

## CATERING PACKAGE SELECTIONS



# CANAPÉ PACKAGES

SILVER SELECTION - Choose 5 canapés, 2 substantial, 1 dessert - \$85pp

GOLD SELECTION - Choose 7 canapés, 1 substantial, 1 dessert - \$95pp

PLATINUM SELECTION - Choose 8 canapés, 2 substantial, 1 dessert - \$105pp

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## CANAPÉS

Heirloom Tomato, Burrata, olive (v)

Falafel, hummus, dukha (v)

Truffle Mushroom, parmesan Tarts (v)

Ceviche, coconut, lime, coriander, chili (df, gf)

Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori (gf)

Crab, fennel, limoncello, radish (df)

Coconut Snapper ceviche, coriander, lime, chili (df, gf)

Chicken san choy bow, nam jim, herb salad (gf)

Lamb kofta, yogurt mint, dukha salt - contains nuts

Scallop shells, cauliflower, herb butter crumb

## SUBSTANTIALS

Wagyu mini beef burger, cheese, house pickles, milk buns

Haloumi burger, rocket, relish, aioli (v)

BBQ Chicken, smoked tomato tarragon vinaigrette, rocket (gf)

Braised Lamb shoulder, quinoa, chickpea, pomegranate, mint, feta & parsley

Lobster rolls, crème fraîche, caviar, potato crisps

Miso Salmon, pickled ginger, sesame, nori, cucumber (gf, df)

Tuna poke, avocado, wasabi, sesame, wakame boats (gf, df)

## DESSERT

Salted Chocolate Pistachio Brownie - contains nuts

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*Items are subject to seasonal availability and some menu items may change*

*Dietary requirements can be catered to, please advise ahead of charter.*

**df=dairy free   gf=gluten free   v=vegetarian   gfa=gluten free available   va=vegetarian available**

# BUFFET PACKAGE



SELECTION - 2 canapés, 2 proteins, 2 sides, 1 fruit platter or 1 dessert, Artisan breads - \$125pp

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## PROTEIN

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (gf)  
Roast beef, rocket, grana Padano, cherry tomato, truffle aioli (gf)  
Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs (gf/ df)  
Pulled lamb, feta, cous cous, currants, toasted almond - contains nuts  
Frittata, pea, mint, feta, spinach (v, gf)  
Haloumi, lemon, caper, chili (mild), parsley salad (v, gf)

## SALAD/SIDES

Roasted root vegetables, Salsa Verde, rocket (v, gf)  
Frittata, pea, mint, feta, spinach (v,gf)  
Haloumi, lemon, caper, chili (mild), parsley salad (v, gf)  
Quinoa, mint, tomato, lemon oil, tabouli (v, gf)  
Chermoula potato salad with crispy chorizo, sweet corn, olives (gf)  
Super greens, tamari sesame seeds; broccolini, Asian greens, ponzu dressing (v, gf)

## DESSERT

Chocolate pistachio brownie  
Berry polenta cake  
Fig friands  
Sweet slices

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# GRAZING BOARDS

\*Grazing plates can be ordered for a minimum of 10 - 15 guests when ordered in accompaniment of another menu

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## MEZZE PLATTER \$225

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips (v)

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## CURED MEATS \$265

Salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions

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## SEAFOOD PLATTER \$285

Local poached King prawns, salmon sashimi, natural Tasmanian oysters

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## DESSERT PLATTER \$180

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices (GF options available)

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## FRUIT PLATTER \$160

Selection of in season fresh fruit

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## FROMAGE PLATE \$265

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

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