



PIZZA VARIETIES

Our pizzas are cut into 8 slices , 5 slices person
Gluten free bases available on request

- Hawaiian – shredded ham, sweet pineapple
- Pepperoni – fresh hand sliced pepperoni
- Margherita (V) – fresh and made tomato sauce with oregano, sliced tomato
- Supreme – tomato , pepperoni, shredded ham, olive, onion, capsicum, mushroom
- Melazane (V) – roasted eggplant and pumpkin, mushroom, olive, capsicum, peri aioli
- Garlic Cheese with grated mozzarella
- Rocket Ricotta – semi dried tomato, herb ricotta cheese, olive
- BBQ Meatlovers – chicken, pepperoni, shredded ham, BBQ based, aioli
- Peri Chicken – peri marinade chicken, capsicum, onion, avocado, peri aioli
- BBQ Chicken – sweet onion, chicken, mushroom, BBQ aioli

Dietary

GF - gluten free | V - vegetarian
 VE - vegan | DF - dairy free | EF - egg free
 PESCE - pescetarian | LF - lactose free

PIZZA & GARLIC BREAD BUFFET

PIZZA CHOOSE ANY 4

\$23 per person (minimum 25 adults)
+ ON ARRIVAL GARLIC BREAD

PIZZA & SALAD BUFFET

PIZZA CHOOSE ANY 3 |
 SALAD CHOOSE 2 ONLY

\$28 per person (minimum 25 adults)
+ ON ARRIVAL GARLIC BREAD

PIZZA, PASTA & SALAD BUFFET

PIZZA CHOOSE 4 | PASTA CHOOSE 2 | SALADS CHOOSE 2

\$33 per person (minimum 25 adults)
+ ON ARRIVAL GARLIC BREAD
\$15 per child under 12 choose 1 variety of pizza
+ fruit juice popper (one flavour)

PASTA VARIETIES

- Marinara – garlic infused seafood, tomato, basil and olive oil sauce (\$3 extra p/p)
- Prawn – sautéed prawns in a lemon zest olive oil, broccoli florets, crumbled feta cheese (\$3 extra p/p)
- Pollo e funghi – chicken pieces in a mushroom basil cream sauce
- Bolognese – classic meat sauce with basil
- Bosciaola – ham, mushroom, white cream sauce
- Napolitana – slow tomato basil sauce, melted parmesan (V)
- Baked spinach ricotta shells (V)
- forest mushroom, basil tomato sauce
- Beef or vegetarian lasagne

SALAD VARIETIES

- Pumpkin quinoa, crumbled feta, pine nut, burst cherry tomatoes, eggplant spread, mixed leaf
- Caesar with cos lettuce, bacon, coddled egg, parmesan cheese, garlic croutons, anchovy aioli
- Greek, crumbled feta, tomato, olive, cucumber, red onion, capsicum, lemon oregano dressing
- Spinach, hommus, roast spiced chickpeas, pumpkin seeds, asparagus, fried haloumi fries, vinaigrette



COLD RAW SALAD

Salad of mixed green lettuce
Slices of tomato
Sliced red onion
Bread butter pickles
Tomato raisin chutney
Beetroot relish
Sliced beetroot
Coleslaw
Avocado puree
Tasty cheese slices
Burger cheese slices

VEGAN SALAD (ON REQUEST)

Dairy free grated cheese
Roast field mushroom
Roast peppers
Grilled eggplant
Chargrilled zucchini and pumpkin

TYPES OF SPREADS

Battered onion rings
Sriracha Aioli
Garlic Aioli
Chimmi churri
Smokey BBQ aioli
Peri Aioli
Mustard Pickle Aioli
Caramelised Onion

TYPES OF BURGER PATTIES

Fried chickpea, sundried tomato pattie (V)
Fried Vegan Schnitzel (VE) (V)
Grilled wagyu beef pattie 200g (HL)
Charred chicken breast 150g , peri rub (HL)
Fried fish fillet pattie 150g
Crumbed chicken schnitzel 150g (HL)
Southern fried chicken thigh fillet 150g (HL)
Hickory pulled pork 150g
Mexican pulled beef, sweet onion 150g

PLATFORM BURGER BAR

**\$32 PER PERSON
(MINIMUM 25 ADULTS)
SERVED IN
CHAFFING DISHES**

**-WHERE YOU BUILD
YOUR OWN BURGER
FROM BUFFET**

**-INCLUDES HOT FRIES
& SWEET POTATO
FRIES**

**-CHOOSE THREE TYPES OF
BURGER PATTIES**

add an extra
PATTIE to
your menu
@
\$6 p/p



DELUXE SEAFOOD BAR \$55 P/P

Cold Raw & Cooked Seafood

Sydney rock oysters - shucked (2)
Cold king prawns - unpeeled (2)
1/2 shell scallops, tomato, corn salsa (1)
Smoked salmon - slices (100g)

Sriracha Aioli	Garlic Aioli
Chimmi churri	Horseradish Aioli

Sushi assorted - chefs selection
Seaweed pickled , wasabi paste
Coriander , soya chilli dressing
Avocado slices , toasted coconut soya

