



*All Packages come with grilled Turkish Bread
in Dandaragan extra virgin olive oil and Murray River sea salt,
served with freshly prepared dips*

Vegetarian Canapés
(Vegan option available for all of them)

Button mushrooms

Smoky cheese and black sesame
GF, nut-free, vegetarian

Sweet potato rosti

Beetroot salsa and thyme
GF, nut-free, dairy, vegetarian

Spiced honey roast pumpkin

Marinated feta
GF, nut-free, vegetarian

Halloumi skewers

Herbed cherry tomato salsa
GF, Vegetarian

Goat cheese bruschetta

Walnuts and honey
Vegetarian

Zucchini mousse

Smoked almond and crispy basil leaves
GF, dairy free, vegetarian



Meat Canapés

Chicken skewers

With a tamarind satay sauce

GF, dairy free

Pork belly

Hoisin and sesame

nut-free, dairy free (GF option available)

Asparagus wrapped in prosciutto

Roasted garlic

GF, nut-free

Kangaroo skewers

With tomato harissa and pepper leaf

GF, nut-free, dairy free

Thai pulled beef

Served with bok choy

Dairy free

Spiced chicken wings

Lime and coriander

GF, nut-free, dairy free



Seafood Canapés

Prawns skewers

sriracha aioli

GF, dairy free, nut-free

Cured salmon

Mango chutney and pickled beetroot

GF, dairy free, nut-free

Grilled snapper and eggplants rolls

Wasabi sauce

GF, dairy free, nut-free

Smoked salmon roulade

Cucumber, citrus and nori yoghurt

GF, nut-free

Buttered whitebaits fritters

Apple and chilli salsa

dairy free, nut-free



Hot Boxes

Grilled eggplants and zucchini

On spiced roasted chick-peas in tomato salsa

GF, vegan, nut-free

Roasted broccoli quinoa

Coconut cream and chilli

GF, vegan, nut-free

Red wine kangaroo

Roasted sweet potato mash,
roast garlic and macadamia spice mix

GF

Braised lamb shoulder

Creamy polenta and caramelised onion

GF, nut-free

Beef cheeks

With mustard and potato mash

GF, nut-free

Duck à l'orange

Served with brown rice and shaved greens

GF, nut-free +\$1/person

Confit chicken

Roasted potato and spring onion

GF, nut-free



Platters

Grill Turkish bread & GF Buckwheat and quinoa bread

With dips and roasted nuts
Vegetarian + GF (buckwheat)

Cheese Platter

Dried fruit and nuts, served with crackers
Vegetarian (GF option available)

Fruit Platter

Served with yoghurt and honey
GF, vegan, nut-free

Dessert Platter

A tasty selection of 'petits fours' (mini desserts)
Including lemon meringue, chocolate mousse, white chocolate and raspberry,
Chocolate mud cake, pistachio and raspberry, mixed fruit
Vegetarian



Sit down Menu

Your choice of two entrees, mains and desserts- served to your guests alternately
**Please note that all dishes may contain traces of gluten and nuts unless a specific request is made*

Entrée

Grilled Prawns

Smoky avocado, crisp greens and sherry vinaigrette

Sweet potatoes Gratin

Braised celery heart and kale salad

Grilled Halloumi

Confit tomato, basil leaves, mixed olives

Mains

Grilled salmon

Quinoa, mango, mint and cucumbers with a pickled ginger salsa

Grilled Kangaroo

Sweet potato slaw topped with a spiced chilli and apple salsa

Grilled snapper,

Roasted parsnip, shaved fennel, herb and orange salad

Beef scotch fillet

On rosemary garlic potato medley and warm mustard broccoli chard salad

Dessert

Lemon tart with a strawberry and mint salad.

Rhubarb and raspberry tart served with banister downs double cream.

Chocolate pear and macadamia tart served with salted caramel.

Fruit salad served with lime, cinnamon and vanilla.

