European Catering

National Winner AWARDS For EXCELLENCE 2019

National Events Caterer AWARDS For EXCELLENCE 2024

National Caterer of the Year AWARDS For EXCELLENCE 2024

National Gold AWARDS For EXCELLENCE 2023

Cocktail Menu

"There is no sincerer love than the love of food"

George Bernard Shaw

Cold Canapés

From $4.10 per person/per selection

European CATERING

Alaskan snow crab roulade, Japanese mayo

Heirloom tomatoes, Persian feta, pesto, extra virgin olive oil bruschetta CN I GF | V

Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage CN I DF

Roasted Padron peppers, tomato, grated Parmesan on croute GF | VG

Seared salmon, sesame seeds & wasabi avocado DF | GF

Soft goat's curd, chilli jam, sumac roasted cherry tomatoes tartlet V

Hand-picked king crab taco, cucumber, pea gel DF

Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar

Sustainable king prawns, yuzu aioli DF | GF

Free-range chicken, water chestnuts, celery, lime & mint dressing tartlet

Steak tartare, crispy wafer, sous vide egg yolk, aged cheddar

Wagyu beef tataki, mushroom, crispy sushi rice DF | GF

Scallop ceviche, avocado, corn tostada DF | GF

Polenta & Parmesan slice, spring vegetables GF | V

Guacamole, poppyseed cone V

Cucumber, goats curd miniature sandwich V

Natural Sydney rock oysters, seasonal citrus DF | GF

Traditional Vietnamese rice paper rolls, hoisin & peanut sauce CN | DF | GF | VG

Tiger prawn Vietnamese rice paper rolls, hoisin & peanut sauce CN | DF

Pork belly Vietnamese rice paper rolls, hoisin & peanut sauce CN I DF

Miniature crumpets, mushroom parfait, pickled cucumber, porcine powder V

Miniature choux bun, Parmesan custard, quince V

Salmon & sesame tartlet, Wombok, Sriracha

Jamon & pearl bocconcini, cantaloupe, crushed dried basil GF

Serano ham, whipped ricotta, fig, pickled cucumber, porcine powder DF | GF

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VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free I CN contains nuts

Warm Canapés

From $4.10 per person/per selection

Smoked beef brisket tartlet, onion & potato foam

Tempura zucchini flower, sweet corn puree, black garlic aioli DF | GF | VG

Caponata arancini, caramelised onion mayonnaise V

24-hour sous-vide pork belly, Thai caramel DF | GF

Tempura Balmain bugs, wasabi & sake mayonnaise DF | GF

Mexican pulled chicken nacho, Manchego GF

Szechuan eggplant spring rolls, chilli & coriander dip DF | VG

Tomato tart tatin, mascarpone, balsamic caramel, micro basil V

Forest mushrooms, leek & Gruyere tartlet V

Caramelised onion, Gorgonzola tartlet, truffle oil V

Seared scallops, pickled daikon radish, wakame, miso paste DF | GF

Coconut tiger prawns, Sriracha aioli DF

Squid, salt, pepper & lemon dipping sauce DF | GF

Twice baked 3 cheese & herb soufflé, capsicum relish GF | V

Peking duck, shallots, cucumber, mandarin sauce DF

BBQ oyster mushroom skewers, avocado & lime emulsion GF | VG

Roasted chorizo, wood smoked Scamorza cheese, chimichurri GF

Miniature Japanese inspired hotdog, tonkatsu, pickled celery

European CATERING

Barramundi spring roll, kafir lime aioli DF

Roast lamb loin, baby spinach, smoky roasted capsicum & mixed spice DF I GF

Truffle polenta chips, smoky ranch dressing GF | V

Charcoal crumbed king prawns, Sriracha aioli DF

Potato truffle mille-feuille, avocado mousse GF | VG

Goats cheese & basil tortellini, sage brown butter V

Cherry smoked chicken roulade, BBQ glaze, corn chip DF I GF

Angus beef fillet & speck roulade, modern bearnaise, chervil oil GF

Korean fried chicken, honey butter

Wagyu skewers, spiced glaze, crispy rice DF | GF

Confit duck corndog, blood orange mayonnaise DF | GF

Crispy crushed chat potatoes, olive tapenade DF | GF | VG

Slow cooked lamb shanks, rosemary & preserved lemon miniature pies

Miso glazed “scallop” (King brown mushroom), wakame, pickles GF | VG

Prawn, garlic, chive pan fried gyoza, light soy & coriander dipping sauce DF

Vegetable & mushroom pan fried gyoza, light soy & coriander dipping sauce DF | VG

