

Bespoke Menus available on request - our Catering Manager will contact you to discuss menu options		
<b>Simply complete our online catering request form advising:</b> <ul style="list-style-type: none"> <li>Budget per head or overall catering budget</li> <li>How many people</li> <li>Any menu preferences</li> <li>Specify dietary needs (gluten free, vegetarian, vegan)</li> </ul>		
Per Cup	Hot Beverage	
3.36	3.70	Coffee / Tea – Bio cups
3.64	4.00	Coffee / Tea - Ceramic
4.73	5.20	Coffee / Tea – Ceramic Mug
4.18	4.60	Barista Coffee – Regular (from Café)
4.95	5.45	Barista Coffee – Large (from Café)
Per Item	Cold Beverages	
8.27	9.10	Orange Juice – 2ltr (10 serves at 200mls)
6.36	7.00	Sparkling Water – 0.5ltr (2 serves per bottle)
3.18	3.50	Sparkling Water – 0.25ltr (1 serve per bottle)
Per portion	Baked Goods / Bakery	
5.77	6.35	Cakes per portion
3.64	4.00	Assorted Biscuits
4.41	4.85	Assorted Gourmet Biscuits
Per platter	Baked Goods / Bakery	
58.18	64.00	Assorted Breakfast Platter
70.00	77.00	Fresh Seasonal Fruit Platter
58.18	64.00	Fresh Croissants and / or Scones (with jam and cream) platter
Per portion	Sandwiches	
8.91	9.80	Traditional Sandwiches
10.55	11.60	Gourmet Sandwiches
8.91	9.80	Gluten Free Sandwiches
Per portion	Wraps (cut in half)	
12.64	13.90	White Wraps
13.64	15.00	Gourmet Wraps (spinach, tomato)
11.82	13.00	Gluten Free Wraps

Per person		Finger Sandwiches (1.5 per portion)
9.18	10.10	Finger Sandwiches - Smoked Salmon
9.18	10.10	Finger Sandwiches - Egg
9.18	10.10	Finger Sandwiches - Cucumber
POA	POA	Menu for High Tea Stand can be provided upon request
Cost per salad bowl / platter		Salads – Salad bowl / platter or Boxed Individual portions
10.50	11.55	Salad – Potato
10.50	11.55	Salad - Pumpkin and Orange, Feta
11.05	12.15	Salad - Pear, Beetroot, Cucumber, Goats Cheese
14.18	15.60	Salad - Pulled Pork with Greek Salad
11.82	13.00	Salad - Quinoa and Roasted Vegetables and Haloumi
12.73	14.00	Salad - Thai Beef with vermicelli noodles
12.36	13.60	Salad - Barley Nourish bowl with Soft Boiled Egg
2.73	3.00	• add Chicken per portion
2.27	2.50	• add Haloumi per portion
3.18	3.50	• add Salmon per portion
Charcuterie Plates and Platters – minimum 10 persons for all platters		
Cost per plate / platter		Small Plates (2-3 people per plate)
15.82	17.40	Selection of 1 cheese, 2 meats, olives, pickles and crackers
Medium Plates (3-5 people per plate)		
23.14	25.45	Selection of 2 cheese, 2 meats, olives, pickles, quince paste, crackers, fresh breads
Small Boards (2-3 people per board)		
42.00	46.20	Selection of 3 cheese, 3 meats, olives, pickles, chargrilled vegetables, quince paste, crackers, fresh breads
Medium Boards (up to 7 people per board)		
55.00	60.50	Selection of 3 cheese, 3 meats, smoked salmon, olives, pickles, chargrilled vegetables, quince paste, crackers, fresh breads
Large Boards (up to 10 people per board)		
126.00	138.60	A selection of Australian and French cheese: 1 hard, 1 semi-hard, 2 soft and 1 blue plus a selection of pressed meats, salamis, bresaola, ham, prosciutto, smoked salmon, pate, chargrilled vegetables, pickles, onion, assorted roasted nuts, crackers, fresh breads, grissini and others

<b>Packages Morning Tea / Afternoon Tea – minimum 10 persons</b>		
<b>Cost per platter</b>		<b>Package 1 Morning Tea/ Afternoon Tea</b>
126.00	138.60	House-made Muffins, Banana Bread, Scones with Jam and Cream, Friands, Danishes
86.36	95.00	Seasonal Fruit Platter
<b>Per person</b>		<b>Package 2F Lunch with Fruit Platter – minimum 10 persons</b>
17.36	19.10	Select a Traditional sandwich pack Select a Sandwich from Gourmet sandwich selection Seasonal Melon platter or skewers
<b>Per person</b>		<b>Package 2 Lunch with Cheese Platter – minimum 10 persons</b>
19.09	21.00	Selection of Gourmet Sandwiches and Wraps Selection of cheese and crackers ( blue vein, semi-hard, soft and vintage) Crackers and breads
<b>Per person</b>		<b>Package 3 Quiche and Salad – minimum 10 persons</b>
27.27	30.00	Home-made Garden Quiches, Frittata (vegetarian and gluten-free available) Select a salad from our menu Garden Salad and Green dressing Seasonal Melon platter Juice Sweet bites



