

All SPIT ROAST BUFFETS AND BANQUETS.

HOT BUFFET \$24 as a BUFFET | \$26 as a BANQUET

Choice of one meat from; beef rump, pork leg or whole chicken.

Roast potatoes or potato bake.

Choice of two salads from our salad page.

Poppy seed rolls and butter

Choice of one sauce from; beef gravy, apple sauce, mustard (English and Dijon), chicken gravy, sour cream or horseradish.

BIG EVENT BUFFET \$28 as a BUFFET | \$30 as a BANQUET

Choice of two spit roast meats from; beef rump, pork leg or whole chicken.

Roast potatoes or potato bake.

Choice of roast pumpkin, sweet potato or honey roasted carrots.

Choice of three salads from our salad page.

Poppy seed rolls and butter

Choice of two sauces from; beef gravy, apple sauce, mustard (English and Dijon), chicken gravy, sour cream or horseradish.

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All SPIT ROAST BUFFETS AND BANQUETS.

EVENT BUFFET \$33 as a **BUFFET** | \$36 as a **BANQUET**

Choice of three spit roast meats from; beef rump, pork leg, whole chicken or lamb shoulder
Roast potatoes or potato bake.

Steamed green vegetables

Choice of roast pumpkin, sweet potato or honey roasted carrots.

Choice of four salads from our salad page.

Poppy seed rolls and butter

Choice of three sauces from; beef gravy, mint sauce apple sauce, mustard
(English and Dijon), chicken gravy, sour cream or horseradish.

DELUXE BUFFET \$49 as a **BUFFET** | \$58 as a **BANQUET**

Choice of three spit roast meats from; beef rump, pork leg, whole chicken or lamb shoulder.
Whole poached Atlantic salmon.

Whole garlic king prawns

Roast potatoes or potato bake.

Cauliflower and leek gratin.

Roast pumpkin, sweet potato or honey roasted carrots.

Choice of four salads from our salad page.

Poppy seed rolls and butter

Choice of three sauces from; beef jus, mint sauce, apple sauce, mustard (English and Dijon),
cocktail sauce, tartare sauce and horseradish.

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beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...*

All SALAD SELECTION.

MIXED SEASONAL (V & GF)

Fresh lettuces, sliced tomatoes, cucumber, red onion, toasted seeds, balsamic dressing.

PASTA (V)

Fusilli, basil pesto, baby spinach, fire roasted red capsicum, mushroom, cherry tomatoes.

GREEK (V & GF)

Feta, cucumber, red capsicum, red onion, kalamatas, iceberg lettuce, red wine vinaigrette.

COUSCOUS (V)

Raisins, toasted almonds, roquette, green olives, preserved lemon, parsley, mint, coriander, red onion, garlic and lemon dressing.

PUMPKIN (V & GF)

Mixed lettuce leaves, pine nuts, grana padano, goats' cheese, spring onions, roast Japanese pumpkin, orange and balsamic vinaigrette.

POTATO (V & GF)

Nicola potatoes, sweet potato, boiled egg, red onion, caraway, aioli.

CAESAR

Cos lettuce, bacon, parmesan, anchovy, egg, Caesar dressing, croutons.

COLESLAW (V & GF)

Red cabbage, savoy cabbage, onion, carrot, fennel, apple, sultanas, mayonnaise.

WALDORF (V & GF)

Waldorf; Apple, celery, walnuts, raisins, lemon juice, mayonnaise.

THAI (V & GF)

Vermicelli noodles, coriander, chilli, paw paw, carrot, lime, ginger, sesame and garlic dressing, crispy shallots.

RICE (V & GF)

Jasmine rice, capsicum, zucchini, scrambled egg, spring onions, cucumber, ginger, sweet soy and sesame dressing.

MORROCAN (V & GF)

Chickpeas, red onion, parsley, red capsicum, preserved lemon, orange.

V: Vegetarian | **GF:** Gluten Free

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All **DEGUSTATION.**

AMUSE BOUCHE

seared scallop, miso puree, wasabi pea crumble

ALL COURSES \$99

HORS D'OEUVRES

polenta and thyme crumbed quail Maryland, preserved lemon cream, carrot orange and mint salad

SOUP

tea pots of consume brunoise

FISH

tataki of yellow fin tuna, ponzu, fried shallots

SORBET

pink grapefruit and Campari sorbet

ENTREE

100g fillet of beef en-croute, dauphinois beets, mushroom duxelle, tawny port jus

MAIN

seared duck Margaret, cauliflower and fennel fondant, steamed kale, kumquat gel

DESSERT

pear and quince tart-tatin, vanilla bean ice cream, cinnamon Anglaise

CHEESE

3 tasmanian cheeses, cabernet paste, muscatels, figs, lavosh

COFFEE AND PETIT FOURS

single origin brazilian espresso, your way, truffles and biscotti

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All ALTERNATIVE DROP AND SET MENUS.

