



## CORPORATE & PRIVATE EVENT PACKAGES

### Cocktail Package 1 : \$39 pp

2-3 hour event

- Olive Oil & Sea Salt grilled Turkish bread, Buckwheat & Quinoa bread, fresh dips, roasted nuts & mixed leaves, dips gluten free option available
- 2 canapes
- A choice of 1 signature bowl

Gluten free option available

### Cocktail Package 2 : \$60pp

3-4 hour event

- Olive Oil & Sea Salt grilled Turkish bread, Buckwheat & Quinoa bread, fresh dips, roasted nuts & mixed leaves, dips gluten free option available
- A choice of 1 signature bowls
- 3 canapes
- Mediterranean Platter

Gluten free option available

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### Cocktail Package 3 : \$75pp

4 -5 hour event

- Olive Oil & Sea Salt grilled Turkish bread, Buckwheat & Quinoa bread, fresh dips, roasted nuts & mixed leaves, dips gluten free option available
- A choice of 2 signature bowls
- A choice of 3 canapés
- Cheese Platter

Gluten free option available



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## CORPORATE & PRIVATE EVENT PACKAGES

### Turkish Bread & Dips Platter \$6pp

Olive Oil & Sea Salt grilled Turkish bread,  
Buckwheat & Quinoa bread, fresh dips, roasted  
nuts & mixed leaves \$6 per person

### Cheese Platter \$12pp

a selection of 3 cheeses, dried fruit and nuts, served  
with a selection of crackers (GF on request)

### Mediterranean Platter \$12pp

a selection of 3 cheeses, dried fruit and nuts served  
with crackers (GF on request)

### Canape Platter \$9pp

choose from the menu below

### Signature Bowl \$15pp

choose from the menu below



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# VEGETARIAN CANAPES

(Vegan options available for all)

## Button Mushrooms

Smoky cheese and black sesame

Gluten free, nut-free, vegetarian

## Sweet Potato Rosti

Beetroot salsa and thyme

Gluten free, nut-free, vegetarian, dairy free

## Spiced Honey Roast Pumpkin

Marinated feta

Gluten free, nut-free, vegetarian

## Halloumi Skewers

Herbed cherry tomato salsa

Gluten free, vegetarian

## Goat Cheese Bruschetta

Walnuts and honey

Vegetarian

## Zucchini Mousse

Smoked almond and crispy basil leaves

Gluten free, dairy free, vegetarian

## Asparagus Uramaki Roll

Asparagus, wakame, purple cress, lemon juice & mascarpone  
inside-out roll with toasted sesame seeds

Gluten free, nut-free, vegetarian

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# MEAT CANAPES

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## Chicken Skewers

Tamarind satay Sauce  
Gluten free, dairy free

## Pork Belly

Hoisin and sesame  
Gluten free, nut-free, dairy free

## Asparagus Wrapped in Prosciutto

Roasted Garlic  
Gluten free, nut-free

## Kangaroo Skewers

Herbed cherry tomato salsa  
Gluten free, nut free, dairy free

## Thai Pulled Beef

Served with bok choy  
Dairy free

## Spiced Chicken Wings

Lime and coriander  
Gluten free, nut free, dairy free

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# SEAFOOD CANAPES

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## Prawn Skewers

Sricha Aioli

Gluten free, nut free, dairy free

## Cured Salmon

Mango chutney and pickled beetroot

Gluten free, nut-free, dairy free

## Grilled Snapper & Eggplant Rolls

Wasabi Sauce

Gluten free, nut-free, dairy free

## Smoked Salmon Roulade

Cucumber, citrus and nori yoghurt

Gluten free, nut free

## Battered Whitebait Fritters

Apple and chilli salsa

Dairy free, nut free

## Crunchy Prawn & Salmon Uramaki Roll

Fresh salmon, tempura king prawn, avocado and cucumber  
inside-out roll with tobiko fish roe

Gluten free option, nut free

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# SIGNATURE BOWLS

## VEGAN

### Moroccan Spicy Roast Pumpkin

Seasonal greens and Fremantle mushrooms

### Vegan Green Coconut Curry

Coconut cream, chilli, sprouts and salad

## MEAT

### Vietnamese Noodle Salad

Served with grass fed organic pulled beef

### Slow Braised Grass Fed Local Lamb

Organic, creamy polenta, shaved parmesan and wild rocket

### Organic South Hampton Chicken Curry

Jasmine rice, coriander and seaweed salad

### Pork Belly in Sesame and Hoisin

Asian salad, shaved apple and chilli

## SEAFOOD

### Local Seafood Provencale Poached Ragout

Royal blue roast potatoes, green fennel and lemon zest salad

### Vietnamese Noodle Salad

With crispy grilled local fish

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## CORPORATE & PRIVATE EVENT PACKAGES

Sit down Share Style Dinner \$110pp

5.5 hour event

A choice of 3 canapés, Turkish bread and dips served in the Courtyard

### Main Meal Share Platter Family Style

A basket of breads and butter for the table

A choice of 2 Meat or Fish Platters

A choice of 2 Salad or Vegetable Platters

A choice of 1 Potato Platter

A Dessert Grazing Table with a selection of cakes, slices and cupcakes to choose from

Gluten free option available

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