



CANAPES

FUNCTION FOOD PACKAGES

Mixed cherry **tomato & goats cheese tartlet**, pistachio pesto, micro herbs (v)
Hand rolled **Vietnamese summer rolls** w/ spicy peanut sauce (v)
Caramelised onion & goats cheese frittata, pistachio pesto, aioli, olive oil (v, g)
Smoked salmon w/ herbed cream cheese, toasted sourdough, baby watercress, olive oil
Poached prawns w/ shredded iceberg lettuce, avocado mousse, cocktail sauce cups
Rare roast beef w/ tomato compote on charred sourdough, olive oil, baby herbs

Berber **chicken wings** w/ chilli, orange blossom & honey glaze, zaatar yoghurt (g)
Panko crumbed **prawn cutlet** w/ preserved lemon mayo, fresh lemon, herbs
Spiced **cauliflower pakora** w/ citrus yoghurt, orange segments, micro herbs (v, g)
Spiced **chicken skewer** w/ wild rocket, sumac yoghurt, harissa (g)
Green chermoula rubbed **beef skewer** w/ harissa, sumac yoghurt, wild rocket (g)
Brik pastry **lamb cigar** w/ yoghurt, harissa, pomegranate syrup, sumac
Mushroom & goats cheese **arancini** w/ parmesan, mushroom cream, truffle oil (v)
Slow roasted **pork belly** w/ cauliflower puree, sour cherries, harissa dust (g)

Mini **chocolate brownie** w/ chantilly cream
Mini **Eton mess** w/ strawberry coulis (g)
Mini **banoffee** pies
Mini **cheesecake** tartlets

Asian-style **poached chicken salad**, rice noodle, carrot, crispy shallots, fresh herbs
Thai **beef salad**, rice noodles, carrot, shallots, nuoc cham dressing, fresh herbs (g)
Ras el hanout **calamari** w/ **beer-battered chips**, aioli, fresh lemon
Thai-style coconut **chicken curry** w/ fragrant rice, herb salad
Creamy **mushroom risotto** w/ shaved parmesan, rocket, truffle oil (v, g)
Wagyu beef **cheeseburger slider** w/ tomato chutney, pickle
Beef tagine w/ couscous, yoghurt, harissa, fresh herbs

3 canapes	14 pp
5 canapes	23 pp
7 canapes	32 pp
substantials	+9.50 ea

min order...
cold/hot 20
sweet 30
substantial 20



Cheese (v)

quickest aged cheddar | pave d'affinois double cream | berrys creek tarwin blue
lavosh | dried apricot | pistachio | quince | grapes

72

Charcuterie

sopressa | nduja | pickled carrot | olives | cornichons | zaalouk | sourdough

38

Beer-battered chips (v)

sebago potato | harissa aioli

40

Warmed flatbread (v)

zaalouk | sumac yoghurt

44

Mixed cold platter

chef's selection of three cold canapes (30 pieces)

145

Mixed hot platter

chef's selection of three hot canapes (30 pieces)

145



BANQUET DINING

FUNCTION FOOD PACKAGES

CAPTAIN'S

crispy pork | kaffir lime | fried shallots | sticky orange & chilli sauce
ras el hanout calamari | preserved lemon aioli | macerated fennel | fresh herbs
lamb tagine | harissa rub | citrus couscous | fresh herbs | sumac yoghurt | flatbread
northern rivers rump | spinach puree | mushroom | goats' cheese | sherry gastrique
amlou warm goat's cheese salad | baby leaf | sourdough | apple | thyme
46 pp

ADMIRAL'S

lamb cigars | brik pastry | sumac yoghurt | harissa | fresh herb salad
chargrilled prawns | chermoula rub | harissa | preserved lemon aioli | goat's cheese | za'atar
chicken tagine | harissa rub | citrus couscous | fresh herbs | sumac yoghurt | flatbread
lamb shoulder | toasted almonds | pomegranate molasses | smoked labneh | walnut & parsley
warm broccolini salad | roast pumpkin | onion | goats' cheese | almond | tarragon dressing
49 pp

LIEUTENANT'S (v)

baked cauliflower | pistachio pesto | toasted nuts | dried fruit | micro herbs
roasted beetroots | goat curd | burnt honey | brik pastry crisps | walnuts | baby herbs
braised artichokes | smoky eggplant puree | burnt onion | yoghurt creme | artichoke chips
vegetable & chickpea tagine | olive | almond | apricot | couscous | sumac yoghurt | flatbread
warm broccolini salad | roast pumpkin | onion | goats' cheese | almond | tarragon dressing
45 pp

*all dishes served to share
all dishes one serve per two guests
custom banquets quoted on request*



A-LA CARTE DINING

FUNCTION FOOD PACKAGES

ENTREE

(each guest chooses one dish)

lamb cigars | brik pastry, sumac yoghurt, harissa, fresh herb salad

crispy pork | kaffir lime, fried shallots, sticky orange & chilli sauce (g)

ras el hanout calamari | preserved lemon aioli, macerated fennel, fresh herbs

baked cauliflower | pistachio pesto, toasted nuts, dried fruit, micro herbs (v, g)

MAIN

(each guest chooses one dish)

northern rivers rump steak | spinach puree, mushroom, goats' cheese, sherry gastrique (g)

chicken breast | z'hug rub, charred broccolini, bbq'd corn, harissa butter, sumac yoghurt (g)

lamb shoulder | toasted almonds, pomegranate molasses, smoked labneh, walnut & parsley (g)

vegetable & chickpea tagine | olive, almond, apricot, couscous, sumac yoghurt, flatbread (v)

DESSERTS

(each guest chooses one dish)

yoghurt panna cotta | date leather, vanilla, freeze-dried cherries, edible flowers (v, g)

baked chocolate tart | mascarpone, spiced raspberry, red wine glaze, crisp pearls, muscovado gel

SIDES

(two sides per booking, each served one between four guests)

warm broccolini salad (v, g)

beer-battered chips (v)

amlou warm goat's cheese salad (v)

warmed flatbread (v)

entree, main, side	48 pp
entree, main, dessert	54 pp
entree, main, side, dessert	60 pp

v - suitable for vegetarians

g - suitable for gluten-intolerant guests (cannot 100% guarantee that cross-contamination will never occur)