

PRIVACY

CATERING MENU

Dine-In Menu

Canapés Menu

Buffet Menu

Stations Menu

Grazing Boxes Menu

Beverage Menu



PRIVACY
CHARTERS

DINE-IN MENU

Three-Course Menu

\$215 per person

Minimum 15 guests. Prices includes Chef for 20 guests and above. Under 20 guests incurs a Chef charge of \$350.

ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress

De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth

Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus

De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley

Hapuku, squid, chorizo, nettle butter, lemon

Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus

Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus

Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

DESSERTS

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream

Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut panna-cotta, mango, crumble, coconut sorbet

Vanilla cheese cake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flat bread, apple cherry chutney



CANIAPÉS

Canapé Menu

\$70 per person

3 x Cold
3 x Warm
1 x Substantial
1 x Dessert

\$90 per person

4 x Cold
4 x Warm
2 x Substantial
1 x Dessert

\$115 per person

4 x Cold
4 x Warm
2 x Substantial
1 x Dessert
1 x Food Station

COLD

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing *(gf)*

Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon *(v)(gf)*

House smoked duck breast, sour cherys, crisp pear, shaved hazelnut *(gf)*

Black Angus beef tataki, king brown mushroom, miso mayonnaise, crisp shallots (gf)

king Salmon tartare, horse radish, capers, charcoal wafer cone, roe

Cold peeled King Prawns with citrus mayo *(gf)*

Caramelized soy free range chicken, ginger, sesame, baby greens, shredded nori on betal leaf *(gf)*

QLD spanner crab, caviar, edume beans, cream frache hand made tart

WARM

Wild mushroom, pea, pecerino, anancini balls with panko crust, truffle aioli *(v)*

Seared Clean water scallops, daikon, cucumber, green chilli salad, nam jim dressing *(gf)*

Soy glazed duck breast with spiced orange glaze, sour cherry sour dough crisps

Grilled chorizo, black bean, spiced avocado, chery tomato quesadilla

Pop corn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on spoon *(gf)*

Peppered lamb lion, capernata, feta, toasted pine nuts *(gf)*

Grass fed beef mini pie with home-made short-crust pastry and spiced mushey peas

SUBSTANTIAL

Moroccan spiced lamb shoulder, chermula, chickpea, cucumber Rita *(bowl)*

Miso crusted Black Angus sirloin salad, soba noddles, baby greens crispy onions

Tasmanian salmon poke with Japanese pickles, soy lime dressing shredded nori (bowl)

Sauté gnocchi QLD tiger prawns, butternut pumpkin, sage, drunken rasins, burnt lemon butter *(bowl)*

8-hour slow-roasted Berkshire pork belly, hoisin, asian slaw, roll

Veggie burger, blackend, haloumi, piquillo peppers, salsa verde

Crispy fried Korean chicken, kimchi slaw, red eye mayo on milk bun

DESSERT CANAPÉS

Miniature hand-made short-crust tart filled with lemon curd and strawberries *(can be gf)*

Passion fruit, rosewater cream, crushed merangue, haleznut

New season peach ,raspberry, mascarpone, short bread crumble *(on spoon)*

Salted caramel and chocolate brownie crumble tart

Triple cream brie with pear and caramelized walnut on crisp

STATIONS

Glazed ham station, served warm and carved to order served with mustards, pickles and soft rolls

Charcuterie & cheese, selection of cured and smoked meats, cheeses, pickles and house-made chutneys



Canapé Set Menu

\$55 per person

This menu requires our chef for 15 or more guests at \$350 per four hours. Each hour after four-hours is an additional \$75.

COLD

Black Angus beef tataki, King Brown mushrooms, miso mayonnaise, crispy shallots on spoon

Caramelized soy free-range chicken, ginger, sesame, baby greens, lime & chilli dressing

WARM

Baby spinach, pea, pecorino arancini balls with smoked paprika aioli

Turmeric-spiced chicken skewers, coconut satay dipping sauce

Canapé Boxes

Platinum Package

\$75 per person

3 x Cold

3 x Warm

1 x Substantial

COLD

Miniature short crust tart with heirloom cherry tomatoes, whipped ricotta, kalamata olive

Black Angus beef tataki, King Brown mushrooms, miso mayonnaise, crispy shallots on spoon

Cold peeled prawns, homemade citrus mayo

Caramelized soy free-range chicken, ginger, sesame, baby greens, lime & chilli dressing