**CANAPES MENU 2024/2025**

**Cost Per Person Amuse Bouche**

3.64	4.00	Pumpkin Soup (winter) – 80ml per person
		<b>Cold Selection</b>
4.55	5.00	Chicken Parfait en Croute
7.27	8.00	Chicken Liver Pate (100gm)
6.36	7.00	Rice Paper Rolls with Dipping Sauce
5.91	6.50	Seared Beef Fillet with Pickled Radish, Mustard Mayo on Burnt Brioche
Market price	Market price	Sushi - assorted
5.23	5.75	Brinjal Bruschetta
4.55	5.00	Avocado Mousse with chiffonade of lemon sorrel tartlets
6.18	6.80	Home-made Salmon Roulades (citrus cream cheese), toasted pumpernickel, wasabi mayonnaise
5.00	5.50	Goats Cheese Tartlets, caramelized Apple puree, Chervil leaves
6.82	7.50	Terrine of Quail, confit of capsicum mayonnaise, toasted whole grain sourdough
6.45	7.10	Caramelized Onion tartlets, ricotta infused oregano oil, honey walnuts
		<b>Hot Selection</b>
4.82	5.30	Tempura and black sesame prawns, truffle and lime mayonnaise
5.64	6.20	Home-made Vegetable Spring Rolls
6.82	7.50	Pulled pork and Vegetable Spring Rolls
5.73	6.30	Truffled Mushroom Arancini
5.27	5.80	Grilled Polenta Fingers, olive tapenade, parsley oil mayonnaise
9.09	10.00	Mini Angus Beef Burgers: milk buns, pickles, smoked cheese, mustard mayonnaise, beetroot relish

**Cost Per Person Asian Infusion**

13.36	14.70	Master stock poached Chicken salad, home-made rustic coleslaw tossed with mixed Asian dressing, finished with toasted peanuts and crispy noodles
13.36	14.70	BBQ Beef tossed with Asian greens, on sticky rice, smoked sauced
13.36	14.70	Seared citrus-marinated Salmon, chargrilled vegetables on soft polenta (no garlic) charred root vegetables, citrus oil

**Cost Per Person From the Past**

14.55	16.00	Beer battered Fish bits, chips, Tartare sauce, lemon wedge
14.55	16.00	Hot spicy pineapple-cut squid, dusted with cornflour and flash fried, chunky potato, tossed lemon gremolata
14.55	16.00	Chicken schnitzel bites, spicy wedges, chipotle mayonnaise, lemon

**Cost Per Person Sliders – all sliders served with chips (minimum 10 people)**

9.55	10.50	Beef patties , smokey American cheese , tomato relish, BBQ sauce, mixed leaves
11.05	12.15	Southern Fried Chicken Poppers , American-style slaw , smokey American cheese , BBQ sauce
11.55	12.70	Pulled Pork, corn and tomato salsa, cucumber ribbons, pickled cabbage, Old Bay Mayonnaise, potato gems
9.55	10.50	Sweet potato, zucchini, roasted capsicum, spinach leaves, grilled haloumi cheese, wedges and smokey tomato ketchup

Cost Per Person		Sweets
7.73	8.50	Chocolate Brownie Fingers (contains dark and milk chocolate, white chocolate, walnuts, egg, flour)
6.36	7.00	Lemon and Lime Tart (contains eggs, cornflour, butter)
		Mini Cheese Cakes – choose a flavour:
6.82	7.50	- mixed berries
7.27	8.00	- key lime style
7.27	8.00	- chocolate
8.64	9.50	Fairy Floss Rosewater infused cheesecakes

Cost Per Person		Bespoke Set Menus
47.27	52.00	2-Course Chef Menu Set: Entrée and Dessert or Main and Dessert
55.00	60.50	3-Course Chef Menu Set: Entrée, Main and Dessert
25.00	27.50	Light Lunch Menu: Lunch and Dessert
40.91	45.00	2 Canapés Starter <i>or small Entrée</i> and 1-Course sit-down Menu
POA	POA	Degustation menus can be created on request and will be costed accordingly

Cost Per Person		
28.00	30.80	<b>High Tea Stands Menu</b>
		<b>Plate 1 – Assorted Sandwiches</b>

3 types of finger sandwiches ( 1 finger per person)

		<b>Plate 2 – Assorted Sweets</b>
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Assorted cakes, mini scones and 3 types of finger sandwiches (1 unit per person)

		<b>Plate 3 – Assorted Quiches</b>
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Goats cheese and onion / smoked salmon and capers

		<b>Plate 3 – Bruschetta</b>
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Tomato bruschetta and baby basil

		<b>Plate 3 – Rice Paper Rolls</b>
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Mini rice paper rolls (prawn or tofu)