

# PRIVACY

CHARTERS

## MENU

SILVER CANAPE • GOLD CANAPE • DIAMOND CANAPE • STATIONS • SILVER  
BUFFET • GOLF BUFFET • SEAFOOD BUFFET • FINE DINING • CHILDREN'S  
MENU • DROP-OFF MENU • SEAFOOD PLATTERS • BREAKFAST

# Silver Canape

## Menu

**Price: \$70 per person**

*Minimum 10 guests*

**Chef charge: \$420**

### COLD

Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on a spoon (v)(gf)

Black Angus beef tataki, king brown mushroom, miso mayonnaise, crisp shallots (gf)

King Salmon tartare, horseradish, capers, sweet potato crisp, horseradish aioli

### WARM

Scallops, daikon, cucumber, green chili salad, nam jim dressing (gf)

Soy glazed duck breast with spiced orange glaze, sour cherry sourdough crisps

Grilled eggplant, spiced pumpkin, black bean, spiced avocado, cherry tomato quesadilla

### SUBSTANTIAL

Crispy fried Korean chicken, kimchi slaw, red-eye mayo on a milk bun

### DESSERT

Salted caramel and chocolate brownie crumble tart



# Gold Canape

## Menu

**Price: \$90 per person**

*Minimum 10 guests*

**Chef charge: \$420**

### COLD

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)

Cold peeled King Prawns with citrus mayo (gf)

Caramelized soy free-range chicken, ginger, sesame, baby greens, shredded nori, fried eshallots (gf)

QLD spanner crab, caviar, edamame beans, cream fraiche hand made tart

### WARM

Wild mushroom, pea, pecerino, anancini balls with panko crust, truffle aioli (v)

Popcorn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on a spoon (gf)

Peppered lamb lion, capernata, feta, toasted pine nuts (gf)

Grass-fed beef mini pie with home-made short-crust pastry and spiced mushy peas

### SUBSTANTIAL

Moroccan spiced lamb shoulder, chermoula, chickpea, cucumber Rita (bowl)

8-hour slow-roasted Berkshire pork belly, hoisin, Asian slaw roll

### DESSERT CANAPÉS

Miniature hand-made short-crust tart filled with lemon curd and strawberries



# Diamond Canape

## Menu

**Price: \$120 per person**

*Minimum 18 guests*

**Chef charge: \$420**

### COLD

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)

Cold peeled King Prawns with citrus mayo (gf)

Caramelized soy free-range chicken, ginger, sesame, baby greens, shredded nori, fried shallots (gf)

QLD spanner crab, caviar, edamame beans, cream fraiche hand made tart

King Salmon tartare, horseradish, capers, sweet potato crisp, horseradish aioli

### WARM

Wild mushroom, pea, pecorino, anancini balls with panko crust, truffle aioli (v)

Popcorn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on a spoon (gf)

Peppered lamb lion, capernata, feta, toasted pine nuts (gf)

Grass-fed beef mini pie with home-made short-crust pastry and spiced mushy peas

Grilled eggplant, spiced pumpkin, black bean, spiced avocado, cherry tomato

### SUBSTANTIAL

Moroccan spiced lamb shoulder, chermoula, chickpea, cucumber Rita (bowl)

8-hour slow-roasted Berkshire pork belly, hoisin, Asian slaw roll

### FOOD STATION

One food station (either glazed ham OR charcuterie and cheese)

### DESSERT CANAPÉS

Miniature hand-made short-crust tart filled with lemon curd and strawberries



# Stations

## Menu

*Minimum 20 guests*

**Chef charge: \$420**

**Sashimi Station – \$20 per person**

Kingfish, tuna, and fresh seasonal seafood served raw and carved to order

**Sushi and Sashimi Station – \$25 per person**

Hand made sushi and fresh seasonal seafood served raw and carved

**Dumpling Bar – \$20 per person**

Selection of steamed seafood, meat, and vegetarian dumplings served with a variety of dipping sauces

