

Grazing Stations

Popular for stand-up events.

Incorporating an extensive range of handheld options to be enjoyed by all.

Combine both cold and warm options, beautifully presented.

Cold Options

House made dips, lavash & grissini

Antipasto boards

Selection of premium cured meats, marinated vegetables, olives and selection fine Italian cheese

Fresh market seafood

Freshly shucked oysters

King prawns, Marie Rose dressing

Smoked salmon, lilliput capers, crème fraiche

House cured gravlax, dill mustard dressing, pickled cucumber

Charcuterie boards

Select meats, terrines, classic sough dough

Sushi & sashimi

Selection of the freshest maki, nigiri & sashimi.

Vietnamese rice paper roll

Deluxe finger sandwiches

Cheese boards

Fine Australian and imported cheese, dried fruit, muscatels & membrillo

crusty bread & lavash

Dessert Station

Fruit platters

Grazing Stations

Warm Options

Sliders

Wagyu beef, gherkin, tomato, American cheese & smoky BBQ sauce

Korean style pulled pork, kimchi, gochujang dressing

Southern fried chicken, red slaw, chipotle mayonnaise

Crispy Bacalao, sauce tartare

Sweet potato & lentil, muhammara dressing (vegan)

Chicken wings

Korean style with gochujang mayo

Southern fried, chipotle mayo

Classic spicy buffalo, blue cheese dressing

BBQ Skewers

Greek lamb & tzatziki

Turmeric crusted Chicken with lime aioli

Lamb Kofta & muhammara

King prawn & chimichurri

Haloumi, red pepper, tomato and basil

Cocktail pies

Angus Beef - Chicken & leak - Shepherd's pie - Moroccan spiced chickpea & pumpkin (vegan)

Premium sausage rolls

Arancini

Ham & pea (veg)

Porcini & pumpkin Arancini, parmesan snow (veg)