

CANAPES

SYDNEY ROCK OYSTERS, FLYING FISH ROE

SMOKED SALMON, CRÈME FRAICHE, BLACK PEARL CAVIAR, CHIVE

TOMATO, BASIL & BALSAMIC BRUSCHETTA CROSTINI

PAN FRIED HALLOUMI, KALE & LEMON

BUFFALO MOZZARELLA, BABY HEIRLOOM TOMATO, BASIL

WILD MUSHROOM ARANCINI, AIOLI

TOMATO SPICED AUBERGINE, RAIATA, CORIANDER

LAMB KOFTA, MINTED YOGHURT

TEMPURA PRAWN, SOY SEASAME DIPPING SAUCE

RARE ROAST BEEF, SEEDED MUSTARD, WATERCRESS

SPINACH & RICOTTA FILO PARCELS

FRIED CHICKEN WINGS

MINI PARTY PIES

SATAY CHICKEN & PEANUT SAUCE

BEEF SAUSAGE ROLLS

VEGETABLE SPRING ROLLS

ASSORTED QUICHES

LAMB SOUVLAKIA

COCONUT CRUMBED PRAWNS

PICK 6 FOR \$24

PICK 8 FOR \$30

PICK 10 FOR \$34

PER PERSON

EXTRA SELECTION \$4 EA

HAVE AN ALLERGY? LET US KNOW BEFORE YOU ORDER.
PLEASE NOTE THERE IS A 10% SURCHARGE ON PUBLIC HOLIDAYS.

SET MENU

ENTREES

ANTIPASTO PLATE, OLIVES, PROSCUITTO, MARINATED ZUCCHINI, CHEESE & CRISP FLATBREAD

VITELLO TONNATO, VEAL CARPARCCIO, TUNA MAYONNAISE, BLACK LAVA SALT & TRUFFLE

NOVA SCOTIA SCALLOP CEVICHE, LIME, WASABI ROE & SOFT HERBS

GNOCCHI SORRENTINA, TOMATO, BASIL, BUFFALO MOZZARELLA

CRISPY PORK BELLY, ROAST BABY BEETS, PARSNIP CRISP

ROAST WINTER VEGETABLE SOUP & BREAD

MAINS

THE DUCK AND THE ORANGE, CONFIT MARYLAND, DARK ORANGE JUS, POTATO ROSTI, FENNEL & CRESS

ROAST CHICKEN SUPREME, CRUSHED CHATS, GREEN BEANS, JUS

BRAISED BEEF CHEEKS, CONFIT GARLIC MASH, RED WINE JUS

GRILLED BEEF FILLET, FIELD MUSHROOM, JUS, ROAST BABY ONION

BARRAMUNDI FILLET, GREEN PEA PUREE, BASIL, CLAMS

SEARED TUNA FILLET, SALSA VERDE, LEGUMES, KIPFLER POTATO CHIPS

MELANZANA, MOZZARELLA, TOMATO SUGO, ROCKET SALAD

DESSERTS

INDULGENT CHOCOLATE MUD CAKE, VANILLA BEAN ICE CREAM

COCONUT PANNA COTTA, MIXED WILD BERRIES

STICKY DATE PUDDING, BUTTERSCOTCH SAUCE

TIRAMISU

BAKED CHEESE CAKE, BLACKBERRY COMPOTE

PICK TWO OPTIONS OF EACH FOR AN ALTERNATE DROP.

ALL SET MENUS SERVED WITH A HOT DAMPER ROLL AND BUTTER ON ARRIVAL

MAINS ONLY 35

ANY TWO 45

ALL THREE 50

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MEAT ON THE GREEN

OR

BAREFOOT BOWLS

THE BBQ

SAUSAGES, LAMB CHUMP CHOPS, MARINATED CHICKEN BREAST SKEWERS,
GRILLED MUSHROOMS & RISSOLES SERVED WITH ASIAN CRUNCHY
NOODLE SALAD, GREEK SALAD, BREAD ROLLS

28

THE LOW AND SLOW

YOUR CHOICE OF TENDER JUICY SLOW COOKED & PULLED LAMB SHOULDER OR
BEEF BRISKET OR PORK SHOULDER SERVED WITH COLESLAW, MILK BUNS
& HOME MADE CHIPOTLE BBQ SAUCE

24

THE SAUSAGE FEST

GRILLED BEEF SAUSAGES, BREAD, TOMATO & BBQ SAUCE, GRILLED CARAMELISED ONION

14

THE CANEPE MENU IS ALSO AVAILABLE ON THE GREEN. SEE MENU AND PRICES ABOVE.
ALTERNATIVELY, THE SET MENU IS AVAILABLE IN THE FUNCTION ROOM BEHIND THE GREENS.

PLATTERS

ANY OF THE PLATTER OPTIONS CAN BE ADDED IN ADDITION TO THE ABOVE FUNCTION MENUS AND WILL BE SERVED AS YOUR GUESTS ARRIVE.
EACH PLATTER SERVES APPROX. 8 -10 PEOPLE

OYSTERS

1 DOZEN SYDNEY ROCK OYSTERS SERVED WITH LEMON AND DIPPING SAUCE

33

CRUDITES

A TRADITIONAL FRENCH PLATTER CONSISTING OF FINELY SLICED TOMATOES, CORN, MUSHROOMS, RADISH & SEASONAL BABY VEG, SERVED WITH HUMMUS DIP, PAPRIKA & EXTRA VIRGIN OLIVE OIL.

60

MEZZE

CHAR GRILLED MARINATED MEDITERRANEAN VEGETABLES, OLIVES, DOLMADES, FETA, BABA GHANOUSH, TZATZIKI, SUN DRIED TOMATOES
AND GRILLED GREEK PITA BREAD

60

CHARCUTRIE

A MIXTURE OF ITALIAN COLD CUT SALUMI SUCH AS PROSCIUTTO, SALAMI, COPPA, COTTO, PANCETTA ALSO BRESAOLA SERVED WITH CHEESE, CORNICHONS, MUSTARD, PICKLES, OLIVES AND CRISP SOURDOUGH

85

SEAFOOD PLATTER

TIGER PRAWNS, SYDNEY ROCK OYSTERS, JONAH CRAB CLAWS AND GREEN LIP MUSSELS
SERVED W/ DIPPING SAUCES

90