**Oyster Tasting Station – \$25 per person**

Showcasing freshly shucked regional oysters from around Australia - Sydney rock, Pacific's and flats

**Glazed Ham Station – \$20 per person**

Served warm and carved to order served with mustards, pickles, and soft rolls

**Charcuterie & Cheese – \$20 per person**

Selection of cured and smoked meats, cheeses, pickles, and house-made chutneys

**Just Cheese – \$ 15 per person**

A wide selection of both local and imported cheeses with various bread and classic accompaniments



# Silver Buffet

## Menu

**Price: \$115 per person**

*Minimum 12 guests*

**Chef charge: \$420**

### CANAPES

3 chefs section canapés

### COLD

Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chili, lemon

Pepper-seared Yellowfin tuna Tataki, pickled daikon, wild mushroom, aged soy

### WARM

Grilled miso Tasmanian salmon, soba noodles, baby greens lime chili dressing

Free-range de-boned chicken, peanut sambal, sticky greens, toasted coconut, lime (gf)

### COMPLIMENTARY PLATTERS OF

Green micro salad with shaved radish, red onion, and cold-pressed dressing

Freshly baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon

### DESSERT

Handmade Pavlova nests mango passionfruit curd Mango sorbet (gf)



# Gold Buffet

## Menu

**Price: \$135 per person**

*Minimum 12 guests*

**Chef charge: \$420**

### CANAPES

3 chefs section canapés

### COLD

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress, and ruby grapefruit salad

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)

### WARM

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harrisa, shaved zucchini (gf)

8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini, and warm Israeli couscous

### COMPLIMENTARY PLATTERS OF

Green micro salad with shaved radish, red onion, and cold-pressed dressing

Freshly baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon

### DESSERT

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Local and Imported cheese served with spiced apple chutney, marinated figs, and flatbread



# Seafood Buffet

## Menu

**Price: \$135 per person**

*Minimum 12 guests*

**Chef charge: \$420**

### CANAPES

Miniature short-crust tart with hummus and spiced butternut pumpkin (v)

Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

### COLD

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli (Lobster on request, price depends on market value)

### COLD PLATTERS

Pepper-seared Yellowfin tuna Tataki, pickled daikon, wild mushroom, aged soy

QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chili

### WARM PLATTERS

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Large king prawns with chermoula, chickpea, harissa spiced yogurt (gf)

Salt and pepper squid, new season potato salad, chorizo, dry chili

### BUFFET INCLUDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Sauté Broccolini, oyster sauce, smoked chilli, crispy onion

Handmade bread rolls, cultured butter

### DESSERT

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs, and flatbread





# Fine Dining

## Menu

**Price: \$120 per person for 2 courses**

**\$140 per person for 3 courses**

*Minimum 10 guests*

**Chef charge: \$420**

*Please select from the menu below*

### ENTREE

Pan-seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress

De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth

Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

Cured kingfish, pickled baby beetroots, horseradish cream Fraiche, roe

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

Grilled Rare yellowfin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chili aioli

### MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered lamb loin, slow-cooked shoulder, globe artichoke, broad beans, peas, jus

De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley

Hapuku, squid, chorizo, nettle butter, lemon

Grass-fed beef tenderloin, oxtail cigar, King Brown mushroom, jus

Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus

Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

### DESSERT

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream

Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut pannacotta, mango, crumble, coconut sorbet

Vanilla cheesecake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flatbread, apple cherry chutney



# Children's Menu

## Menu

**Price: \$40 per person**

*Minimum 10 guests*

Free range chicken schnitzel bites and mayo

Mozzarella and Basil pizza fingers

Penne Bolognese

Strawberries and ice cream



# Drop Off Menu

## Menu

Prices: As listed below

### Grazing box | \$150.00

3 types of cheese, dried fruits, grapes, crisp bread, dips, marinated olives, nuts, cured meats, pickles, marinated mushrooms, WA pickled octopus, dolmades, grilled veggies and homemade focaccia (enough for 10 people as a starter)

