



GRAZING PLATTERS

Charcuterie Farmhouse Board

Selection of cured meats, artisan cheeses, fresh seasonal fruits, Honeycomb, mixed nuts, olives and gourmet crackers

Medium Platter – \$308

Serves approximately **20–25 guests**

Large Platter – \$560

Serves approximately **40–50 guests**

Seasonal Fruit Selection

A fresh, colorful medley of seasonal fruits including melon, pineapple, grapes, berries, and citrus.

Medium Platter – \$70

Serves approximately **20–25 guests**

Large Platter – \$120

Serves approximately **40–50 guests**

Seasonal Fruit & Sweets

A selection of seasonal fresh fruits, chocolate brownies, baked cheesecake, mixed berries, and an assortment of premium chocolates.

Medium Platter – \$270

Serves approximately **20–25 guests**

Large Platter – \$480

Serves approximately **40–50 guests**

Focaccia Platter

Freshly baked wattle seed focaccia, with extra virgin olive oil & furikake

Medium Platter – \$35

Serves approximately **20–25 guests**

Large Platter – \$55

Serves approximately **40–50 guests**

Kiddo Graze Board

A selection of cheese, fresh berries, ham & cheese sandwiches, veggie sticks, a chocolate brownie, and Cheerios.

Medium Platter – \$70

Serves approximately **20–25 guests**

Large Platter – \$120

Serves approximately **40–50 guests**





COLD CANAPES

Canapés are priced per piece and must be ordered in multiples of 10.

Heirloom Tomato Bruschetta

Fior Di Latte, Basil & Garlic Oil – \$7

Scallop Tostada (gf)

Radish Salsa, Chipotle Creme & Finger lime Ponzu – \$9

Teriyaki Chicken Sushi (8 pcs)

Avocado & cream cheese – \$15

Raw Salmon Sushi (8 pcs)

Avocado, Cucumber & Shallots – \$18

Potato Salad Cup (gf)

Cos Lettuce, Crispy Bacon & Egg – \$7

HOT CANAPES

Canapés are priced per piece and must be ordered in multiples of 10.

Wagyu Cheeseburger Spring Roll

Supa Sauce – \$9

Mushroom & Tofu Spring Roll

Supa Sauce – \$8

Eggplant Skewers (gf/vegan)

Honey Miso, Sesame & Shallots – \$7

King Prawn Skewers (gf)

Finger lime & Chilli Butter – \$9

Beef & Parmesan Arancini

Wattleseed Aioli – \$8

Pumpkin & Sage Arancini (veg)

Wattleseed Aioli – \$7

Grilled Lamb Cutlet (gf)

Labneh & Native Dukkha – \$12





SUBSTANTIALS

Chicken Katsu Curry Bowl

Crispy panko-crumbed chicken breast served with Japanese curry, steamed rice, and pickled daikon – \$16

Kangaroo Bush Curry Bowl (gf)

Slow Cooked Kangaroo, Coconut cream, Potato, Roasted Macadamia & Steamed Rice – \$18

Wagyu Teriyaki Bowl

Seared MB5 Wagyu beef, house-made teriyaki glaze, onsen egg, fresh shallots, and steamed rice – \$22

Chicken Salad Bowl

Roast Chicken, Sweet Potato, Couscous, mixed leafy greens & lemon myrtle dressing – \$18

Cold Udon Salad (gf)(Vegan)

Tofu, mixed leafy greens, avocado, shredded carrot, radish, coriander
Tofu, Bean Sprouts & Miso Dashi – \$16

FOCACCIA SANDOS

Teriyaki Chicken Sando

Grilled Chicken, Davidson plum BBQ & Lemon Myrtle Coleslaw – \$15

Korean Bulgogi Beef Sando

Marinated BBQ Beef, Leafy Greens, Kimchi, Cucumber & Cheese – \$16

Egg Mayo & Lettuce Sando

Creamy egg salad, Iceberg lettuce & Furikake – \$14





SWEETS

Canapés are priced per piece and must be ordered in multiples of 10.

Chocolate Brownie

Davidson plum jam & white chocolate
mousse – \$7

Baked Cheesecake

Lemon Myrtle Curd – \$7

Sticky Date Pudding

Butterscotch sauce, vanilla anglaise,
& wattle seed – \$7

