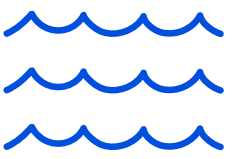


CORPORATE MENU

 *Ruffles*



COCKTAIL CANAPES

COLD CANAPES

Bocconcini, Pesto & Roasted Tomato Tartlets - V	\$3.80
Vietnamese Rice Paper Rolls - GF, V	\$3.80
Rare Roast Beef Crostini with Horseradish Cream	\$3.90
Smoked Salmon Blinis with Dill Crème Fraiche	\$3.90
Cauliflower & Jalapeño Fritter with Mint Lemon Yoghurt - GF, V	\$3.90
Corn Fritters with Smoked Salmon & Guacamole - GF (V Options)	\$3.90
Herby Pea Fritter with Mint Lemon Yoghurt	\$3.90
Zucchini Haloumi & Mint Fritters with Tzatziki - GF, V	\$3.90
Thai Poached Prawns with Chilli Shallot Salt - GF	\$4.20
Assorted Sushi with Soy & Wasabi - GF, V	\$5.50
Assorted Sashimi with Soy & Wasabi	\$6.00

* all prices on menu are exclusive of GST



COCKTAIL CANAPES

WARM CANAPES

Mini Spring Rolls with Soy & Sweet Chilli - V	\$3.20
Caramelised Onion, Goats Cheese & Thyme Tarts - V	\$3.80
Barramundi Spring Roll with Sweet Chilli - V	\$3.90
Asian Chicken & Chive Wontons with Soy	\$4.20
Saffron, Pumpkin & Manchego Arancini - V	\$4.20
Wild Mushroom Tarts in Puff Pastry - V	\$4.20
Seared Scallops on Spoons with Cauliflower Purée & Truffle Oil	\$4.40
Coconut Prawns with Mango Mayo	\$4.50

SUBSTANTIALS

Tandoori Chicken Skewers with Minted Yoghurt - GF	\$4.20
Gourmet Pizza Bites - Veg and Meat	\$5.50
Pork Slider with Apple Slaw on Brioche	\$5.80
Assorted Finger Sandwiches (Chicken, Rocket, Celery Mayo / Egg, Chive Mayo / Salmon, Dill Crème Fraiche)	\$6.80
Lemon, Oregano & Garlic Lamb Cutlets with Tahini Dressing - GF	\$8.50

* all prices on menu are exclusive of GST



GRAZING BOARD

\$20.00 per person, min. 10 pax

GOURMET CHEESES

Creamy Brie, tangy Blue Cheese, sharp Cheddar and rich Camembert.

FRESH HOMEMADE DIPS

Enjoy the rich and creamy Hummus, tangy Tzatziki, and zesty roasted Red Pepper dip.

SEASONAL FRUITS & NUTS

An assortment of fresh Seasonal Fruits, complemented by a variety of Nuts, providing a perfect balance of sweetness and crunch.

SELECTION OF CURED MEATS

A curated selection of premium Cured Meats.

ARTISANAL CRACKERS & BREADS

Crispy Lavosh, Herbed Crostini, and freshly Baked Baguettes.



* all prices on menu are exclusive of GST

NOODLE BOXES

\$8.50 per person

SERVED WITH JASMINE / BASMATI RICE, OR COUS COUS

Moroccan Lamb Hotpot with Dates and Apricots - GF

Chickpea, Tomato, Sweet Potato and Spinach Curry - GF, V

Butter Chicken with Green Beans and Pappadums - GF

Porcini Mushroom Risotto with Parmesan and Truffle Oil - GF, V

Fish and Chips

* all prices on menu are exclusive of GST



CANAPÉ DESSERTS

\$4.00 each

Lemon Curd Tartlets with Blueberries (available in Meringues for GF)

Chocolate Ganache in Chocolate Cups with Raspberries

Chocolate Rocky Road with White Chocolate Drizzle and Honeycomb

Assorted Mini Gelati

* all prices on menu are exclusive of GST



CORPORATE LUNCH & DINNER

SHARED PLATES OR BUFFET

Entre, Main, Dessert

\$90.00 per person (min. 8 pax)

*Reduced number of courses by arrangement

ENTREE SELECTION (select 1)

Poached Prawns, Avocado, Mango, Cucumber, Baby Leaves & Citrus Dressing - GF

Cured Salmon, Roasted Heirloom Tomatoes, Shaved Cucumber & Sweet Mustard Dressing - GF

Prosciutto & Asparagus, Blue Cheese, Fresh Figs, Toasted Walnuts & Balsamic Dressing - GF

Buffalo Mozzarella, Heirloom Tomatoes, Chargrilled Zucchini Flower, Lemon Oil & Baby Basil - GF, V

Roasted Beetroot & Persian Fetta, Orange, Caramelised Walnuts, Rocket & Honey Balsamic Dressing - GF, V

* all prices on menu are exclusive of GST



CORPORATE LUNCH & DINNER

INDIVIDUALLY PLATED 3 COURSE MEAL

Entree, Mains, Dessert

\$90.00 per person (min. 8 pax)

