

Canape

Land

Honey mustard chicken beignets

Beef tataki, ponzu, crispy shallots df

Pulled pork spring roll, espresso BBQ df

Chicken liver pate, plum jam, sesame cracker gf

Mini brisket pies, aged cheddar, onion jam

Smoky beef croquettes, mustard mayo

Chicken and chorizo empanada

Fried chicken, hot honey, aioli df

Rare beef, chimichurri, potato df,gf

Sea

Blackberry and gin cured salmon, crème fraiche, orange gf

Tiger prawn, chorizo, smoky aioli gf

Cured kingfish, citrus, soy gf,df

Salmon tartare, rice cracker gf,df

Panko crusted mussels, parmesan, herbs

Crayfish tostada, salsa, avo

Pan seared scallops, garlic, herb gf

Cajun prawn, avo, chive sour cream

Garden

Goats cheese, cranberry, walnut veg

Roasted mushroom arancini, truffle aioli veg

Balsamic tomato, feta, butter puff veg

Truffle brie, thyme honey, brioche veg

Charred corn croquette, jalapeno mayo veg

Clevedon Coast oysters

Market price

Natural with mignonette

Louisiana style with creole butter

Lime and wasabi sorbet

Larger bites

Prawn and ginger dumplings

Sweet soy, chilli oil

Vege dumplings **veg**

Black vinegar, ginger

Smoky brisket taco **gf**

Espresso BBQ, queso

Blackened fish taco **df,gf**

Avo, lime, mayo

Smoked carrot taco **veg,gf**

Corn salsa, black beans, avo

Pork belly bao

Hoisin, pickled veg

Miso eggplant bao **veg**

Cucumber, peanuts, coriander

Crispy prawn bao

Japanese mayo, pickled ginger

Fried chicken slider

Hot honey, smoky mayo

Cheeseburger slider

Ketchup, mustard

Philly cheese steak

Onions, capsicum, cheese

Kransky dog

Onion jam, pickles

Beef sirloin skewers **gf,df**

Pesto rosso

Lemongrass marinated chicken

skewers **gf,df**

Peanut satay, coriander

Lamb cutlets **gf,df**

Salsa verde

Minimum of 25 of each option

Platters and Grazing tables

Antipasto

A selection of cured meats and cheeses with pickles, olives, dips, fresh bread and homemade crackers

Platter – feeds 15-20 people

1.8m grazing table – feeds 40-70 people

From the Sea

A selection of delicacies from the sea, house smoked salmon, raw fish crudo, oysters, marinated mussels, dips and sauces with blini, fresh bread and homemade crackers.

Platter – feeds 15-20 people

1.8m grazing table – feeds 40-70 people

The Caterers selection

A selection of our Antipasto and From the Sea platters and grazing tables that comes together for one amazing feast.

Platter – feeds 15-20 people

1.8m grazing table – feeds 40-70 people

Ham carvery

Orange and cola glazed ham with fresh bread rolls, green leaves, a selection of cheeses with aioli, homemade chutney and pickles

Half ham – 30-50 people

Whole ham – 50-80 people

Bridal party basket

Antipasto and nibbles for the bridal party to share before the wedding or during photos. For 6-8 people.

Basket only

Basket with 2 bottles of prosecco

Supper

For when the party is rocking or for the ride home.

Mini pies

Pizza slabs

Mini sliders

Shared table - Mains

Any two dishes

Any three dishes

Roasted chicken thigh gf

Mustard, honey, white bean puree

Cumin and Dijon marinated lamb shoulder gf

Yoghurt, roasted onion, herbs

Pomegranate glazed salmon gf

Herbs, yoghurt, molasses

Slow cooked beef brisket gf,df

Sweet onions, vinegar BBQ sauce

Ginger beer braised pork shoulder gf,df

Crackling, roasted apple

Glazed leg of ham gf,df

Cola glaze, Dijon, chutney

Roasted cauliflower ve,gf,df

Coconut labneh, pomegranate, dukkah

Tandoori paneer veg,gf

Butter sauce, mint, tamarind

Premium

Roasted eye fillet

Red wine jus, fried onions

Lamb rack

Chimichurri

Fresh market fish

Prawns, mussels, butter sauce

Shared table – Sides

Any three dishes

Any four dishes

Roasted new potatoes

Rosemary and garlic salt

Potato skins

Truffle salt, sour cream

Roasted beets

Lentils, green leaves, yoghurt

Glazed carrots

Hot honey, dukkah, feta

Hasselback kumara

Maple, savoury granola

Vietnamese slaw

Edamame, rice noodles, mint

Charred broccoli

Chickpeas, chilli, lemon

Roasted root vege

Pearl couscous, currants, curry aioli

Summer salad

Green leaves, beans, feta, raspberry vinaigrette

Green salad

Pickled vege, house dressing

Breads/Olives

Warmed olives

Citrus, chilli, olive oil

Artisan breads

Olive oil, dukkah

Warmed bread rolls

Sea salt butter

Homemade focaccia

Garlic and tomato butter

Desserts

Margarita tart

Toasted meringue, triple sec mascarpone

Classic tiramisu

With Kahlua

Raspberry and lemon trifle

Raspberry jelly, vanilla custard, lemon curd, fresh raspberries

Whittaker's chocolate tart

Chantilly, caramel

Eton mess gf

Meringue, blueberries, lime

Fresh fruit platter ve,df,gf

Petit fours

Mini tarts

Salted caramel brownie

Homemade truffles

Selection of macarons

Cheesecake bites

Candy bar

Serves 50-90 guests

An after-dinner treat, bowls and jars overflowing with lollies, chocolates, brownie, cheesecake and macarons

Beverage packages

Ask us about our range of beverage options, we have a full range of classic and premium beers, wines and non-alcoholic options available that we can tailor to your event. A range of our cocktail options are below.

Cocktails

Mimosa

Bubbly, OJ

Kir Royale

Bubbly, Chambord, raspberry

Espresso martini

Espresso, vodka, Kahlua

Pornstar martini

Vanilla vodka, passionfruit, prosecco

Mojito

White rum, mint, lime

Gin bar

POA

A selection of gins, mixers and garnishes with a dedicated bartender to mix them for you.

Prosecco bar

POA

Glasses of prosecco with liqueurs and garnishes to pimp them up. Includes, fresh berries, OJ and Chambord with fresh herbs and edible flowers

Spritz bar

POA

Glasses, liquor and fizzy to make all your favourite spritz's with a bartender to serve them for you. We have you covered for Aperol, Hugo and limoncello spritz and more.