



## SKY BAR LOUNGE

### CANAPÉS

(minimum 30 guests)

#### COLD

Vegetarian rice paper rolls v, LG, LD  
Freshly shucked oysters, lemon, tabasco LG, LD  
Beef, onion & tomato salsa tartlet Greek feta  
Spicy miso tuna tartare, crispy cones, toasted sesame  
Prosciutto, cherry bocconcini, semi dried tomato LG  
Blue swimmer crab, Japanese mayo, chilli taco  
Cured salmon, pickled cucumber, dill crème cheese, beetroot bagels  
Sushi maki – vegetarian, teriyaki chicken, california roll option of v, LG, LD

#### HOT

Pumpkin, pistachio pinwheel N, LG  
Mini tomato, bocconcini, fresh basil pizzas  
Macaroni cheese bites, chipotle aioli  
Barbacoa beef, mushroom taco, gherkin relish  
Malaysian chicken skewer peanut sauce LG, N  
Grilled lamb loin, Italian caponata, crispy enoki LG, LD  
Mushroom arancini, truffle aioli v  
Prawn har gao dumpling, chilli soy  
Chicken, leek pie N

#### SUBSTANTIALS

Pulled pork slider, red cabbage slaw  
Mini beef burger, American mustard, tasty cheese, tomato relish  
Potato gnocchi, pumpkin cream v  
Fish & chips, tartare sauce  
Aged cheddar, ham, tomato jaffle  
Trio of cheeses (scamorza, cheddar, gruyere) jaffle

#### SWEET

Mrs. Hive's chocolate bar v, N  
Lemon meringue tart  
Passionfruit mousse, pineapple compote  
Banana cheesecake, coconut white chocolate ganache  
Chocolate truffles v, LG  
Assorted mini doughnuts

V = Vegetarian, LG = Low Gluten, LD = Low Dairy, N = Contains Nuts, LN = Low Nuts

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## CANAPÉ OPTIONS & RECOMMENDATIONS

Please select:

**1 HOUR** ..... 35 per guest

Please select four canapés

Six pieces per person

**2 HOURS** ..... 48 per guest

Please select six canapés

Ten pieces per person

**3 HOURS** ..... 52 per guest

Please select eight canapés

Twelve pieces per person

**ADDITIONAL CANAPÉ** ..... 5 per guest

**SUBSTANTIAL** ..... 6 per guest



## SET MENU

TWO COURSE.....	55 per guest
THREE COURSE.....	70 per guest

Alternate drop

Please select two options per course

Choice menu available upon request & at additional charges

Selection of bread, butter

### ENTRÉE

Beef carpaccio, truffle oil, cracked pepper, shaved Parmiggiano (LG, LN)

Citrus marinated Kingfish, beetroot aioli, grapefruit gel (LG, LN, LD)

Medley of tomato, tomato tartare, balsamic pearls, tomato and basil sorbet (LG, LD, LN, V)

### MAIN

Black Angus Sirloin, creamy mashed potato, shiitake mushrooms, thyme jus (LG, LN)

Corn fed chicken breast, roasted kipfler potatoes, vine ripened tomatoes, thyme jus (LG, LN)

Tasmanian salmon, caramelized endive, fennel citrus salad, shellfish vinaigrette (LG, LN)  
Risotto, butternut squash, asparagus, garden peas, spinach, sage, mascarpone (LG, V)

### SIDES

Grilled asparagus, garlic butter, parmesan (V, LG)

Miso glazed eggplant, orange, sesame seeds (V, LD)

Rocket, pear, candied walnut, parmesan, balsamic dressing (LG, N, V)

### DESSERT

Mrs. Hive's chocolate bar, peanuts, caramel, vanilla ice cream (V, N)

Summer delight, cream fraiche mousse, strawberry compote, watermelon granita (LG, LN)

Classic vanilla brulee, mango gel, coconut crumble, pineapple compote (LG, LN)

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## SET MENU

FOUR COURSE ..... 90 per guest

Selection of bread, butter

### STARTER

Country style chicken & leek terrine, pistachio, prosciutto, fig compote, toasted sour dough

(N, LD)

.....  
Choice of 2 dishes for entrée, mains and desserts, served on alternate drop

### ENTRÉE

Beef carpaccio, truffle oil, cracked pepper, shaved Parmigiano (LG, LN)

Citrus marinated Kingfish, beetroot aioli, grapefruit gel (LG, LN, LD)