OPTION 1

2 courses \$45 | 3 courses \$52

ENTREE

Crispy pork belly, cauliflower puree, hazelnut crumb, balsamic and apple reduction
or
Garlic prawns, Vietnamese noodle salad, chilli and lime

MAIN

Scotch fillet of beef, dauphinois potatoes, steamed greens, red wine jus.
or
Chicken breast fillet, potato puree, honeys glazed carrots, tarragon and mustard cream.

DESSERT

Chocolate tart, vanilla mascarpone, blueberry compote
or
Baked lemon cheesecake, Chantilly cream, macerated strawberries

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All ALTERNATIVE DROP AND SET MENUS.

OPTION 2

2 courses \$45 | 3 courses \$52

ENTREE

Lamb kofta, herb couscous, tzatziki, lemon.

or

Cured Atlantic salmon, mustard and dill cream, rye toasts.

MAIN

Braised scotch fillet of pork, sweet potato and kafir puree,
roast cumin cauliflower, apple relish

or

Mushroom stuffed chicken Marylands, baked polenta, garlic spinach, Riesling glaze

DESSERT

Lemon tart, Chantilly cream, mint syrup.

or

Warm chocolate Brownie, vanilla bean ice cream, chilli chocolate sauce.

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All ALTERNATIVE DROP AND SET MENUS.

OPTION 3

2 courses \$49 | 3 courses \$58

ENTREE

Pan seared scallops, fennel cream, crispy prosciutto, baby herbs.

or

12 hour cherry tomatoes, goats curd, basil, caraway rye bread, extra virgin olive oil.

MAIN

Local line caught snapper, kiplfler potatoes, green pea puree, lemon butter.

or

Beef tenderloin fillet, porcini crumbed potato croquette, steamed beans, tawny port jus.

DESSERT

Frangelico, amaretto and sherry cream filled profiteroles, chocolate sauce.

or

Strawberry and lime tart, salted caramel ice cream, sesame brittle.

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All ALTERNATIVE DROP AND SET MENUS.

OPTION 4 2 courses \$62 | 3 courses \$72

ENTREE

Crispy duck breast, celeriac fondant, carrot apple and anise slaw.
or
Chilli spanner crab pappardelle, crayfish butter, crispy parsley.

MAIN

4 point rack of lamb, rosemary buttered baby roast potatoes,
broad bean puree, balsamic mint.
or
Ocean trout, sweet potato and fennel salad, steamed asparagus, lime cheek.

DESSERT

Individual raspberry clafoutis, Belgian chocolate ganache, white chocolate moose.
or
Pear tart tatin, vanilla bean ice cream, toffee cherry.

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All SPANISH ALTERNATIVE DROP MENU.

ENTRADA

Calamares a la plancha con almendras y azafran.

or

Tortilla Espanola, tomate, cebolla y pan.

PLATO PRINCIPAL

Paella mixta con pollo chorizo, gambas, pescado, mejillones y pimientos rojos.

or

Pollo a 'la cerveza' con patatas bravas y ensalada mixta.

POSTRE

Flan de naranja con crema

or

Torte de Santiago

2 courses \$40 | 3 courses \$48

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All ITALIAN ALTERNATIVE DROP MENU.

L'ANTIPASTO

Risotto alla milanese.
or
Insalata caprese con ciabatta.

IL PRIMO E IL SECONDO

Vitello saltimbocca con fettuccine aioli.
or
Bistecca di fiorentina, gnocchi alla romana y sugo di tomate.

IL DOLCE

Tiramisu.
or
Pana cotta ai frutti di bosco.

2 courses \$40 | 3 courses \$48

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All FRENCH ALTERNATIVE DROP MENU.

ENTREE

Salad Niçoise.
or
Paté de foie de canard avec cornitions.

MAIN

Entrecote de boeuf, pommes dauphinois, epinards avec jus.
or
Canard Confit, pommes puree, sauce a'lorange.

DESSERT

Crème brulle avec framboise
or
Profiteroles avec crème de café.

2 courses \$40 | 3 courses \$48

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All GREEK ALTERNATIVE DROP MENU.

MEZEDES

Baby beef keftedes with Tzatziki
Melitzanosalata
Homus
Saganaki (in the pan)
Pita
Marinated kalamatas

ENTRÉE

Charred lamb souvlaki with lemon and oregano
or
Grilled haloumi with roasted vegetables and chickpeas and herbs.

