LEVEL FIVE

FIVE

FOOD PACKAGES

CANAPÉ PACKAGES

6 CANAPÉS $48PP
8 CANAPÉS $59PP
8 CANAPÉS + 2 SUBSTANTIALS $75PP
10 CANAPÉS + 3 SUBSTANTIALS $90PP

ADD ONS
Canapé @ $8ea
Substantial @ $12.5ea

CANAPES

Freshly Shucked Oysters, Pickled Rosella, Chives [A] LG, LD
Smoked Salmon Blini, Sour Cream, Chives [I]
Trout Rillette Taco [A]
Steak Tartare, Corn Chip LD
Harissa Carrot Tartare, Buckwheat Cracker VG, LG
Truffle Honey & Goat's Curd Tart V, LG
Arancini Cacio e Pepe V
Arancini Zucchini, Basil, Stracciatella V, LG
Potato Curry Samosa VG
Vegetarian Rice Net Spring Roll VG, LG
Prawn & Mango Rice Net Spring Roll [I] LG, LD
Chicken Kiev Croquette
Jamon Manchego Croquette
Pork & Fennel Sausage Roll

SWEET
Chocolate Mousse Tart VG, LG
Sesame Salted Egg Custard Ball LG
Assorted Filled Donuts
White Chocolate Coconut, Almond Pistachio, Dark Chocolate Cherry, White Chocolate Hazelnut

SUBSTANTIALS

Salt & Vinegar Potato Cake, Spanner Crab, Sour Cream [A]
Crispy Fried Chicken, Hot Honey
Beef, Bacon & Cheese Pie
Lasagna Bites, Sugo, Pecorino
Saltbush Lamb Empanada
Creamed Corn & Cheddar Empanada V
Crispy Cauliflower Bites VG, LG
Gnocchi, Sugo, Bocconcini, Basil Pesto V
Smashed Angus Beef & Cheese Slider LGO
Smashed Falafel & Garlic Yoghurt Slider V, LGO
Battered Market Fish & Chips, Tartare Sauce [M] LGO

LG: LOW GLUTEN LD: LOW DAIRY VG: VEGAN V: VEGETARIAN O: OPTION
SEAFOOD ORIGIN: [A] AUSTRALIAN [I] IMPORT [M] MIXED

LEVEL FIVE

FIVE

FOOD PACKAGES

PREMIUM OYSTER STATION

An indulgent, market-fresh selection featuring freshly shucked oysters with classic accompaniments of pickled rosella, chives, calamansi mignonette and lemon [A] LG, LD

3 Oysters pp | $18pp

PREMIUM SEAFOOD STATION

An indulgent, market-fresh selection featuring freshly shucked oysters with classic accompaniments, steamed Portarlington live mussels, chilled Mooloolaba cocktail prawns & Chef's choice of assorted raw sashimi [A] LD, LG

$35pp

PREMIUM GRAZING TABLE

A generous, visually stunning spread featuring a curated assortment of local and imported cheeses, premium cured meats, grilled seasonal vegetables, rustic breads and crackers

$25pp

PAST / PORT PREMIUM BANQUET

4 COURSE SHARED MENU

$125pp

Raw Kingfish, Salted Plum & Thai Basil, Pickled Chili [A] LG, LD
Burrata, Spicy Tamarind Chili, Fried Donut V
Spicy Watermelon Salad, Crispy Fish, Fresh mint [A] LG, LD

Beef Tartare, Nam Jim Jaew, Prawn Crackers LD
Lor Bak, Nyonya 5-spiced Pork Spring Roll LD, LG
Tom Yum Prawn Dumplings, Spicy Coconut, Lime Leaves [I] LD, VGO

600gm O'Connor MB3+ Rib Eye Steak with House Made Accompaniments LG, LD
Nyonya Pineaplle Prawn Curry, Sambal Lemak, Coconut, Thai Basil [I] LG, LD
Asian Greens, Mushroom Sauce, Garlic Crisps VG, LG
Nasi Kerabu, Fragrant Herb Rice, Fresh Greens, Finger Lime VG, LG

Sesame Ball, Salted Egg Custard LG

LG: LOW GLUTEN LD: LOW DAIRY VG: VEGAN V: VEGETARIAN O: OPTION
SEAFOOD ORIGIN: [A] AUSTRALIAN [I] IMPORT [M] MIXED

BEVERAGE PACKAGES

LEVEL FIVE

FIVE

SILVER

Hare & Tortoise Prosecco NV, King Valley, VIC	2hrs @ $65pp
Red Hut Sauvignon Blanc, Marlborough, NZ	3hrs @ $80pp
Galante Pinot Grigio, Delle Venezie, Italy	4hrs @ $90pp
Alpha Box & Dice 'Tarot' Rosé, McLaren Vale, SA	
Yering Lane Pinot Noir, Yarra & King Valley, VIC	
Mesta Tempranillo, Ucles, Spain	
Balter Cerveza [bottle]	
Mountain Culture Status Quo [can]	
Moo Brew Pale Ale [can]	
Asahi [bottle]	

GOLD

Chandon Brut NV, Yarra Valley, VIC	2hrs @ $80pp
Red Hut Sauvignon Blanc, Marlborough, NZ	3hrs @ $95pp
Galante Pinot Grigio, Delle Venezie, Italy	4hrs @ $110pp
Rob Dolan 'Black Label' Chardonnay, Yarra Valley, VIC	
Jules Côtes de Provence Rosé, Provence, France	
Yering Lane Pinot Noir, Yarra & King Valley, VIC	
Mesta Tempranillo, Ucles, Spain	
Semprevino Shiraz, McLaren Vale, SA	
Balter Cerveza [bottle]	
Mountain Culture Status Quo [can]	
Moo Brew Pale Ale [can]	
Asahi [bottle]	
Hills Apple Cider [bottle]	
South Ave Blue Raspberry Seltzer [can]	

PLATINUM

Aperol Spritz [on arrival]	2hrs @ $115pp
Tommy's Margarita [on arrival]	3hrs @ $135pp
Moët & Chandon Imperial Brut NV, Epernay, France	4hrs @ $155pp
Cloudy Bay Sauvignon Blanc, Marlborough, NZ	
Shaw & Smith M3 Chardonnay, Adelaide Hills, SA	
Dom. Thierry Mothe Chablis, Burgundy, France	
Jules Côtes de Provence Rosé, Provence, France	
Coldstream Hills 'Deer Farm' Pinot Noir, Yarra Valley, VIC	
Pierre-Marie Chermette Beaujolais 'Les Griottes', Beaujolais, France	
Heathcote Estate Shiraz, Heathcote, VIC	
Mountain Culture Status Quo [can]	
Moo Brew Pale Ale [can]	
Asahi [bottle]	
Corona [bottle]	
Hills Apple Cider [bottle]	
South Ave Blue Raspberry Seltzer [can]	

UPGRADES

House Spirits	$25pp
Premium Spirits	$38pp