



## Shadow Menu

### **CHEFS MENU 1**

\$85 per person

6 classic, 2 substantial, 1 dessert

*Minimum of 20 guests*

*Chef Charge of \$500 each applies*

*Two chefs required for charters of over 51 guests*

#### CLASSIC CANAPES

Pea, mint, feta crostini – V

Falafel, hummus, dukkha – VE

Mushroom tart, parmesan, truffle – V / VE

Karaage chicken, Japanese aioli, sesame seeds – GF

Smoked Beef, aioli, prawn, tomato dressing GF

#### SUBSTANTIAL CANAPES – CHOOSE TWO

Wagyu beef slider, cheese, pickle, milk bun

Haloumi slider, rocket, house relish – VE

Wild mushroom risotto, parmesan, truffle – V / VE

#### DESSERT CANAPES

Salted chocolate pistachio brownie – N



## **CHEFS MENU 2**

\$100 per person

7 classic, 1 signature, 1 substantial, 1 dessert + grazing board

*Minimum of 20 guests*

*Chef Charge of \$500 each applies*

*Two chefs required for charters of over 51 guests*

### GRAZING BOARD

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

### CLASSIC CANAPES

Falafel, hummus, dukkha – VE

Mushroom tart, parmesan, truffle – V / VE

Karaage chicken, Japanese aioli, sesame seeds – GF

Lamb kofta, yoghurt, mint, dukkha salt – N

Elderflower cured kingfish sashimi spoons, pineapple chili salsa – GF

Ceviche, coconut, lime, coriander, chili – DF, GF

Scallop shells, cauliflower, butter crumb

### SIGNATURE CANAPES – CHOOSE ONE

Sticky pork, betel leaves, crispy shallot, palm sugar, chilli

Prawn baguette rolls, Bloody Mary sauce, iceberg lettuce

Crispy duck char sui, bao buns, pickled cucumber carrot

Hot smoked salmon, baby cos, pickled red onion, crème fraiche, horseradish, potato hash

### SUBSTANTIAL CANAPE – CHOOSE ONE

Paella pans, choice of chicken & chorizo OR prawns & scallops, peas – GF

Miso salmon, pickled ginger, sesame, cucumber – GF

Wild mushroom truffle risotto, parmesan, rocket – V, GF

### DESSERT CANAPE – CHOOSE ONE

Chia coconut, passionfruit, almond – GF, VE, DF



Salted chocolate pistachio brownie – N  
Lemon lime tarts

### **CHEFS MENU 3**

\$135 per person

8 classic, 2 signature, 1 substantial, 2 dessert, grazing board

*Minimum of 20 guests*

*Chef Charge of \$500 each applies*

*Two chefs required for charters of over 51 guests*

### GRAZING BOARDS

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

### CLASSIC CANAPES

Falafel, hummus, dukkha – VE  
Haloumi, heirloom tomato, basil, balsamic – V  
Lamb kofta, yoghurt, mint, dukkha salt – N  
Karaage chicken, Japanese aioli, sesame seeds – GF  
Elderflower cured kingfish sashimi spoons, pineapple chili salsa – GF  
Ceviche, coconut, lime, coriander, chili – DF, GF  
Scallop shells, cauliflower, butter crumb  
Quail, carrot gingerbread, pistachio – N

### SIGNATURE CANAPES – CHOOSE TWO

Miso salmon, pickled ginger, sesame, cucumber – GF  
Wild mushroom truffle risotto, parmesan, rocket – V, GF  
Mini lobster brioche rolls, creamy slaw, celery, pickles, and potato crisps  
Hot smoked salmon, baby cos, pickled red onion, crème fraiche, horseradish, potato hash  
Tuna tartare, avocado, wasabi, baby gem lettuce cups OR tapioca squid ink crisp – GF  
Oysters from N.S.W lakes, yuzu ponzu – GF



### SUBSTANTIAL CANAPE – CHOOSE ONE

Paella pans, choice of chicken & chorizo OR prawns & scallops, peas – GF  
Miso salmon, pickled ginger, sesame, cucumber – GF  
Wild mushroom truffle risotto, parmesan, rocket – V, GF  
BBQ chicken, smoked tomato tarragon vinaigrette – GF  
Braised lamb shoulder, quinoa, chickpea, pomegranate & parsley – GF  
Grilled market fish, papaya, coconut lime chili – GF

