

meeting package

BREAKS (morning or afternoon)

Sweet: (choose 2)

- Assortment of pastries
- Muffins
- Portuguese custard tarts
- Lemon Meringue tarts
- Mille-Feuille

Cakes: (choose 1)

- Chocolate Hazelnut (gf)
- Orange and Almond/Mascarpone and Candid Orange (gf)
- Baked Ricotta and Macadamia
- Baked Lemon Curd Cheese top with Hazelnut Praline
- Spiced Carrot and Pistachios

Savoury: (choose 2)

- Baked Ricotta, Chive and Tomato Tartlet
- Braised Leek Roasted Mushroom and Cheddar Tarts
- Leg Ham Veldestana (pastry)
- Peking Duck Pancakes
- Grilled Mushroom & Spiced Zucchini Bruschetta (v)
- Smoked pulled Beef Slider with JD Sauce & Chipotle
- Crispy Chicken Katsu slider with Asian Slaw and Wasabi Aioli
- Loaded Assortment of Mini Croissants (vegetarian option included)
- Regianno Frittata topped with Pepperonata and Shallots (GF)(V)

LUNCH

Sharing Plates: (choose 2, side of Saffron or Coconut Blue Pea Flower Rice included)

- Steamed Barramundi with Dee's Soy Ginger Sesame Chilli Oil and Julienne Herbs
- Crispy Boneless Chicken Maryland Curry with Fresh Turmeric, Lemongrass and Kaffir Lime Leaves
- Slow Cooked Beef Short Ribs with Fresh Turmeric Leaves and Coconut Paste Sauce
- Grilled & Brulee Boneless Salmon with Soy Ginger & Maple Butter, Harrisa or Confit Garlic
- Braised Slow Cooked Lamb Souvlaki with Lemon Thyme and Preserved Lemon.
- Stuffed Portobello Garlic Confit Butter, Fried Shemeji and Fresh Herbs. (v)
- Stuffed Local Grown Butternut Pumpkin with Smoked Aubergine, Pistachio Crumbs Harissa Oil and Roasted Kale
- Confit Duck Maryland, Sweet Pea and Spinach Risotto and Crispy Onion

Salad / Vegetables: Choose 3

- Roasted Kumera & Zucchini, Ricotta Compote and Maple Herb Butter
- Shredded Citrus, Radicchio, Greens & Pomegranate
- Charred Oranges, Fresh Burrata, Fresh Herbs & Homemade Pesto Salad
- Miso Glazed Asian Mix Salad with Edamame and Spiced Avo
- Maple Butter Grilled Dutch Carrots and Charred Broccolini with Fresh Herbs

PRICING: Includes bottled water, tea and coffee, as well as nuts, olives and chocolates on the meeting table. Depending on choice of break items and lunch menu, based on a minimum of 10 delegates.

\$85 to \$125 pp

event catering – canapes

Canapé Selection:

- Fresh Shucked Oysters with Chilli Lime Dressing & Cucumber Emulsion
- Steamed Prawn Dumplings with Shallot Ponzu Soy & Sesame Dressing
- Panko Crumbed Chicken Katsu Sliders with Asian Slaw
- Crispy Spiced Soft Shell Crabs Sliders, Oak lettuce and Sriracha Aioli
- Blistered Cherry Tomato, Persian Feta/House made Pesto Tartlets. (V)
- House made Lamb, Pinenut and Herb Kibbeh with Smoked Toum (garlic sauce) & Fresh Baby Coriander
- Smoked Salmon Mousse Tartlets with Fresh Dill & Fried Capers, Caviar & Micro Herbs
- Beetroot Tartlet, Emmental and Crispy Leeks
- Malaysian Style Kumera, Spiced Potatoes, Fried Curry Leaves Pastry , Drizzled with Mint Raita (V)
- Spinach, Mushrooms and Mozzarella Arancini with Romesco & Lemon Thyme Sauce (V)
- Crispy Vegetarian Rice Paper Nests Rolls with Sweet Chilli and Ginger Sauce (V)
- Betel Leaf Grilled Prawn with Kaffir Lime and Palm Sugar Coconut Floss (GF)
- Steamed Bao with Szechuan Beef Mince, Fresh Herbs and Fried Shallots
- Spice Peking Duck Pancakes, Shaved Cucumber, Fresh Herbs, Pickle Ginger with Dee's House Dressing
- Grilled Malaysian Chicken Satay Skewers with Peanut Sauce.
- Confit Garlic, Spinach, Ricotta & Leek Ravioli in Saffron, a hint of Chilli & Leek Sauce (V)
- Duck Rillettes on Crusty Bread and Fried Sage
- Rare Beef on Crostini, Dill Bearnaise and Confit Cherry Tomatoes
- Smashed Pea & Broad Beans Puree with Pecorino (V)
- Chilli and Grilled Prawn, Confit Garlic, Saffron Oil on Crostini
- Grilled Peri Peri Prawn Bruschetta topped with Micro Herbs
- Slow Cooked Beef Brisket Sliders in Jack Daniel Smokey BBQ Sauce & Chipotle with Fresh Coriander & Crispy Shallots
- Spiced Chicken & Holy Basil San Choy Bao
- Beef Rendang Bao Buns with Makrut Lime & Fresh Herbs
- Panko Crumbed Prawn Bao with Oak Lettuce & Wasabi Aioli
- Confit Chicken with Crème Fraiche, Cucumber & Candid Walnut Salad (GF)

event catering – canapes

Substantial items:

