

MENU

Platters

ANTIPASTO PLATTERS

\$119 Per Platters

Serves 8-10 people

Our antipasto platters include a mix of cheese (Brie, Blue Cheese & Camembert), chorizo, prosciutto, dates, halloumi, sun-dried tomatoes, celery, carrot, cucumber, red peppers veggie sticks), green olives, mixed cracker, blueberries, strawberries, eggplant dip, romesco dip & hummus served on our rustic timber platters.

HOT PLATTERS

\$139 Per Platters

Serves 8-10 people

Our hot platters include eight Spring Rolls, six Satay Chicken Skewers, six mixed flavours Quiche, eight Malaysian Chicken Curry Samosas, Crumbed Calamari, Wedges with Sweet Chilli & Sour Cream served on our rustic timber platters.

Kids

KIDS PARTY PLATTERS

\$119 Per Platters

Serves 8 children

Our kids platters include ten chicken nuggets, eight party pies, ham & cheese toasties, mixed veggie sticks, blueberries, strawberries, wedges with tomato and aioli sauce served on our rustic timber platters.

KIDS DRINKS STATION

\$9.90 per child

Minimum 15 kids

Unlimited Orange, Apple & Pineapple Juices, Unlimited Coke, Lemonade & Water

KIDS PARTY BOWLS

(each bowl serves 8 children)

\$24 per bowl

A mix of chocolates, lollies and sours

Arcana

PLATTERS & CANAPES

\$59 Per Person

Minimum of 40 people

Starters - Platters upon arrival

Sun dried tomatoes, green olives, crudities and assorted bread, hummus and romesco dips, crackers, nuts & dried fruits, seasonal fruits served on our rustic timber platters.

Canapes

Coffin Bay Oysters (GF)

Freshly shucked coffin bay oysters, on ice, served with fresh lemon.

Peking Duck Pitas

Crisp pitas topped with slices of Peking duck finished with an orange glaze.

Mooloolaba Prawn Spoons

Mooloolaba prawns mixed with zested lemon and limes, avocado, and natural yoghurt.

Gourmet Honey Roasted Pumpkin Quiche (V)

Honey roasted pumpkin, caramelised onion, fetta, and thyme quiche, cooked until light and fluffy.

Thai Chicken Curry Puffs

Authentic Garnishes Thai curry puffs made with our in-house chicken and potatoes in a puff of pastry with a light coriander dressing.

Miso Scallops

Sea scallops lightly grilled and topped with house-made miso butter and fresh chives, served in shell.

Pulled Pork Sliders

Pulled confit pork with a fresh crisp apple slaw served in a toasted bun.

Mediterranean Prawns

Tempura Mediterranean king prawns
with a garlic Aioli.

Mushroom and Mozzarella Arancini (GF, V)

Bite sized risotto balls of shiitake mushroom and creamy mozzarella.

MENU

Buffet

PLATTERS & BUFFET

\$69 Per Person

Minimum of 40 people

Starters - Platters upon arrival

Sun dried tomatoes, green olives, crudities and assorted bread, hummus and romesco dips, crackers, nuts & dried fruits, seasonal fruits served on our rustic timber platters.

Buffet

Meats

Choice of two (2)

Pork Ribs

Beef Ribs

Candied Pork

Brisket | Chicken

Cheese Kranskys

Sides

Choice of three (3)

Caesar Salad

Coleslaw

Cornbread Sausage Salad

Smoked Smashed Potato

Potato Salad

Mac 'n' Cheese

Desserts

Passionfruit Sour Cream Tart

Raspberry, Lychee and White Chocolate Mousse

Gelato (ask for favours)

Extras

Bread roll per guest

Mix of sauces

Sweet honey glazed cornbread

Crockery & Cutlery

Napkins included

Arcana