



Cold Canapes - \$3.30 per piece

Seared Tuna, black sesame seed, radish salad (gf)

Smoked Chicken, Caramelised Onion & Crisp Pear en croute

Peking Duck Pan Cakes

Rare Beef Fillet, Cashew Capsicum Pecorino Pesto, Continental Parsley (gf)

Char Sui Pork, Baby Wombok Citrus Zest (GF)

Ocean Prawns and capers w ginger dressing (gf)

Buffalo mozzarella, Heirloom Tomato, Basil,

Natural oyster, Asian slaw, Lime Dressing (gf)

Honey Roasted Walnuts & Goats Curd Tartlet w Watercress

Pumpernickel, Avocado Mousse, Marinated Mussels

Hot Canapes - \$3.30 per piece

BBQ Pulled Beef Slider

Seared Sea Scallop, chimmi churri (gf)

Asian Flavoured Barramundi Spring Rolls

Kaarage Chicken, Salad, Pickled Ginger, Kewpie Mayo

Twice cooked sticky Pork Belly Bites, Peppered Caramel (gf)

Italian Pork and Fennel Rolls

Slow Cooked Shredded Cottage Beef pies

Pumpkin, Chive & Rocket Quiche

Important information and ordering –

This menu requires a minimum order of 10 units in each category.

All items are seasonal and some items may be substituted at any time. All items are prepared in our own CBD Kitchen which used, eggs, all nuts, soy, gluten. For more explicit details please contact us. We suggest 3 to 5 Cold or Hot canapes per person. We suggest 2 x Bowls per person over a meal period.



Casual stand up **Bowl Food** \$8.50 each

Flash Fried Salt and Pepper Calamari, Rocket, Aioli

Japanese Chicken Katsu Curry, Jasmine Rice

Roast Cauliflower and Brussel Sprouts, Toasted Almonds, Persian Feta, Moscato Dressing

Ricotta Filled Ravioli, Tomato concasse, parmesan

Beef Ragout, Steamed Rice, Micro Herbs

Penne Pasta, Pumpkin Chunks, Sauteed Mushrooms, Creamy Sauce.

Thai Chicken Coconut Green Curry, Jasmine Rice

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We suggest 3 to 5 Cold or Hot canapes per person. With a minimum of 10 units of each Canape. We suggest 2 x Bowls per person over a meal period.

Basic Finger Platter Packages

Mixed Chefs choice finger food platters served with dipping sauces and condiments \$2.20 per piece. Minimum of 100 items per on Site Event (inside or outside on the terrace)

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Entrée (choice of 2 on alternate drop)

Barramundi seafood chowder

Seared sea scallops with cauliflower puree chorizo crumb

Ricotta filled ravioli with brunt sage butter

Medium lamb rack with chimmi churri

Shared Antipasto Board *(or add \$8 p/h to add on for arrival)*

Main (choice of 2 on alternate drop)

Crispy skinned barramundi, potato gratin, broccolini, hollandaise sauce

Medium grilled eye fillet, hassel back confit potato, asparagus, truss tomatoes

Seared chicken supreme, leek risotto, green beans, prosciutto crumbs

Slow cooked lamb shank, shiraz ragout, sweet potato mash, parsnip crisps

**Vegetarian options available on request*

Dessert (choice of 2 on alternate drop)

Tiramisu, biscotti, berries

Deconstructed New York baked cheese cake, lemon curd

Sticky Date pudding butterscotch sauce, double cream

Chocolate ganache, raspberry syrup, cream chantilly

Individual fruit platter, coconut milk yoghurt

Shared Cheese Plater (extra \$8 per person)

A selection of Local and International fruit paste, dried fruit and nuts, crackers

Coffee and Tea (\$4 per person)

Pricing

2 Course (choice of 2 on alternate drop) \$50 p/h

3 Course (choice of 2 on alternate drop) \$65 p/h

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Sparkling

Blue Pyrenees **Vintage Brut** - Pyrenees Vic

Belstar – **Prosecco** DOC *Italy*

2014 **Moscato** - *D'Asti Italy*

White / Rose

2014 HaHa - **Sauvignon Blanc** – Marlborough NZ \$

2016 TaiNui - **Sauvignon Blanc** – Marlborough NZ

2016 Bleasedale - **Pinot Gris** – Adelaide Hills SA

2015 Indigo - **Chardonnay** – Beechworth Vic

2016 Giant Steps – **Chardonnay**- Yarra Valley Vic

2016 Hay Shed Hill - **Sauvignon Blanc Semillon** – Margaret River WA

2016 Blue Pyrenees – **Rose** - pinot noir and pinot meunier- Pyrenees Vic

Red

2013 Massale by Kooyong Estate - **Pinot Noir**- Mornington Peninsula Vic

2015 Primo Estate – **Merlot**- McLaren Vale SA

2012 D'Arenberg – **Shiraz Viognier**- McLaren Vale SA

2015 Soul Grower's '**Provident**' **Shiraz** – Barossa Valley SA

2014 Bleasedale – **Generations Shiraz** - Langhorne Creek SA

Premium Selection

2014 Soul Grower's 'Slow Grown' **Shiraz** – Barossa Valley SA

2014 Hay Shed Hill -**Cabernet Sauvignon** - Margaret River WA

2014 Soul Grower's– 'Cellar Dweller' **Cabernet Sauvignon** - Barossa Valley SA

Bottled Beer & Cider \$9

Corona // Pure Blond // Corona ligera // Great Northern // Apple Cider // Pear Cider

Draft Beer \$9 (pint)

Stella Artois // Fat Yak

Pricing

Drinks are based on a consumption basis's. Choose 1 x Sparkling and 3 x other wine choices (Red or White) all wines are charged at \$9 per glass.

Wine choices must be confirmed 2 weeks prior to your event. Some wine may not be available for the duration of your event. In this case a substitute wine will be offered