- Malaysian Chicken Curry Bowl with Homemade Roti, Deep Fried Curry Leaves & Fresh Herbs
- Barramundi Tajine with Couscous Salad & Preserved Lemon
- Slow Cooked Beef Rendang with Butterfly Blue Pea Flowers Rice
- Spicy Pan-Fried Salmon Curry with Saffron Herb Rice
- Green Tea Soba Noodles, Edamame, Japanese Seaweed, Shredded Asian Slaw, Teriyaki Tofu & Miso Sesame Dressing
- Roasted Duck Malay Curry with Brûlée Lychees & Coconut Rice
- Char Kuey Tiaw Box with Choy Sum, Prawn & Pipis
- Mix Vegetable & Tofu Yellow Curry Bowl with Blue Butterfly Pea Flower Herb Rice

Dessert Canapés:

- Assorted Flavours Macaroons
- Portuguese Tarts
- Mille feuille (Custard Slice)
- Italian Finger with Sauce Anglaise pots
- Kataifi Cigar with Ricotta Lemon and Pistachio
- Sweet Tartlets with Vanilla Custard and Berries

PRICING:

3 canapes only **\$28 pp** (as a prelude to a seated dinner)

5 canapés + 1 Substantial **\$69 pp**

6 canapés + 1 Substantial **\$79 pp**

7 canapés + 1 substantial **\$89 pp**

8 canapés + 1 substantial **\$99 pp**

9 Canapés +1 substantial **\$105 pp**

NOTE: Depending on the selection, each person will get at least 1.5 to 2 of each canapé

event catering – seated dinner

PLATED SET MENU (choose one of each course)

Entree:

- Wild mushroom and mozzarella arancini balls
- Betel Leaf Grilled Prawn with Makrut Lime Leaves and Palm Sugar Coconut Floss
- Salmon Tartare with Nori, Ponzu, Avocado Chilli and Lime
- Panko Crumb Crispy Mushroom with Fried Capers and Fresh Dill Aioli
- Deconstructed Peking Duck Pancakes, Ribbon Cucumber, Fresh Herbs and Hoisin and Plum Sauce
- Crispy Five Spice Soft Shell Crab with Asian Slaw and Dee's Chilli Ginger Dressing

Main Course:

- King Prawns Linguine, Makrut Lime, Saffron Cream Sauce and A hint of Chili
- Charred Fillet of Steak, Cauliflower And Cannellini Puree, Roasted Dutch Carrots and Red Wine Jus
- Brulee Miso Salmon Steamed Bok Choy, Soy Ginger, Mirin and Japanese Rice and Furikake
- Za'atar Crusted Lamb Rack, Smoked Roasted Potatoes and Chimichurri

Dessert:

- Devil Ferraro Roche Chocolate Cake
- White and Dark Lindt Chocolate Mousse Cake
- Mars Bar Cheesecake
- Lemon Meringue Curd Tart
- Baked Lemon Curd Cheesecake

PRICING:

Depending on your choice of menu items, based on a minimum of 10 guests.

\$115 to \$135pp

event catering – seated dinner

FAMILY STYLE: (Choose 2 mains & 3 salads/vegetables)

Asian Selection

- Steamed Barramundi with Dee's Soy Ginger Sesame Chilli Oil and Julienne Herbs
- Malaysian Beef Brisket Yellow Curry with Young Bamboo Shoots and Snake Beans
- Crispy Boneless Chicken Curry with Fresh Turmeric, Lemongrass & Kaffir Lime Leaves
- Malaysian Penang Style Curry with Crispy Skin Salmon, Tamarind and Baby Okra
- Slow Cooked Beef Brisket with Fresh Turmeric Leaves and Coconut Paste Sauce
- Wasabi Charred and Brûlée Beef Fillets with Mirin, Oyster Sauce and a drizzle of Sesame Chilli Oil.
- Half Side Grilled & Brulee Boneless Salmon: Choice of Sauce: Soy Ginger with Maple Butter or Harrisa & Confit Garlic

Mediterranean Selection:

- Slow Cooked Mediterranean Style Lamb Shoulder with Sumac Rub, Smoked Garlic & Za'atar in light preserved lemon sauce
- Pan Fried Barramundi with Tahini Sauce, Preserved Lemon Relish and Pistachio Crumb
- Slow Cooked Mediterranean Style Beef with Sumac Rub, Smoked Garlic & Za'atar
- Confit Duck Maryland with Creamy Green Peppercorn, Fried Mushroom & Pinot Noir Sauce with Crispy Sage
- Half Side of Boneless Salmon with Chermoula Butter & Fresh Herbs
- Braised Slow Cooked Lamb Souvlaki with Lemon Thyme and Preserved Lemon.
- Twice Cooked Beef with Fried Assorted Mushroom in Creamy Pinot Noir sauce, topped with Fried Smoked Spiced Potatoes
- Stuffed Portobello Mushrooms with Garlic Confit Butter, Fried Shimeji & Herbs. (V)

****Saffron Herb Rice is included and as Side**

Salads & Vegetables:

- Roasted Kumera, Roasted Zucchini, Ricotta Compote and Maple Herb Butter
- Shredded Citrus, Radicchio, Greens and Pomegranate
- Fattoush Salad with Crispy Flat Bread, 5 Herbs, Sumac and Lentils
- Local Grown Tomatoes, Fresh Burrata, Fresh Herbs and Homemade Pesto Salad
- Charred Iceberg, Hazelnut, Goat Cheese and Lemon Dressing
- Maple Butter Grilled Dutch Carrots and Charred Broccolini with Fresh Herbs

PRICING:

Depending on choice of menu items, based on a minimum of 10 guests. Just Mains alone:

\$105 to \$145 pp