Pork belly, apricot, green pepper relish, cabbage, verjus (LG, LN)

Medley of tomato, tomato tartare, balsamic pearls, tomato and basil sorbet (LG, LD, LN, V)

### MAIN

Black Angus sirloin, creamy mashed potato, shiitake mushroom, thyme jus (LG, LN)

Tasmanian salmon, caramelized endive, fennel citrus salad, shellfish vinaigrette (LG, LN)

Corn fed chicken breast, roasted kipfler potatoes, vine ripened tomatoes, thyme jus (LG, LD)

Snapper, courgette, radish, mussel broth (LG, LN)

Risotto, butternut squash, asparagus, garden peas, spinach, sage, mascarpone (LG, V)

### SIDES

Grilled asparagus, garlic butter, parmesan (V, LG)

Miso glazed eggplant, orange, sesame seeds (V, LD)

Rocket, pear, candied walnut, parmesan, balsamic dressing (LG, N, V)

### DESSERT

Mrs. Hive's chocolate bar, peanuts, caramel, vanilla ice cream (V, N)

Raspberry bread butter pudding, white chocolate ice cream

Classic vanilla brulee, mango gel, coconut crumble, pineapple compote (LG, LN)

Summer delight, cream fraiche mousse, strawberry compote, watermelon granita, (LG, LN)

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## WORKING LUNCH

SHARING STYLE ..... 39.5 per guest

(Minimum 15 guests, maximum 2 hour duration)

Selection of bread, butter

### ENTRÉE

Selection of antipasto and charcuterie

Chicken satay skewers (N)

Classic Caesar salad (LD)

### MAIN

Corn fed chicken breast, sautéed mushroom, vine ripened tomatoes (LG, LN)

Tasmanian salmon, grilled asparagus, shellfish vinaigrette (LG)

Beef and mushroom stew, steamed jasmine rice (LG)

Risotto, butternut squash, asparagus, garden peas, spinach, sage, mascarpone (LG, V)

### SIDES

Potato fries, Spanish paprika (V, LD)

Miso glazed eggplant, orange, sesame seeds (LD, V)

Rocket and parmesan salad (LG, LN, V)

### DESSERT

Fresh seasonal sliced fruit (V, LG, LD)

Mrs. Hive's chocolate bar, peanuts, caramel (V, N)

Tea & coffee

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## COCKTAIL STATIONS

(minimum 30 guests, maximum two hour duration)

- SEAFOOD STATION** ..... 30 per guest  
 Australian oysters, Queensland tiger prawns, green lip mussels, traditional smoked salmon  
 Cocktail sauce, lemon herb & shallot vinaigrette, saffron aioli, spicy chipotle sauce LG
- JAPANESE STATION** ..... 35 per guest  
 Assorted rolls, sashimis, beef tataki & onion ponzu salsa, chicken karaage, wasabi mayo, teriyaki salmon skewers, selection of Japanese condiments, salads
- ANTIPASTO STATION** ..... 28 per guest  
 Leg ham, sopressa, prosciutto, olives, char-grilled & marinated vegetables, stuffed vegetables, dips, condiments
- ROAST STATION** ..... 28 per guest  
 Roast Angus beef striploin, selection of mustards, rolls, onion jam, truffle aioli, horseradish
- PASTA STATION** ..... 20 per guest  
 Gnocchi, mushroom, truffle cream sauce v  
 Penne pasta, Napoli sauce v  
 Bread rolls, parmesan cheese, basil pesto, tomato tapenade
- VICTORIAN ARTISAN CHEESE BOARD** ..... 22 per guest  
 A selection of boutique cheeses, quince paste, crackers, lavosh, grissini sticks, dried fruits, nuts, muscatels
- MOEVENPICK ICE CREAM CART & CHOCOLATE FOUNTAIN** ..... 26 per guest  
 Selection of ice creams, sorbet, dark or milk chocolate fountain  
 Marshmallows, fresh fruits, meringues, chocolate brownie, short breads, madeleine, salty pretzels, toasted almonds, berry compote
- SWEET TREAT DESSERT BAR** ..... 24 per guest  
 Mr. Hive chocolate & peanut bar, passionfruit mousse & pineapple compote, lemon meringue, cheese cakes, chocolate & hazelnut praline mousse cones, opera slices, eaton mess , macaron tower, doughnut wall, condiments

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