

# *Functions* CANAPÉS/NETWORKING FUNCTIONS



# CANAPÉS/NETWORKING FUNCTIONS

## COCKTAIL PACKAGES

### HALF HOUR PACKAGE

Only in conjunction with a dinner package

Select 3 cold canapés

\$19.50 per guest

### 1 HOUR PACKAGE

Select 2 cold canapés

& 3 hot canapés

\$29.50 per guest

### 2 HOUR PACKAGE

Select 2 cold canapés,

3 hot canapés

& 2 substantial canapés

\$45.50 per guest

Additional hot or cold canapé

\$6.00 per item

Additional substantial canapé

\$8.50 per item

## COLD CANAPÉS

Tuna tataki, seaweed salad, & toasted sesame ponzu dressing (GF, DF)

Reef prawn & guacamole filo cup, with Cajun mayonnaise

Chicken tikka masala tart & fragrant yoghurt (GF)

Smoked kangaroo tenderloin, beetroot & raspberry puree & linseed praline (GF, DF)

Peking duck, shredded wombok & blueberry sour sauce (GF, DF)

Harissa lamb & green olive gremolata (GF, DF)

Atherton Tablelands grilled vegetable tartlet, whipped Mungalli Creek ricotta, & beetroot jam (V, GF)

## HOT CANAPÉS

Lamb kofta (GF, DF), & cucumber raita (GF)

Spinach & onion pakora, & tomato relish (PB, GF)

Baked rice & teriyaki salmon, crispy nori, & seaweed salad (GF, DF)

Potato, mushroom & truffle croquette, & romesco sauce (V)

Corn, chorizo & chickpea fritters, pumpkin seed, & salsa macha (GF, DF)

Crispy confit pork belly, pickle paw paw salad, & pear gel (GF, DF)

Chicken skewer satay (GF, DF)

## SUBSTANTIAL CANAPÉS

Pork adobo, chargrilled pineapple, & sticky rice (GF, DF)

Karaage chicken, rice, wombok, spring onion, & Japanese chilli mayo (GF, DF)

Spiced Texan beef brisket slider, & mixed coleslaw

Thai green reef fish curry, steamed rice, & fragrant herb salad (GF, DF)

Fried tofu & glass noodle salad (PB, GF)

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE

All rates are quoted in AUD & are inclusive of Goods & Services Tax (GST). Please Note: A 20% surcharge on total food & beverage may be applicable to functions held on Sundays & public holidays. All prices are effective from 1 July 2024 - 30 June 2025 & are subject to alteration or increase.





# Platters

## PLATTERS

Serves 8-10 guests

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### Antipasto platter (V) \$165.00

Char grilled zucchini, eggplant, pickled mushrooms, capsicum, semi dried tomatoes, dolmades, olives, feta cheese, crusty bread

### Charcuterie platter (DF) \$195.00

Prosciutto, sopressa, pastrami, leg ham, marinated vegetables, crusty bread

### Cheese platter (V) \$175.00

Local cheeses, dried fruits, nuts, quince paste, crackers, crusty bread & vegetarian dips

### Sandwich platter \$147.00

Locally sourced bread, please refer to the lunch menu, sandwiches, wraps & rolls, choose 3 fillings

### Freshly baked cookies \$65.00

Chocolate, double chocolate & Anzac

### Fruit platter (PB) \$90.00

Locally sourced, seasonal, tropical fruits

### Selection of freshly baked pastries \$90.00

### Dessert platter (V) \$195.00

Chef selection of tropical Queensland inspired petit dessert, 20 items

The above platter selections are not designed to cater for dietaries. Additional costs may be required for dietary platters.