



SKYBAR LOUNGE

CANAPÉS

(minimum 30 guests)

COLD

Vegetarian rice paper rolls*
Freshly shucked oysters, lemon, tabasco
Beef, onion & tomato salsa tartlet Greek feta
Spicy miso tuna tartare, crispy cones, toasted sesame
Prosciutto, cherry bocconcini, semi dried tomato
Blue swimmer crab, Japanese mayo, chilli taco
Sushi maki – vegetarian*, teriyaki chicken, California roll

HOT

Mini tomato, bocconcini, fresh basil pizzas*
Macaroni cheese bites, chipotle aioli*
Panko crumbed prawns, saffron aioli*
Vegetable spring roll, sweet chilli dipping sauce *
Barbacoa beef, mushroom taco, gherkin relish
Malaysian chicken skewer peanut sauce
Grilled lamb loin, Italian caponata, crispy enoki
Mushroom arancini, truffle aioli*
Prawn har gao dumpling, chilli soy
Chicken, leek pie

SUBSTANTIALS

Pulled pork slider, red cabbage slaw, sriracha aioli
Mini beef burger, American mustard, tasty cheese, tomato relish
Chicken tikka sliders, kale slaw, garlic sauce
Potato gnocchi, pumpkin cream*
Fish & chips, tartare sauce
Aged cheddar, ham, tomato jaffle

SWEET

Chocolate hazelnut mousse
Lemon meringue tart
Lychee panacotta, fresh berries
Assorted macaroon
Assorted mini cheesecakes
Assorted mini chocolate dipped cream puffs

* denotes vegetarian dish



CANAPÉ OPTIONS & RECOMMENDATIONS

Please select:

1 HOUR 36 per guest

Please select four canapés

Six pieces per person

2 HOURS 52 per guest

Select six canape items for 1 hour duration

Select two substantial items for 1 hour duration

And

Select one dessert for 30 mins duration

3 HOURS 62 per guest

Select eight canape items for 1.5 hour duration

Select two substantial items for 1 hour duration

And

Select one dessert for 30 mins duration

ADDITIONAL CANAPÉ 5 per guest per selection

SUBSTANTIAL 7 per guest per selection



SET MENU

TWO COURSE.....	63 per guest
Includes one entrée or one dessert, shared sides, alternating mains	
THREE COURSE.....	78 per guest
Includes one entrée, alternating mains, shared sides, one dessert	

For alternating entrée or dessert - \$5 per person per course

Selection of bread, butter

ENTRÉE

Wakame crusted yellowfin tuna, yuzu kosho, furikake, pickled cucumber, spiced mayo, shiso
Smoked beef croquettes, tarragon aioli, frisse and radish salad
Heirloom tomato tart, tomato relish, smoked eggplant puree, macadamia*

MAIN

Grass fed tenderloin, creamy mash potato, heirloom carrots, celeriac, red wine jus
Chicken breast, potato fondant, King brown mushroom, leeks, au jus
Barramundi, cassoulet of white bean and chorizo, fennel, olives
Butternut pumpkin risotto, garden peas, pepitas, sage*

SIDES

Grilled asparagus, garlic butter, pecorino*
Roasted kifplers, burnt sage butter*
Rocket, pear, candied walnut, parmesan, balsamic dressing*

DESSERT

Dark chocolate opera, almond, coffee ice cream
Three milk cake, cinnamon foam, fresh fruits
Pear crumble and pear sorbet



SET MENU

FOUR COURSE 93 per guest
includes starter, one entrée, alternating mains, shared sides and one dessert

For alternating entrée or dessert - \$5 per person per course

Selection of bread, butter

STARTER

Tian of crab, celery, compressed watermelon, apple, sourdough crisp
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ENTRÉE

Smoked beef croquettes, tarragon aioli, frisse and radish salad
Wakame crusted yellowfin tuna, yuzu kosho, furikake, pickled cucumber, spiced mayo, shiso
Pork belly, torched baby onion, kale, black pudding, caramelised apple puree, cider jus
Heirloom tomato tart, tomato relish, smoked eggplant puree, macadamia*

MAIN

Grass fed beef tenderloin, creamy mash potato, heirloom carrots, celeriac, red wine jus
Barramundi, cassoulet of white bean and chorizo, fennel, olives
Chicken breast, potato fondant, King brown mushroom, leeks, au jus
Tasmanian salmon, pearl couscous risotto, asparagus, tomato
Butternut pumpkin risotto, garden peas, pepitas, sage*

SIDES

Grilled asparagus, garlic butter, pecorino*
Roasted kifplers, burnt sage butter*
Rocket, pear, candied walnut, parmesan, balsamic dressing*

DESSERT

Dark chocolate opera, almond, coffee ice cream
Three milk cake, cinnamon foam, fresh fruits
Pear crumble and pear sorbet



WORKING LUNCH

SHARING STYLE 48 per guest

(Minimum 15 guests, maximum 2 hour duration)

Selection of bread, butter

ENTRÉE

Selection of antipasto and charcuterie

Chicken satay skewers

Classic Caesar salad

MAIN

Chicken breast, sautéed mushroom, vine ripened tomatoes

Tasmanian salmon, pearl couscous risotto, asparagus

Beef and mushroom stew, steamed jasmine rice

Butternut pumpkin risotto, garden peas, pepitas, sage*

SIDES

Potato fries, Spanish paprika*

Roasted brussel sprouts, bacon, miso

Rocket, pear, candied, walnut, parmesan, balsamic dressing*

DESSERT

Fresh seasonal sliced fruit

Three milk cake, mixed berries

Tea & coffee



COCKTAIL STATIONS

(minimum 30 guests)

Stations must accompany a minimum TWO hour canape package

Food stations are served for one hour or a maximum of two hour duration

SEAFOOD STATION 24 (1hr) / 32 (2hr) per guest

Australian oysters, Queensland tiger prawns, green lip mussels, traditional smoked salmon

Cocktail sauce, lemon herb & shallot vinaigrette, saffron aioli, spicy chipotle sauce

JAPANESE STATION 28 (1hr) / 38 (2hr) per guest

Assorted rolls, sashimi, beef tataki & onion ponzu salsa, chicken karaage, wasabi mayo, teriyaki salmon skewers, selection of Japanese condiments, salads

ANTIPASTO STATION 22(1hr) / 28 (2hr) per guest

Leg ham, sopressa, prosciutto, olives, char-grilled & marinated vegetables, stuffed vegetables, dips, condiments

ROAST STATION 24 (1hr) / 30 (2hr) per guest

Roast Angus beef striploin, selection of mustards, rolls, onion jam, truffle aioli, horseradish

PASTA STATION 18 (1hr) / 24 (2hr) per guest

Gnocchi, mushroom, truffle cream sauce

Penne pasta, Napoli sauce

Bread rolls, parmesan cheese, basil pesto, tomato tapenade

VICTORIAN ARTISAN CHEESE BOARD 22(1hr) / 28 (2hr) per guest

A selection of boutique cheeses, quince paste, crackers, lavosh, grissini sticks, dried fruits, nuts, muscatels

SWEET TREAT DESSERT BAR 20 (1hr) / 26 (2hr) per guest

Lemon meringue tarts, assorted cheese cakes, opera slices, mango coconut mousse slices, chocolate gianduja log, salted caramel log, berry delight cake, Eton mess, Lychee panacotta, macaroons, doughnut wall, sliced seasonal fruits

ICE CREAM CART & CHOCOLATE FOUNTAIN 20 (1hr) / 26 (2hr) per guest

Your choice of dark, milk or white chocolate. Served with marshmallows, fresh fruits, vanilla profiteroles