MAIN

Grilled local "Psari" with lathalemono, horiatiki and spanakorizo.
or
Beef "Stifado", herbed orzo and baby shalots with steamed greens.

Menu \$54

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All MORROCCAN ALTERNATIVE DROP MENU.

ENTRÉE

Harissa prawns with a carrot, orange and radish salad.

or

Fresh goat cheese with fire roasted capsicum and preserved lemon. (V)

MAIN

Sumac and smoked paprika chicken breast with an eggplant, parsley and chickpeas bake.

or

Tagine style lamb with shallots and dates olive almond and herb couscous.

SALADS AND SAUCES

Fatoush salad

(tomato, cucumber, red onion, parsley, chopped toasted flat bread and lemon dressing)

Mixed green salad

Honey glazed pumpkin and spices

Tzatzki

Hummus

Warm flatbreads

Menu \$48

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All FINGER FOOD

\$5 per item (min 6 items) | **\$1.50 extra for ** items**

We suggest 6 for entree replacement, 8 for light dinner or 10/12 for dinner replacement.

HOT

Panko crumbed prawns, ponzu dipping sauce
Lamb kofta sliders, tzatziki, red capsicum (GF)
Pan fried scallops, chorizo crisp, lime (GF)**
Chicken skewers, penut sauce, coriander (GF)
Peking duck, hoisin pancakes smoked fish
croquettes, lemon aioli
Tortilla española, tomato salsa (V & GF)
Shitake and tofu skewers, miso sauce (V & GF)
Soft pork tacos, guacamole, salsa fresca
kale and kipfler fritter, feta and olive
tapanade (V & GF)
Beef balls, basil and tomato sauce, pecorino
(V & GF)
Smoked salmon and dill tartlets
Onion bahji, mango chutney (V & GF)
Goats cheese stuffed mushrooms, salsa
verde (V & GF)
Green tea smoked mussels, ginger and chilli (GF)
Morton bay bug and sweetcorn fritters,
bacon jam**
Chilli and garlic pork crackling, fig chutney (GF)
Anise and orange pork belly, cauliflower
puree (GF)
Corn tortillas crumbed popcorn shrimp,
smokey sea salt (GF)
Salt and pepper squid, paprika aioli (GF)
Grilled emmental cheese sandwich, quince
paste (V)

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eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah,
pork from Bangalow, fruits and vegetables from as close as possible...*

COLD

Seared beef, horseradish cream, wholemeal
crostini avocado and tomato salsa, tortilla
crisp (V & GF)
Cucumber and beetroot gazpacho, feta
crumb (V & GF)
Salmon and avocado nori roll, wasabi and
pickled ginger (GF)
Cured salmon, dill cream, melba toast** (GF)
Watermelon and goats cheese tiles, mint jelly (V & GF)
Duck liver and orange parfait on rye toasts
prawn cocktail fingers, avocado mousse (GF)
Sashimi of tuna, umboshi pickles (GF)
Oysters, natural with lime, gin and tonic or
shallot and white wine vinegar** (GF)
Venison carpaccio, juniper and orange
armalade, sourdough crisp
Cerviche of snapper, salmon pearls, crispy
shallots** (GF)
Smoked mackerel pate in cucumber stands,
lemon oil (GF)
Ham off the bone, tomato pickle, mustard
toasts smoked salmon and asparagus
parcels** (GF)
Baby bocconcini, cherry tomato and basil
skewers, balsamic reduction (V & GF)
Sesame seaweed and tobiko inari, soy and
wasabi (V & GF)
Blue cheese, lemon curd, baguette crostini (V)
Grilled eggplant, sunflower seed and goats
chèvre rolls (V & GF)
Chilli crayfish and mayonnaise brioche rolls**
Chilled soy beef and kimchi spoons (GF)

All LATE SNACKS

A more substantial canapé **\$ 10 each**. Ideal for when the party is rolling and guest are hungry again. 2/4 for a starter or late snack and 6 to 8 as a replacement for dinner.