### Assorted sandwich box | \$73.50

12 sandwiches cut into quarters

### Assorted baguettes box | \$118.75

30 pieces Fillings include smoked salmon, cream cheese, capers, spanish onion & rocket. Chicken schnitzel, mayo, cheese & mixed leaf. Hummus, grilled veggies & baby spinach

### Canape box # 1 | \$168.75

Arancini balls filled with bacon & mozzarella, spinach & feta filo triangles and Middle Eastern chicken skewers with yogurt coriander dressing (45 pieces)

### Canape box # 2 | \$168.75

Lamb kofta with tomato relish, homemade sausage rolls and zucchini fritters with zesty tzatziki (45 pieces)

### Sliders box # 1 | \$137.50

20 x beef, pickles and tomato relish sliders

### Sliders box # 2 | \$137.50

20 x pulled pork and Greekslaw sliders

### Dessert box | \$157.50

Mini lemon meringues, tiramisu shooters, salted caramel and chocolate tartlets & baklava cigars (36 pieces)

### Braised lamb shanks | \$156.25

With winter veggies & lamb jus, 10 pieces

### Homemade lasagna | \$61.25

Layers of tasty Bolognese sauce, cheesy bechamel sauce & mozzarella, Serves 4-6 ppl

### Middle Eastern marinated butterflied chicken | \$40.00

With fragrant pilaf & garlic mayo, Serves 4 ppl

### Pastitsio | \$49.00

A Greek, Cypriot dish with pasta, cinnamon, nutmeg flavoured meat sauce and a creamy haloumi bechamel, Serves 4-6 ppl



# Drop Off Menu

## Menu

Prices: As listed below

### **Our famous 12 hour roasted lamb | \$156.25**

With roast pumpkin, potatoes and sweet potatoes with tzatziki, Serves 4-6 ppl

### **Greek salad | \$36.25**

Serves 10 as a side \$29.00

### **Potato bake | \$28.13**

Serves 8 as a side

### **Flatbread with Hummus | \$12.38**

Serves 2 -3 ppl

### **Flatbread with Babaganoush | \$12.38**

Serves 2 -3 ppl

### **Baklava cigars | \$45.00**

Soaked in orange blossom syrup, 8 pieces

### **Galaktoboureko filo parcels with rosewater syrup | \$35.00**

8 pieces

### **Nutella filled Greek doughnuts (loukoumades) | \$45.00**

With orange blossom syrup, 20 pieces

### **Turkish delight Greek doughnuts | \$22.50**

With orange blossom syrup, 10 pieces

### **Tiramisu | \$15.63**

Serves 4



# Seafood Platters

## Menu

Price: Individual prices listed below



Date Night Platter for two

\$125.00



Eating Up With The Hannashians Platter

\$200.00



Oyster and Prawn Platter

\$124.00



Zinon Special Platter

\$150.00



G Master Platter

\$287.50



# Seafood Package

## Menu

Price: Individual prices listed below



Exotic Seafood Platter

\$186.25



Prawn Platter

\$123.75



Andrew's Special Platter

\$162.50



The Shadi Platter

\$212.50



Oyster Platter

\$123.75



# Breakfast Menu

## Menu

**Price: \$70 per person**

*Minimum 10 guests*

**Chef charge: \$420**

Coconut,cacao bliss balls

Breakfast frittatas - Goats cheeses, spinach caramelised onion, Smoked bacon and aged cheddar

Sweet corn fritters, avocado, roasted red pepper

Chia based breakfast pot with fruit compote and shaved coconut

Fresh fruit pots

Salmon Bellini

Mini free range egg and bacon roll,baby spinach tomato chutney

Passion fruit curd and strawberry tart



# Cocktails

## Menu

Price: \$25 per cocktail

Classic Margarita

Espresso Martini

Whiskey Sour

