

# Diamond Canapé Package

\$135 per person – Minimum 20 Guests

9 Canapés + 2 Substantial + 3 Desserts

## Canapés

FRESH SYDNEY ROCK OYSTERS WITH RED WINE VINAIGRETTE(GF)

FRESH CAUGHT QUEENSLAND TIGER PRAWNS AND SEAFOOD SAUCE (GF)

YELLOWFIN TUNA SASHIMI WITH EDAMAME, PICKLED RADISH AND PONZU DRESSING (GF)

QLD SPANNER CRAB MINI TART, BABY BASIL, DRY CHILLI, LEMON AIOLI, PINE NUTS, THYME (V)

CITRUS CURED KING SALMON, AVOCADO AIOLI, CUCUMBER, CRISP CORN TORTILLAS

GRILLED LAMB BACK STRAPKOFITA SPICED WITH MINT AND CUCUMBER YOGURT DRESSING(GF)

PUMPKIN AND FETA SPICED ROASTED PUMPKIN EMPANADAS(V)

GREEN PEA, BUFFALO MOZZARELLA ARANCINI WITH AGED REGGIANO CHEESE, LEMON AIOLI (V)

POPCORN TIGER PRAWNS, COCONUT SAMBAL, SWEET CHILLI,

## Substantial

BLACK ANGUS BEEF SLIDER WITH CRISP COS CARAMELISED ONION JAM, TASTY CHEESE, TOMATO RELISH AND KEWPIE MAYO

CRISPY FREE-RANGE CHICKEN SLIDER WITH SMOKED TOMATO CHUTNEY, GEM LETTUCE, AIOLI

## Dessert

DECONSTRUCTED VANILLA BEAN CHEESECAKE WITH FRESH BERRIES ALMOND BISCUIT CRUMBLE

PASSIONFRUIT, STRAWBERRY, MERINGUE ON SPOON

CHEESE & CHARCUTERIE STATION

Additional Canapés from \$9.50 pp

Additional Substantial Items \$16 pp

## Chef Fees:

One chef is required for every 50 guests

0-50 guests = \$450 for 4 hours

51-100 guests = \$900 for 4 hours

\$85 / hour for each additional hour thereafter

Public Holiday Surcharge is 25% on Food & Beverages

Public Holiday Surcharge is 100% on all staff