HOT

Lamb souvlaki, couscous and yoghurt in bamboo boats
Singapore noodles, bbq pork noodle boxes (V & GF)
Battered snapper and handcut chips, lemon and tartare in newspaper cones
Mini wagyu rump burger, onion jam in a burger box
Terriyaki chicken and koshikari in bentos (GF)
Grilled cubano sandwich greeseproof wrapped
Duck pad thai noodle boxes (GF)
Nasi goreng, avocado and coriander salad in bamboo boats (GF)
Southern fried drumstick, shoestring fries, ketchup, to go
Veal schnitzel and spaghetti bolognese baby plates
Chicken tikka masala, peas pilau, mango chutney in take away boxes (GF)
Hot pork and apple sauce rolls, gravy, wrapped to go
Shredded pork quesadillas, corn salsa foils
Frankfurt sausage, dijonaise, saurkraut, hot dog roll

COLD

Ploughmans' baguette with shoulder ham and red lester
Chicken and prawn rice paper rolls, chilli sauce take away style (GF)
Caesar salad, smoked chicken in a bamboo boats
Rueben sandwich with dill pickles on New York rye
Smoked salmon and salmon cream cheese baby bagel
Whole Calafornia rolls (V & GF)
Scotch egg, "branston pickle" english mustard
Vermicelli noodle salad, marinated tofu (V & GF)

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All SHARE PLATES

Choose 3 per table and 2 of our salads for a hearty dinner!

\$69 per head

Whole roasted snapper in banana leaves, sweet potato chips, aioli

Slow spit roast shoulder of lamb and baby potatoes, peas, tzatziki

1/2 pork belly, sweet potato and kaffir puree

Sage stuffed free range chicken, roast potatoes and parsnips, gravy poached tasmanian

salmon, crushed kippers potatoes, tartare

1/2 roast scotch fillet, handcut chips, jus

Saffron and wild mushroom risotto, pecorino

Whole duck a'la orange, pommes puree, glazed heirloom carrots

Sickory smoked bbq pork ribs, paprika potato wedges

Pork and fennel sausages, mashed potato, onion gravy

Prawn biriyani, chapati, vegetable pakoras, raita

Chicken tikka masala, peas pilau, mango chutney

Peking duck, spring onions, cucumber, hoisin, pancakes

Sizzling fajitas, refried beans, tortillas, guacamole, salsa

Braised pork hock, baked potatoes, slow cooked red cabbage and apple

Lamb "tagine", couscous, orange and fennel

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All PLATTERS

Designed for more informal sharing to help yourselves from a table selection.....
each platter will feed 10-12 as an entree before mains be it buffet or share plates.
Choose as many items as you like then add the bread or crackers you want.....

**Platters are \$75 each for meat and vegetarian selections or
\$85 with cheeses and \$95 with seafood,**
they make an economic alternative to canapés.

You decide what you want or leave it up to us.....

Add organic sourdough, french sticks or any other style of bread or crackers.

MEAT

Chorizo, sopressa, danish salami, hungarian spicy salami, proscuitto, serano, honey shoulder ham, leg ham from the bone, rare roast beef, smoked chicken, air dried beef.

FISH

Smoked salmon, cured salmon, whole prawns, marinated mussels, seafood cocktail, white anchovies, vongole

VEGETABLES

Mixed olives, sudried tomatoes, hummus, tapanade, marinated vegetables, picked cucumber, guacamole, salsa fresca, jalapinios, saurkraut

CHEESES AND ACCOMPANIMENTS

Triple cream brie, camembert, roquefort, gorgonzola, bishops stilton, pont leveque, aged cheddar, bulgarian she eps feta, goats ash chèvre, danish creamy feta, bocconcini, jarlsberg, havarti, emmental, gouda, edam, quince paste, fig jam, muscatelles, fig jam, cabernet paste, port jelly, fresh grapes.

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All DESSERT STATIONS.

Choose from our selection of full-size, mini or micro desserts,
all made by our in house pastry chefs.

Choose as many or few as you like we will sort out how many of each we need
to feed your party, all served with freshly whipped cream,
ice cream and fresh berries.

Lemon tart, chocolate tart, cheese cake (whatever flavour you like!),
warm chocolate brownie, pear tart-tatin,
raw avocado and banana mousse cake (g.f/d.f/sugar free),
apple crumble, selection of chocolate truffles,
orange polenta cake, caramel slice, passion fruit and lemon slice,
berry crumble or, just ask us to make you favourite desertes.

We also suggest a selection of cheeses to finish!

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beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...*

All BREAKKY MENUS

CHEF
ON SITE

BYRON BAY BREAKFAST MENU - DELUXE 3 COURSE SIT DOWN

Bloody Mary shots or champagne, orange with strawberries

Tropical fruit platter

your 2 choices of...

Hayters Hill free range poached egg on ciabatta topped with hollandaise sauce, spinach and crispy tuscan prosciutto.

and/or

Potato and leek pancakes with smoked salmon, caviar and dill crème fraîche

and/or

'Classic' French toast with caramelized bananas and orange mascarpone cream

and/or

House made baked beans stew with Hayters Hill free range poached eggs and fresh coriander, tomato, avocado, salsa served with toasted ciabatta.