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Favourite Canapés

From $4.10 per person/per selection

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Inside out teriyaki chicken maki roll, cream cheese, Sriracha, Parmesan

Thai chicken sates, peanut sauce DF I GF

Lamb kofta, garlic sauce DF | GF

Homemade vegetable curry puffs, chilli & coriander dip DF | VG

Marinated & slow roasted shredded pork, vegetable coleslaw, brioche slider

Roasted pumpkin, feta, caramelised onion miniature pizza V

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Platters

Cheese Board $150.00 *(small 15-20pax)*

$220.00 *(large 20-30pax)*

Warrnambool Cheddar; South Australia

Udder Delights brie; Adelaide Hills

Udder Delights Heysen blue; Adelaide Hills

Friuli Venezia; Montassio Italy

Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

Antipasto Platter $95.00 *(small 15-20pax)*

$155.00 *(large 20-30pax)*

Herbed, semi-dried cherry tomato, chilli & rosemary marinated olives, marinated artichoke, chargrilled eggplant & zucchini, mushrooms a la Grecque, seasonal greens, fire roast capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter

Charcuterie Board $170.00 *(small 15-20pax)*

$240.00 *(medium 20-30pax)*

$390.00 *(large 30-50pax)*

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

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Delivery Canapés

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Oven dried heirloom tomatoes, Persian feta, pesto bruschetta CN I GF | V

Seared salmon, sesame seeds & wasabi avocado DF | GF

Tomato tarte tatin, mascarpone, balsamic caramel, micro basil V

Forest mushrooms, leek & Gruyere tartlet V

Caramelised onions, Gorgonzola tartlet, truffle oil V

Curried cauliflower custard, sesame cracker VG

Prawn, preserved lemon, fennel, chilli slaw slider

Free-range chicken, water chestnuts, celery, lime & mint miniature sandwich

Alaskan crab, herb, cucumber sandwich, lemon crème fraiche

Seared yellow fin tuna, wakame, wasabi aioli, brioche open sandwich

Buckwheat & chia seed blinis, citrus cured ocean trout, crème fraiche, salmon caviar

Mushroom walnut baklava, pine nut cream CN I DF | VG

Wagyu beef tataki, mushroom, crispy sushi rice DF | GF

Serano ham, whipped ricotta, fig, pickled shallots, baby gherkins DF | GF

Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage CN I DF

Sustainable king prawns, yuzu aioli DF | GF

Freshly cut seasonal fruits

Baby spinach & Parmesan slice, spring vegetables GF | V

Kale & broccoli frittata, Woodside goat's curd, smoked almonds GF | V

Chorizo, roast capsicum, smoked paprika aioli frittata GF

Traditional Vietnamese rice paper rolls, hoisin & peanut sauce
CN I DF | GF | VG

Tiger prawn Vietnamese rice paper rolls, hoisin & peanut sauce
CN I DF | GF

Pork belly Vietnamese rice paper rolls, hoisin & peanut sauce CN I DF

Miniature crumpets, mushroom parfait, pickled cucumber, porcine powder V

Miniature choux bun, Parmesan custard, quince V

Jamon & pearl bocconcini, cantaloupe, crushed dried basil GF

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Fork Dishes

From $9.00 per person/per selection

Fish & Chips DF | GF *$9.50 per person*

Beer battered fish goujons, shoestring chips, tartare sauce, fresh lemon

Ocean Trout GF *$12.00 per person*

Pan fried ocean trout, truffle oil mash, green asparagus, tarragon burre blanc GF

Taste of the Middle East

Egyptian chicken tagine, chermoula, preserved lemons, jewelled couscous CN I DF | GF without couscous *$9.50 per person*

12-hour braised lamb shoulder, dates, sumac, tomatoes, jewelled couscous CN I DF | GF *$11.50 per person*

Charred broccoli, wild mushrooms, tomato sugo, hazelnut & fetta crumble CN I GF | VG *$9.00 per person*

