

## Canapes, Main Course Buffet, Dessert Menu

[Select 4 canapés per person in total from the list below]

### Cold Canapés

Betel leaf with Minced Chicken, Mint, Coriander, Lime  
 Vietnamese Spring Rolls with Chilli-Coriander Dressing  
 Bruschetta of wild mushroom and marinated goats cheese  
 Semi-dried Tomato with Persian Fetta on Croutons  
 Blue Swimmer Crab Salad with Lime and Tomato chutney  
 Cornet of Beetroot Salad with Goats Curd and Baby Herbs  
 Cornet of Salmon Tartare with Crème Fraiche and Salmon Pearls  
 Fresh Tuna Rice Paper Rolls with Soy Bean and Lime sauce  
 Sashimi of Kingfish with Blood Orange and Ginger Vinaigrette  
 Freshly Shucked Coffin Bay “Virgin Oysters” in a selection of dressings  
 Smoked Salmon on Semolina Blini with Crème Fraiche and Chives  
 Fresh Prawn, Lychee and Mint Wrap with Rice Paper  
 Nori and Sushi with Wasabi and Soy Sauce  
 Teriyaki Salmon with baby Asian greens  
 Peeled Crystal Bay Prawns with Avocado Salsa  
 Seared Tuna with Black Sesame, pickled Cucumber and Shiitake salad  
 Peking Duck Pancakes with Hoisin

### Hot Canapés

Crispy Wontons with Sweet Chilli Sauce  
 Kumera and Carrot Latkes  
 Salt Cod and Potato Beignet  
 Twice baked Cheese Soufflé, Sauce Soubise  
 Tartlet of Persian fetta, Caramelised Onion and Fresh Thyme  
 Crispy Silken Tofu with Dashi Broth and Bonito Flakes  
 Steamed Vegetable Dim Sum with Black and White Sesame  
 Scallop, Prawn and Snow Pea Dumpling  
 Crispy Soft Shell Crab with Lime aioli  
 Scallop Shot with Citrus and sake  
 Salt and Szechwan Pepper Calamari **or** Prawn Skewers with Chilli Crisps  
 Pan seared half-shell scallops with cannellini beans, salsa Rossa, marjoram  
 Tuna Spring Rolls with Wasabi-soy  
 Coconut Risotto with Satay Chicken  
 Lamb Kofta with Tzatziki  
 Spring Rolls with Beef Fillet and Shiitake Mushrooms  
 “Arancini Di Riso” (risotto balls stuffed with mozzarella and sundried tomato)  
 Soup Shots – Select from Laksa, Mushroom and Chestnut,  
 Duck noodle soup or Sweet corn and basil



## Main Course Buffet

[Select a total of 9 items below]

### Cold Platters and Salads

[Select up to 4 items from this list]

Honey Roasted Parsnips, Shallots, Candied Walnuts, Gorgonzola, Truffle Oil Dressing  
Salmon Nicoise with Grape Tomatoes, Soft Boiled Quail Eggs, Baby Beans, Kalamata Olives  
Baby Beetroot, Asparagus Spears, Woodside Goats Cheese, Fresh Horseradish  
Cous Cous with Harissa, Preserved Lemon, Toasted Pistachio  
Roasted Dutch Carrots & Baby Fennel Salad, Cumin Seed & Orange Dressing  
Tomato, Grilled Eggplant, Buffalo Mozzarella, Purple Basil  
Roasted Pumpkin, Persian Fetta, Baby spinach, Mustard Fruit Dressing  
Shaved Bresaola (air dried beef), Globe Artichokes, Preserved Lemons  
Honey & Thyme Salted Almonds  
Avocado with Lime Sweet Chilli Dressing, Grape Tomatoes, Shallots, Coriander  
Mango, Pineapple, Mint, Wholegrain Mustard Dressing

**Always included:** Mixed Leaf Salad with Fresh Herbs

### Hot Selection – Meat & Fish

[Select up to 3 from this list]

Slow Roasted Spiced Lamb Rump with Chickpea & Eggplant Relish  
Corn-fed Chicken Breast, Olives, Sage, Confit Garlic  
Grilled Beef Fillet Mignon, Wild Mushroom, Roasted Eshallot, Red Wine Jus  
Char Grilled Lamb Cutlets, Dijon Mustard & Herb Crust  
Atlantic Salmon, Fennel, Citrus Dressing  
Barramundi Fillets, Sweet Peppers, Cannelloni Beans, Black Mussels

### Hot Selection – Pasta and Vegetables

[Select up to 3 from this list]

Pan-fried Gnocchi, Wild Mushrooms, Fresh Peas, Truffle Oil  
Orechette Pasta, Broccolini, Green Olives, capers, chilli, Pecorino  
Pumpkin & Ricotta Lasagne  
Spinach, Ricotta, Porcini Mushroom Bake, Ratatouille  
Steamed Broccolini, Baby Beans, Asparagus Spears, Cherry Tomato, Almond Butter  
Tuscan Potatoes, Kipfler, Rosemary, New Season Garlic  
Potato & Kumera Gratin

### Premium Buffet Options

Seafood Display with Sushi & Sashimi, Assorted Hot and Cold Smoked Atlantic Salmon,  
Moreton Bay Bugs, Coffin Bay Oysters, Yamba Prawns - add \$15 per person  
Asian Dumpling Bar - add \$7 per person  
Teppanyaki [fish and meat] - add \$9 per person



## **Dessert**

Zest Lemon Tart, Caramelised Oranges, Citrus Salad

Coconut Basket with Seasonal Fruits,  
Lychee & Boysenberry Sorbet, Passion fruit Syrup

Blueberry & Macadamia Frangipani Tartlet, Mango Mint Salsa

Warm Self-saucing Chocolate & Honey Pudding, Espresso Custard  
Fresh Berries, Almond Tuille

Semi-freddo of Fresh Mango, Passionfruit, Coconut, Spiced Pineapple

Sticky Date & Fig Pudding, Warm Fig Compote, Vanilla-bean Ice Cream, Toffee Shards

Chocolate Mocha Tart, Espresso Ice Cream, Fresh Fruit Compote

Plunger Coffee, Teas, Petit Fours

## **ALTERNATIVE DESSERT OPTIONS**

### **Dessert Canapés**

[select 4 per person – same price]

Zest Lemon Meringue Tartlets, Warm Chocolate & Honey Self-saucing Pudding, Layered  
Chocolate Delice, Raspberry & Vanilla Bean Pannecotta Sauterne Jelly, Sorbet Shots,  
Fresh Berry Compote, Watermelon & Vodka Granita, Pink Champagne & Strawberry Jelly  
Vanilla Sabayon, Chocolate Mocha Tarts, Passionfruit Brulee, Tiramisu,  
Mini Pavlovas, Mascarpone, Strawberries & Passionfruit coulis,  
Semi Freddo of White Chocolate, Pistachio & Praline with Gold Leaf,  
Cherry & Almond Clafoutis Crème Fraiche (hot),  
French lavender & Blood orange Crème Caramel.

### **Premium Cheese and Sweets Display**

(add \$12pp)

Selection from: fine cheeses, fresh strawberries/blueberries/grapes [s/a], Californian dates,  
macadamia brittle, nougat, Turkish delight, sugared/cinnamon almonds etc.

### **Dessert sampler plate**

(add \$5pp)

Mango & blueberry salad, berry sorbet, Chocolate mocha tart, Passion fruit Crème Brulee