Warm chorizo, tomato, feta, spinach salad
Cold prawn, pea, red onion salad
Roast chicken caesar salad
Avocado, red onion, feta, tomato salad

PREMIUM SEAFOOD BAR \$70 P/P

Cold Raw & Cooked Seafood

Sydney rock oysters - shucked (2)
Cold king prawns - unpeeled (2)
Cooked balmain bugs - split (1)
Smoked salmon - slices (100g)

Sriracha Aioli	Garlic Aioli
Chimmi churri	Horseradish Aioli

Sushi assorted - chefs selection
Seaweed pickled , wasabi paste
Coriander , soya chilli dressing
Avocado slices , toasted coconut soya

Tangy Coleslaw
Roast pumpkin, Persian feta, quinoa, pine nut,
tomatoes, eggplant spread, mixed leaf
Tomato, red onion, basil, torn rocket leaves
Greek Salad - lettuce, olives, tomato, fetta,
spanish onion and lemon vinaigrette

HOOKED SEAFOOD BAR

**\$55 PER PERSON
DELUXE
(MINIMUM 30 ADULTS)
SERVED IN SHAVED ICE
BATH**

**\$70 PER PERSON
PREMIUM
(MINIMUM 30 ADULTS)
SERVED IN SHAVED ICE
BATH**

**-LEMON WEDGES,
COCKTAIL SAUCE AND
SOYA CHILLI DRESSING**

**-CRUSTY BREAD ROLLS,
BUTTER**

Dietary
GF - gluten free | V - vegetarian
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PESC - pescetarian | LF - lactose free

**“We use the freshest ingredients
to make our food.”**

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IMMERSE
YOURSELF
IN COLORFUL
CULTURES
AND FIND
YOUR TASTE
BUDS AS
YOU INDULGE
IN OUR
SPANISH
PEALLA
BUFFET

\$36 PER PERSON
(MINIMUM 35 ADULTS)
SERVED IN SPANISH
EARTHENWARE

-COOKED BY OUR CHEF WITH
IN FRONT OF YOUR EVENT

COLD SPANISH RAW BAR

Diced cucumber, tomato
Marinated zucchini & pumpkin
Chargrilled field mushroom
BBQ corn salsa
Tomato, coriander salsa
Avocado puree

Warm chorizo, spinach, cold
prawn, pea, red onion salad
Roast beetroot, goat cheese, red
onion, mixed leaf salad
Roast chicken caesar salad
Avocado, red onion, crumbled
feta, cherry tomato salad

Sofrita | Sriracha Aioli |
| Garlic Aioli | Chimmi churri |
Peri Aioli | Caramelised Onion

STYLES OF PAELLA

Choose 2 varieties

Fresh seafood combination
- calamari, salmon, prawns,
black mussels
blue swimmer crabs
(cut into 8)- extra \$6 p/p

Chicken, chorizo, prawn,
mushroom, parsley

Squid ink, fresh calamari, prawns,
peas, roast capsicum

Green vegetables
- pea, beans, broccoli, snow peas,
spinach puree (cream based)





FUSION BANQUET "A"

School of cold prawns, beansprout salad
Thai beef salad

Sushi assorted - chefs selection
Pickled ginger | Seaweed pickled
Coriander , soya chilli dressing
Avocado, toasted coconut soya sauce

Fried prawn chips

SIDES

Vegetable spring rolls - cocktail (2)
Steamed chicken dim sims (1)

HOT

Sweet sour pork, pineapple, shallots
Beef in black bean sauce, stir fry, baby
corn, capsicum, onion
Sweet soya, sesame glazed jumbo
chicken wings

Steamed jasmine rice
Stir fried Singapore noodles,
curry infused, bean sprouts , shallots,
coriander

FUSION BANQUET "B"

School of cold prawns, beansprout salad
Thai beef salad

Sushi assorted - chefs selection
Pickled ginger | Seaweed pickled
Coriander , soya chilli dressing
Avocado, toasted coconut soya sauce

Fried prawn chips

SIDES

Vegetable spring rolls - cocktail (2)
Steamed prawn gyoza (2)

HOT

Stir fry szechuan beef, capsicum, baby
corn, bean sprouts
Char sui pork belly, greens, fried tofu
Honey lemon chicken fillet, shallots

Coconut rice

Sweet soya hokkien noodles, chinese
greens, mushroom

ASIAN FUSION BUFFET

\$45 per person

BANQUET "A"

(minimum 35 adults)

served in Asian earthenware

\$50 per person

BANQUET "B"

(minimum 35 adults)

served in Asian earthenware

ADDITIONAL HOT DISHES

EXTRA \$8 per person

Satay chicken, home made peanut coconut
Red thai chicken curry
Massaman beef , potato curry
Stir fry szechuan beef, capsicum, baby corn,
bean sprouts
Char sui pork belly, greens, fried tofu
Honey lemon chicken fillet, shallots
Crispy chilli chicken with cashew, capsicum
BBQ sweet chilli chicken thigh, cabbage
Sweet sour pork, pineapple, shallots
Teriyaki lamb, baby corn, capsicum, onion
Soya, sesame glazed jumbo chicken wings
Szechuan pepper fried squid, shallots
Sweet n sour fish pieces, pineapple, shallots