European Delicacies GF *$12.00 per person*

Milk fed veal shavings, creamy porcini mushroom sauce, homemade saffron spaetzle

Wagyu Beef *$12.00 per person*

Five spiced braised soy beef cheeks, wasabi mash

Wagyu braised beef, black bean sauce, sweet potato mash GF

Five spiced braised soy eggplant, shiitake mushroom, wasabi mash V

Risotto GF *$9.50 per person*

Roasted prawn risotto, salsa verde GF

Mushroom & truffle, Parmesan shavings, truffle oil GF | V

Ravioli *$9.50 per person*

Slow cooked beef & tomato ravioli, wilted rocket, semi dried tomatoes

'Quattro formaggi'; Parmesan, fetta, ricotta, pecorino, chives V

Gnocchi *$9.50 per person*

Red wine braised beef cheeks, gremolata

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Food Theatre

From $9.00 per person/per selection

Slider Bar *1 per person/selection of 2 $9.50 per person*

Smoked beef brisket, Carolina BBQ sauce, white slaw

Aged wagyu smash burger, onion jam, butter lettuce, pickles, MB sauce

Korean fried chicken, gochujang glaze, pickled red onion & cucumber

'Cuban'; Chopped pork, Swiss cheese, Rueben mayo, pickles

Eggplant, salsa verde, tomatoes DF | VG

Paella DF | GF *$11.00 per person or $14.00 for seafood only*

Fresh seafood, saffron, paprika, chorizo, chicken

Pizzeria *2 slices per person/selection of 2 $9.50 per person*

Chilli prawn, rocket, mascarpone, ink

Pepperoni, hot honey, Stracciatella, Pecorino Romano, basil oil

Homemade tomato sauce, fresh basil, buffalo mozzarella V

Peking Duck Station *2 items per person $10.50 per person*

Traditional hot crispy Peking duck carved to order pancake, shallot, cucumber, hoisin DF

Middle Eastern Mezze Station *$9.00 per person*

Cumin roasted aubergines, yoghurt dressing
Lamb, apricot & fennel seed lollipops
Traditional matbucha, challah bread

Burrito Bar *$10.00 per person*

Shredded chicken, refried beans, salsa, brown rice, guacamole, corn, shredded lettuce, sour cream, cilantro

Refried beans, salsa, brown rice, guacamole, corn, shredded lettuce, sour cream, cilantro V

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Food Theatre (cont.)

From $9.00 per person/per selection

Sushi Boat *3 items per person $14.00 per person*

Teriyaki chicken DF | GF

Tuna DF | GF

Tofu DF | VG | VG

Salmon Nigiri

Urmaki salmon & avocado inside-out

Oyster Bar DF | GF *3 items per person, min. 80 guests $14.00 per person*

Freshly shucked Pacific & Sydney Rock oysters

Fresh lime, mignonette, eschallot, red wine vinegar, Nam Jim

Bao Buns *$9.50 per person*

Steamed Chinese bread dumplings

Pork belly, mooli, pickled carrot, hoisin

Miso eggplant V

Yum Cha Station DF *3 items per person, min. 30 guests $14.00 per person*

Steamed gow gees

BBQ pork buns

Dim Sims

Prawn dumplings

Spicy eggplant spring rolls

Duck pancakes, shallots, hoisin DF

Black vinegar, plum sauce, soy…

Taco Bar *$9.50 per person*

Grilled organic chicken, tomato salsa, corn, shredded iceberg lettuce, sour crème

White fish fillets, lime, jalapeno, shredded red cabbage, coriander, pickled radishes

Sweet potato, honey, lime, black bean & corn V

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Food Theatre (cont.)

From $9.00 per person/per selection

Smoked American-Style BBQ GF *min. 30 guests*

Main: from $35.00 per person

Meats

16-hour smoked 'Texas-style' Wagyu brisket DF | GF

Bangalow pulled pork shoulder DF | GF

Texas 'hot-link' sausages DF | GF

Cherry wood-smoked chicken thighs DF | GF

Sides

Potato & egg salad DF | VG | V

Grilled corn, honey, chilli butter, Manchego GF | V

Coleslaw DF | VG | V

Sauces

Chimichurri GF | VG

Capsicum & tomato salsa GF | VG

European Catering Grazing Table *min. 40 guests from $25.00pp*

Charcuterie board…

Antipasto platter…

Cheese board…

Leek & forest mushroom tartlet, onion jam, truffle aioli V

Cured or smoked salmon, dill yoghurt, horseradish crème fraiche

Assorted Sonoma sourdough, sliced loaves, whole loaves, bread sticks & Australian cultured Pepe Saya butter

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Food Theatre (cont.)

From $9.00 per person/per selection

Charcoal Grill

Entrée: from 18.00 per person Main: from $28.00 per person

Proteins – select 3 choices from below

Wagyu skewers, honey hoisin, crispy onions DF | GF

Roasted Spanish chorizo

Yogurt-marinated chicken thighs

Filipino-style pork skewers

Garlic, lemon & thyme lamb cutlets ***(+$2.00pp)***

Charcoal-roasted tiger prawns, nam jim & palm sugar vinaigrette DF | GF ***(+$2.00pp)***

Charcoal-roasted celeriac, thyme, olive oil, sea salt DF | VG

Sauces

Chimichurri

Salsa verde

Bourbon BBQ sauce

Garlic aioli

Cucumber & mint yogurt sauce

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