing 10 pcs

Whole vanamei prawns with lemon 2Kg



Mixed seafood marina salad with calamari, barramundi, prawns, mussels tossed in mayonnaise, mesclun and chopped chives
Balmain bugs halves, grilled with garlic butter and herbs 10pcs
Teriyaki salmon fillet boneless with skin 2pcs
Crumbed calamari rings

PREMIUM SEAFOOD PLATTER MENU

Serves 4 - 5 guests

\$1000

Fresh shucked oysters and lemon wedges 24pcs
Assorted sashimi (salmon, tuna, scallop etc.) with soy sauce, wasabi paste
Grilled lobster tail with garlic butter and herb 2pcs
Grilled scallops on shell with house dressing 10 pcs
Whole Vanamei prawns with lemon 2Kg
Jumbo scampi serve raw with slice lemon 4pcs
Cooked green lipped mussel 1kg
Mixed seafood marina salad with calamari, barramundi, prawns, mussels tossed in mayonnaise, mesclun and chopped chives
Balmain bugs halves, grilled with garlic butter and herbs 10pcs
Teriyaki salmon fillet boneless with skin 4pcs
Crumbed calamari rings