Qld spanner crab, edamame, cream fraiche, baby basil tart

Smoked Tasmanian salmon, chive & horseradish cream cheese on blini

Freshly shucked Sydney rock oysters with cucumber apple cider dressing

WARM

Baby spinach, pea, pecorino arancini balls with smoked paprika aioli

Turmeric-spiced chicken skewers, coconut satay dipping sauce

Grass-fed beef mini pies with house-made tomato chutney

Chicken mini pies with house-made tomato chutney

Chickpea mini pies with house-made tomato chutney

Spiced beef empanadas, chimmi churri

Pumpkin and feta empanadas, chimmi churri

Mini pork and fennel sausage rolls, harissa

Spinach and 3 cheese filo triangles

SUBSTANTIAL

Bowls (All Cold)

Tuna poke – Japanese pickles, daikon, edamame, brown rice, seasoned seaweed, soy lime dressing

Salmon poke - Japanese pickles, daikon, edamame, brown rice, seasoned seaweed, soy lime dressing

Vego poke – tamari tofu, Japanese pickles, daikon, edamame, brown rice, seasoned seaweed, soy lime dressing

Coconut poached chicken, shredded greens, rice noodles, black sesame

Chilli chicken, baby bok choy, crispy onions, lime, soba noodles

Chilli tofu, baby bok choy, crispy onions, lime, soba noodles

Sliders

Pork katsu burger, milk bun, kimchi, red eye mayo

Black angus beef burger, swiss cheese, house sauce, pickles, butter lettuce

Haloumi, kimchi, red eye mayo, milk bun

Southern-fried chicken, slaw, mayo on milk bun

Dessert Canape Boxes

Dark chocolate brownie, chocolate mousse, strawberry

Lemon, meringue, blueberry tart

Dark chocolate and salt caramel tart

Vanilla bean cheesecake, passionfruit crumble in pots

Coconut Pannacotta, berry compote, vanilla bean crumble pots

Triple-cream brie, sour cherry tart



BUFFETS

Seafood Buffet Menu

\$220 per person

Minimum 15 guests

CANAPÉS

Miniature short-crust tart with hummus and spiced butternut pumpkin *(v)*

Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) *(can be gf)*

COLD

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli *(Lobster on request, price depends on market value)*

COLD PLATTERS

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli

WARM PLATTERS

Roasted (med-rare) pepper-crusting Black Angus sirloin with local mushrooms and chimichurri *(gf)*

Large king prawns with chermula, chickpea, harrissa spiced yogurt *(gf)*

Salt and peeper squid, new season potato salad, chorizo, dry chilli

BUFFET INCLUDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Sauté Broccolini, oyster sauce, smoked chilli, crispy onion

Handmade bread rolls, cultured butter

DESSERT

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet *(gf)*

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread



Buffet Platter Menu

Golf Buffet Package

\$150 per person

2 x Canapes On Arrival
2 x Cold Platters
2 x Warm Platters
1 x Dessert Platter

Platinum Buffet Package

\$170 per person

2 x Canapes On Arrival
3 x Cold Platters
3 x Warm Platters
2 x Dessert Platter

Share Platter option will also include complimentary platters of:

Green micro salad with shaved radish, red onion and cold-pressed dressing • Fresh baked bread rolls and Pepe Saya butter • Steamed baby potatoes with parsley butter and lemon.

COLD PLATTERS

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon *(gf)*

House-smoked Petune ocean trout with shaved zucchini, radish, fennel, wasbi cream fraiche *(gf)*

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing *(gf)*

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto *(gf)*

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

Orecchiette salad, broccolinli, Meredith goats cheese feta, peas, dry chilli, lemon

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

WARM PLATTERS

Grilled miso Tasanian salmon, soba noodles, baby greens lime chilli dressing

8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm Israeli couscous

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri *(gf)*

Free-range de-boned chicken, peanut sambal, stickey greens, toasted coconut, lime *(gf)*

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harrisa, shaved zucchini *(gf)*

Moroccan spiced grilled vegetables, chermula, chickpea, cucumber Rita

DESSERT PLATTERS

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet *(gf)*

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread



STATIONS

Stations

Price listed

Minimum 20 guests. Between 20 and 45 guests requires a \$350 chef charge.

Sashimi Station Kingfish, tuna and fresh seasonal seafood served raw and carved to order	25
Sushi & Sashimi Station Section on hand made sushi and fresh seasonal seafood served raw and carved	35
Dumpling Bar Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces	25
Oyster Tasting Station Showcasing freshly shucked regional oysters from around australia - sydney rock, pacific's and flats	25
Glazed Ham Station Served warm and carved to order served with mustards, pickles and soft rolls	25
Caviar Station Selection of caviars, ice bowl, complete with hostess to guide though the caviars	Enquire
Charcuterie & Cheese Selection of cured and smoked meats, cheeses, pickles and house-made chutneys	25
Just Cheese Wide selection of both local and imported cheeses with various breads and classic accompaniments	20



GRAZING BOXES

Grazing Boxes

Price listed

8-10 people per platter.
Recommend 3 platters. Our chef is required for 18 or more guests. This is an additional \$350 per four-hours. Each additional hour is \$75.

