

OSCAR II

Canapé menu

8 canapés \$55

10 canapés \$64

15 canapés \$85

COLD

Goats cheese profiteroles, truffle honey, pistachios *(v)*

Smoky eggplant cone, black sesame seeds *(v)*

Local mushroom pancakes, black bean sauce *(v)*

Pea & sugar snap tostada, goat's cheese, shimeji mushroom *(v)*

Heirloom tomato tart, olives, feta *(v)*

Sydney rock oysters, lemon, lime, soda cloud *(gf)*

Crystal bay prawns, gazpachio gel, crouton, baby basil

Tuna tatare, miso curd, soy dashi jelly, shizo *(gf)*

King fish san choy bow *(gf)*

Scampi fingers, Marie rose sauce

Spanner crab fingers, lemon, crème fraiche

Smoked salmon blinis, sour cream, roe, chives

Chicken rillettes, orange gel, crouton, cress

Jamon Serrano, manchego, quince paste *(gf)*

Peking duck slider, cucumber, hoi sin sauce

Beef tataki, pickled veg, wasabi mayo *(gf)*

HOT

Potato & goat cheese croquettes, aioli *(v)*

Portobello mushroom, haloumi slider, chipotle mayo *(v)*

Spinach & feta cigar, tzatziki *(v)*

Prawn spring rolls, tom yum sauce

Smoked trout arancini, basil tartare

Salmon skewers, honey sesame, aioli *(gf)*

Scallop tart, polenta, brown butter

Chicken skewers, lemon, oregano, lime yoghurt *(gf)*

Pork kebabs, Thai dressing *(gf)*

Pulled pork sliders, radish slaw, chipotle aioli

Sesame lamb skewers, cumin mayo *(gf)*

Lamb cutlets, dukkah labne *(gf)*

Beef skewers, chimirchurri aioli *(gf)*

Beef slider, pickle, ketchup, aged cheddar

Short rib empanadas, red wine, onion

Desserts

Sticky date sundae

Chocolate brownie, pistachio cream

Coconut panna cotta, lemongrass jelly *(gf)*

Chocolate tart, hazelnut, salted caramel

Passionfruit Eton mess, white chocolate chards *(gf)*

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Buffet menu

\$110 per person

Cold station

Tomato salad, goat cheese, olives, cumin dressing *(gf) (v)*
Fremantle octopus carpaccio, congo potatoes, orange gel, chilli, olive oil *(gf) (v)*
Chopped cos salad, pickled red onion, radish, pancetta, truffled pecorino *(gf) (v)*
King Yamba prawns, Marie Rose sauce *(gf)*
Sydney rock oysters natural, lemon *(gf)*
Charcuterie board, fresh bread, pickles, relish
Sashimi plate, soy sauce, wasabi, pickled ginger *(gf)*

Hot Station

Steamed petuna salmon, tamarin, lemongrass, chilli, coriander *(gf)*
Oven baked snapper, saffron, lemon, oregano, cherry tomato, paprika *(gf)*
Lamb shoulder ragu, pappardelle, cherry tomato, green beans
Roasted Black Angus sirloin, root vegetables, baby onions, gravy
Roasted kipfler potatoes, garlic, thyme *(gf) (v)*
Steamed jasmine rice

Sweet station

Cake & tart selection
Cheese board, Australian & international cheeses, lavosh, quince paste
Seasonal Fruit platter *(gf) (v)*

Asian buffet menu

\$125 per person

Sydney rock oysters, red Nam Jin *(gf)*
Prawn spring rolls, tom yum sauce
Pork & scallop shu mai, soy, chilli
Barramundi fish cakes, sweet & sour sauce
Peking duck sliders, cucumber, hoi sin sauce
Tea smoked chicken, glass noodle salad, oyster sauce dressing
Thai beef salad, crispy noodles, bean shoots
Whole baked market fish, ginger, shallot *(gf)*
Black bean chicken, capsicum, chilli, curry leaves *(gf)*
BBQ pork loin, bok choy, sweet potato, master stock *(gf)*
Lamb cutlets, xo eggplant, mango salsa
Steamed/fried rice

Seasonal fresh fruit platter *(gf) (v)*

Children's Menu

\$30 Per Child

Chicken tenders

Crumbed fish

Mini cheeseburgers

Ice cream

Fruit salad