### DESSERT CANAPE – CHOOSE TWO

Chia coconut, passionfruit, almond – GF, VE, DF  
Salted chocolate pistachio brownie – N  
Lemon lime tarts

### **BUFFET MENU**

\$120 per person  
Served in platters  
2 canapes with a choice of 2 protein, 2 salad/veg, 1 fruit platter or dessert, bread basket

*No Chef required  
Minimum 10 Pax  
Delivery fee of \$60 applies*

### CANAPES

Chef's selection of two canapes

### PROTEIN – CHOOSE TWO

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, couscous, currants, toasted almond – N  
Frittata, pea, mint, feta, spinach – V, GF  
Haloumi, lemon, caper, chili (mild), parsley salad – V, GF



## SALAD AND / OR VEGETARIAN – CHOOSE TWO

- Roasted root veg, Salsa Verde, rocket – VE, GF
- Frittata, pea, mint, feta, spinach – V, GF
- Haloumi, lemon, caper, chili (mild), parsley salad – V, GF
- Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts & seeds, tahini yoghurt dressing – N, V, GF
- Quinoa, mint, tomato, lemon oil, tabouli – VE, GF
- Chermoula potato salad with crispy chorizo, sweet corn, olives – GF
- Super greens, tamari sesame seeds, broccolini, Asian greens, ponzu dressing – VE, GF
- Basil rocket pesto, penne, tomato confit, parmesan – V
- Roast beetroot, cumin, balsamic, lentil, parsley, pomegranate – VE

## DESSERT – CHOOSE ONE

- Dessert platter: chocolate pistachio brownie, berry polenta cake, fig friands, sweet slices – GF options available
- Fruit platter: selection of fresh seasonal fruit – VE

## **SIGNATURE CANAPE MENU**

Signature canapes can be ordered as an addition to any menu package

### CANAPES

- Mini lobster brioche rolls, creamy slaw, celery, pickles and potato crisps – \$18
- Crispy duck char sui, bao buns, pickled cucumber, carrot – \$18
- Confit Fennel Salmon, baby cos, pickled onion, horseradish cream, potato hash – \$18
- Mini prawn baguette rolls, Bloody Mary sauce, iceberg lettuce – \$18
- Sticky pork, betel leaves, crispy shallot, palm sugar, chili – \$18
- Tuna tartare, avocado, wasabi, baby gem lettuce cups OR tapioca squid ink crisp – GF – \$18
- Fijian coconut ceviche, lime, coriander, chili, papaya – GF – \$18
- Oysters x 3pp, 2 styles: Shallot red wine vinegar Or Nori ponzu – \$18

## **GRAZING PLATTERS**



Grazing platters can be ordered as an addition to any menu package  
Grazing platters serve approximately 10 people

Oysters: wakame seaweed, pickled ginger, ponzu sauce, lemon – \$280

QLD tiger prawns: tail on, harissa aioli, lemon – GF – \$300

Mezze platter: spiced olives, smoky eggplant, hummus, tapenades, marinated feta,  
Fattoush salad, pita chips – V – \$225

Cured meats: salami, prosciutto, smoked ham, spiced olives, grilled chorizo, pickled  
onions, grilled sourdough – \$265

Fromage plate: Australian cheese selection, tropical fruits, bread basket, quince  
paste, Lavosh – \$265

Dessert platter: chocolate pistachio brownie, berry polenta cake, fig friands, sweet  
slices – GF options available – \$180

Fruit platter: selection of fresh seasonal fruit – VE – \$160

## **CHILDREN'S MENU**

\$49 per person

One main, one dessert, one fruit plate

### **FRUIT PLATE**

Selection of fresh seasonal fruit – VE

### **MAIN – CHOOSE ONE**

Fish n chips, tartare, lemon - grilled option available (GF, DF)

Chicken grilled (GF, DF) or crumbed, sweet potato fries

Sausage rolls, tomato sauce

Pasta, tomato, Parmesan cheese, pesto - GF option available

Vegetarian flatbread pizza - GF option available

### **DESSERT – CHOOSE ONE**

Chocolate cookies with cream

Banana pudding with berry jam