COLD

Black Angus beef carpaccio Swiss brown mushroom, wild rocket, Caper aioli, pecorino	175
Tasmanian cold smoked salmon, pickled red onion, radish, capers, horseradish cream	185
Poached Queensland tiger prawns, ruby grapefruit, celeriac, butter lettuce, citrus mayonnaise	195
Sumac spiced roast free-range chicken sweetcorn, wild rocket, Harissa spiked yoghurt	175
Grazing selection of cured and smoked meats, Local and imported cheeses, olives, grilled vegetables house made chutneys, flatbreads	250
Vegetarian grazing selection of grilled Mediterranean style vegetables pickled artichokes marinated olives selection of local and imported cheeses house made chutney, flat breads	175
Just cheese - wide selection of both local and imported cheeses with various breads and classic accompaniments	270
Raw vegetables, Hummus, spiced eggplant dip, Harissa spiked yoghurt dip, flat breads	165
Seasonal fruit platter	175

WARM

8 hour slow cooked lamb shoulder, pomegranate molasses, kale, pearl couscous	210
Pan seared king salmon, baby spinach, spiced chickpeas, lemon cucumber yoghurt	195
Roasted Black Angus sirloin, local mushrooms, salsa verde	210
Moroccan spice vegetables chermoula, cucumber raita	185
Thyme and garlic roasted new potatoes	120
Spiced roasted heirloom carrots, feta, crispy onion	115

SALAD BOXES

\$175 each

Orecchiette salad, broccolini, baby peas, feta, shaved zucchini, lemon, Aleppo chilli flakes
Truss tomato medley, buffalo mozzarella, salsa verde
Spiced chicken Caesar, aged parmesan crisps, soft boiled eggs
Slow-roasted spiced cauliflower, chickpeas, baby kale, toasted pumpkin seeds, raita,
Moroccan roasted vegetables, Israeli cous cous, lemon and olive oil dressing, goats feta
New season baby potato salad, shallots, kale, seeded mustard dressing
Mixed green leaves, shaved radish, red onion, apple cider dressing \$150

SANDWICHES / WRAPS / ROLLS

Choose 12 sandwiches (\$215)

Double smoked ham, seeded mustard, aged cheddar sandwich
Black Angus roast beef, truss tomato, mixed leaves, Dijon mustard, aged cheddar sandwich
Free range chicken, celery heart, cucumber, for Paprika mayonnaise, mini roll
Hot salami, Swiss cheese, truss tomato, aioli, mini roll
Falafel, spiced pumpkin, baby spinach wrap
Roast turkey, wild rocket, brie cheese, cranberry wrap

SEAFOOD & SUSHI BOXES

Peeled QLD tiger prawns Cocktail sauce aioli	300
Mixed platter of peeled QLD tiger prawns, shucked Sydney Rock oysters apple cider dressing, cocktail sauce, aioli	300
Shucked Sydney rock oysters, cucumber apple cider dressing	275
Yellowfin tuna carpaccio, black olives, cherry tomato, caper, lemon	275
Sushi selection with Japanese condiments pickled ginger and seaweed	275
King Tasmanian salmon Poke, Japanese pickles, nori, edamame, coriander	215
Sashimi selection, yellowfin tuna, Atlantic salmon, South Australian kingfish	215
South Australian Kingfish Ceviche, cucumber, radish, lime	215

DESSERT BOXES

\$75 per box (12 in each box)

Dark chocolate brownies chocolate mousse, strawberry
Mini carrot and walnut cake with cream cheese icing
Vanilla bean cheesecake with crumble
Lemon, meringue, blueberry tart
Dark chocolate and salt caramel tart
Pannacotta, berry compote, vanilla bean crumble pots
Triple-cream brie, sour cherry tart



BEVERAGES

Consumption List

SPARKLING

Dom Pérignon 2008 Luminous	270
Veuve Clicquot Yellow Label Brut NV	120
Moet and Chandon Brut Imperial	120
Chandon Brut NV	60

ROSÉ

Colette Côtes de Provence Rosé	55
Miraval Cotes De Provence Rosé	65
Château La Gordonne Rosé 2019	70