*Reduced number of courses by arrangement

MAINS (select 2)

Chicken Marbella - marinated with Date, Green Olive & Oregano
cooked in Wine & Treacle

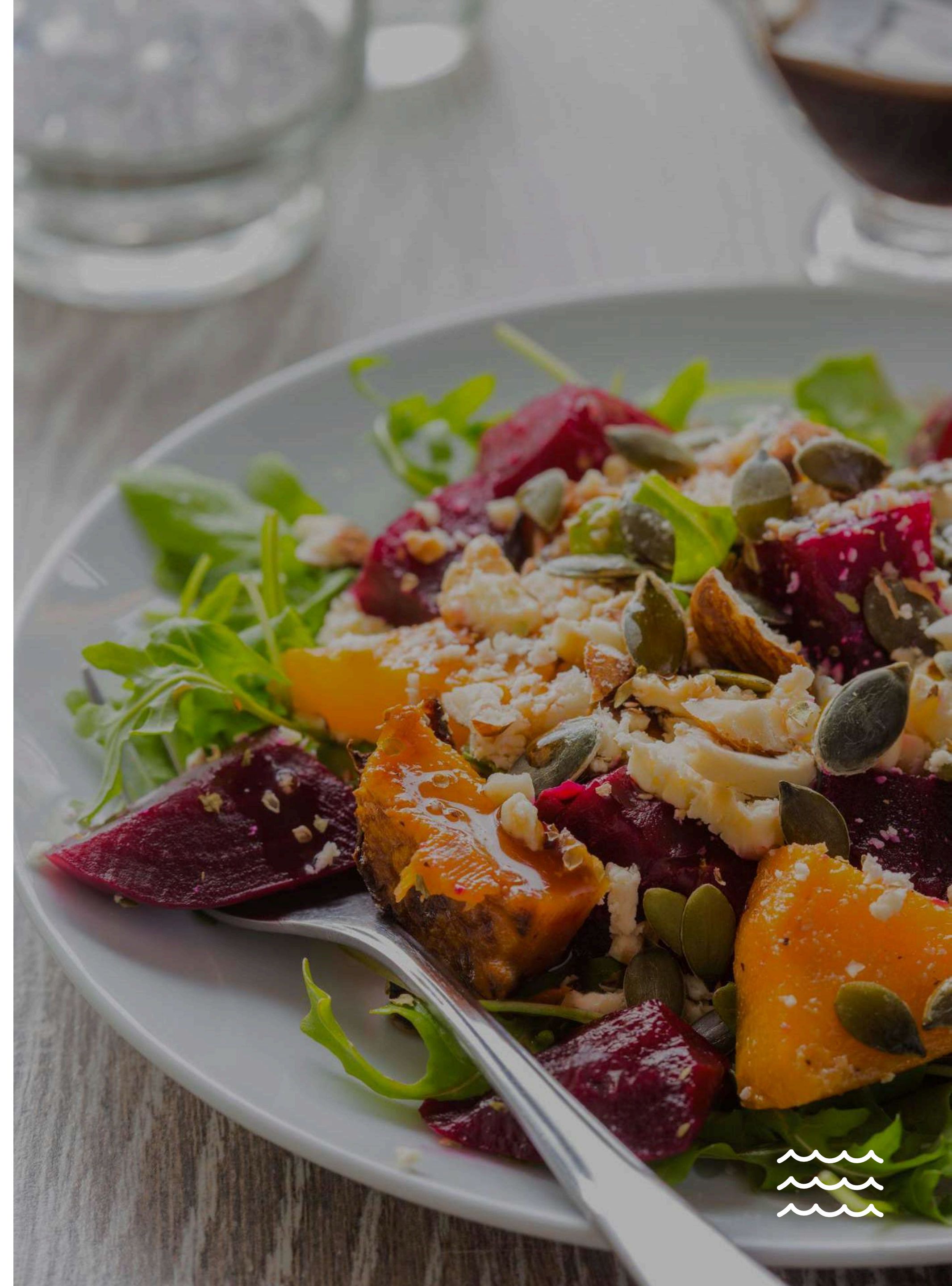
Lemon, Oregano & Garlic Lamb Backstraps with Tahini Yoghurt

Sticky Asian Salmon served with Coriander & Mint on Glass Noodles

Eye Fillet crusted with Peppercorns, Rosemary & Thyme served with
mustards

Oven Roasted Snapper Fillet with Fennel Purée, Sicilian Caponata
& Lemon Herb Oil - GF

* all prices on menu are exclusive of GST



CORPORATE DESSERTS

DESSERTS (select 1)

Eton Mess: Meringues with Cream, Berry Coulis and Strawberries in large glasses - GF

Lemon Curd Tart with Mascarpone, Raspberry Coulis and Fresh Berries - GF option available

Chocolate Ganache Tart with Crème Fraiche, Goji Powder and Berries - GF

Petit Four Platter down the center of the table

Assortment of:

- Mini Choc Tart filled with Chocolate Ganache and Raspberries
- Mini Lemon Curd Tarts with Blueberries
- Rocky Road with White Chocolate Drizzle and Goji Powder

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