MAGNUMS

Petaluma Riesling Magnum	140
Château La Gordonne Rosé	145
Miraval Côtes de Provence Rosé	155
Cloudy Bay Sauvignon Blanc	165
Torbreck The Struie Shiraz	280
Veuve Clicquot Yellow Label Brut NV	320

RED

Mr Riggs The Delinquent Shiraz	45
Josef Chromy PEPIK Pinot Noir 2019	50
Vasse Felix Filius Cabernet Merlot	55
Chapel Hill McLaren Vale Shiraz	65
Howard Park Miamup Cab Sav	70
Dalrymple Pinot Noir 2018	70
Leeuwin Estate Art Series Shiraz	85
Chapel Hill Shiraz McLaren Vale	65
Henschke Apple Tree Shiraz Cab	120

WHITE

Philip Shaw Pinot Gris 2020	45
Isabel Sauvignon Blanc	45
Santa Margherita Pinot Grigio	50
Petaluma Hanlin Hill Riesling 2019	60
Leeuwin Estate Art Series Sav Blanc	65
Scorpo Estate Pinot Gris 2017	70
Leeuwin Estate Prelude Chardonnay	70
Pierro LTC Sémillon Sauvignon Blanc	75
Cloudy Bay Sauvignon Blanc 2020	80
Cloudy Bay Chardonnay 2017	90

BEER

Nastro Azzurro Peroni	8
Corona Extra	8
Heineken 3 Mid Strength Low Carb	6

SPIRITS

Belvedere Vodka	12
Glenmorangie 10YO Scotch	12
Tanqueray Gin	12
Bacardi White Rum	12
Makers Mark Bourbon	12
Sailor Jerry Spiced Rum	12

SOFT DRINKS

Coca Cola	5
Coca Cola NO SUGAR	5
Sprite Lemon Lime \$	5
Solo Lemon	5
Sunkist Orange	5
San Pellegrino Sparkling Water	5
Yaru Still Spring Water	5
Capi Dry Ginger	7
Capi Soda Water	7
Capi Tonic Water	7
Tamarama (East Coast) Orange	14
Tamarama (East Coast) Apple	14

Beverage Packages

Price listed

All packages include still and sparkling water, soft drinks, orange juice, tea and espresso coffee.

SAPPHIRE PACKAGE

\$15 per person / hour

Chandon Brut NV
Yarra Valley

Philip Shaw Pinot Gris
Orange

Isabel Estate Sauvignon Blanc
Marlborough

Colette Côtes de Provence Rosé
Provence

Mr Riggs Shiraz
McLaren Vale

Corona Extra
Mexico

DIAMOND PACKAGE

\$25 per person / hour

Moët and Chandon Brut Imperial NV
Epernay

Philip Shaw Pinot Gris
Orange

Isabel Estate Sauvignon Blanc
Marlborough

Miraval Côtes de Provence Rosé
Provence

Josef Chromy Pepik Pinot Noir
Tasmania

Chapel Hill Shiraz
McLaren Vale

Corona Extra
Mexico

Nastro Azzurro Peroni
Italy

CAPTAIN'S PICK

\$30 per person / hour

Veuve Clicquot Yellow Label Brut NV Magnum
Champagne

Cloudy Bay Sauvignon Blanc
Marlborough

Petaluma Riesling
Clare Valley

Château La Gordonne Magnum
Provence

Dalrymple Pinot Noir
Tasmania

Leeuwin Estate Art Series Shiraz
Margaret River

Corona Extra
Mexico

Nastro Azzurro Peroni
Italy

MAGNUM PACKAGE

\$60 per person / hour

Veuve Clicquot Yellow Label Brut NV Magnum
Champagne

Cloudy Bay Sauvignon Blanc Magnum
Marlborough

Petaluma Riesling Magnum
Clare Valley

Miraval Côtes de Provence Rosé Magnum
Provence

Torbreck The Struie Shiraz
Barossa Valley

SPIRITS ADD-ON PACKAGE

\$15 per person / hour

Belvedere Vodka
Poland

Glenmorangie 10YO Scotch
Scotland

Tanqueray Gin
Scotland

Bacardi White Rum
Cuba

Makers Mark Bourbon
United States

Sailor Jerry Spiced Rum
United States

SOFT DRINKS PACKAGE

\$8 per person / hour

Coca Cola

Sprite Lemon Lime

Solo Lemon

Capi Dry Ginger

Capi Soda Water

Capi Tonic Water

S.Pellegrino Sparkling Water

Yaru Still Spring Water

Tamarama (East Coast) Fresh Orange





PRIVACY
CHARTERS