Price p/head \$ 35

Perfect breakfast menu for a weekend stay in Byron Bay.

Impress you guests with these colorful and fresh local source ingredients menu.

All sauces and elaborations are handmade by our head chef. We will cook food as fresh as we can. Menu cooked on site by our head chef Tania Tanti.

Any dietary requirements are welcome, including vegetarian, gluten free, dairy free, etc...

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All **BUFFET BREAKY MENUS.**

CHEF
ON SITE

BELONGIL BEACH MENU

Spanish egg omelette with roasted peppers, chorizo, potato and spinach
Potato and egg frittata topped with crispy prosciutto, fresh salsa and avocado
Tomato baked eggs grilled Cypriot haloumi (VEG) (GF)
Classic French toast with caramelised apples (VEG)
An array of fresh local fruits and handmade croissants (VEG)
Raspberry and vanilla buckwheat pancakes with syrup and cream (VEG) (GF)

Price p/head \$ 40

CLARKS BEACH MENU

Bangalow pork ham and smoked cheddar toasted croissants
Potato, onion and cheese pancakes with crispy local Bangalow Pork bacon
Breakfast pizzas topped with Portobello mushrooms, tomato, onion, ham, Byron Bay
mozzarella and fried egg (VEG)
Potato and egg frittata with fresh tomato salsa, coriander and avocado (VEG)

Price p/head \$ 25

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We will cook food as fresh as we can. Menu cooked on site by our head chef Tania Tanti.
Price includes buffet hardware, cutlery and crockery, chef and sous chef.
Minimum to cater for 15 guests.
Sunday and public holidays 20% surcharge.

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All HIGH TEA PARTY AND CAKES MENU.

ALL OUR CAKES AND SLICES ARE HANDMADE BY OUR CHEFS...

NO CHEF
REQUIRED
ON SITE

THREE SISTERS ROCKS TEA

Chocolate whiskey cake
Baked lemon and orange cheesecake with passion fruit puree
Cognac soaked prune and fudge chocolate brownie slices
Mini orange and rose water churros with chocolate dipping sauce
Custard filled handmade cinnamon doughnuts

Price p/head \$ 35

KILLEN FALLS TEA

Sticky date scones with whipped cream
Carrot and walnut cake with orange, cream cheese frosting
Mixed open sandwiches: Bina Burra roast beef and horseradish cream
Smoked salmon and dill
Curried egg and cos lettuce
Fig, almond and apple strudel with cream

Price p/head \$ 25

Ideal for your next corporate event, birthday party or event.
No staff needed unless requested. We can delivered at no expense in the bay.
Contact us for delivery fees outside the area.
Delivered in recyclable crockery.

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All SPECIAL DELIVERY PLATTERS.

NO CHEF
ON SITE
REQUIRED

TRY OUR 'FLAVOURS OF THE WORLD' AVAILABLE IN LARGE MIXED PLATTERS (FOR YOUR NEXT CORPORATE EVENT OR PARTY) DELIVERED TO YOUR DOOR AT NO COST IN THE BAY. OR PLATED UP AS A DEGUSTATION MENU BY OUR CHEF AT YOUR NEXT EVENT OR IN YOUR HOME...

A TOUCH OF FRANCE...

Confit duck leg with black cherry puree
Chicken and bacon terrine with onion jam
Fresh herb and oil infused baked camembert
Potato and bacon, cheese croquettes with fresh salsa
'House hot smoked' Salmon with Victorian capers

OLÉEE... (your plate inspired in spanish cuisine)

Mini prawn and mussel paella cups
Char grilled roasted garlic and chilli calamari
Goat cheese and potato tortilla with fresh salsa
Risotto, saffron filled baked sweet peppers

MALTESE TASTE PLATES.... (for those Mediterranean food lovers)

Orange and fennel charred lamb skewers with dipping sauce
'Pastizzis' sweet pea or ricotta/lemon filled light pastries
Lemon, garlic and basil picked calamari
Broad bean, garlic, lemon and parsley dip with cheesy bread

Price p/platter \$ 80

These plates will feed around 8 to 10 guests depending on the type of service you are thinking about. They would be a perfect choice as starters for wedding receptions or before a nice Sunday barbaque...

Hot platters can be served warmed and set up by our chef
Cold platters can be delivered straight to your door

IDEAL FOR CORPORATE EVENTS AND FOR YOUR HOUSE & GUEST HOLIDAY ACCOMODATION IN BYRON BAY...

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All ASIAN BANQUET

CHEF
ON SITE

LOVE ASIAN FOOD...
LOVE CHINESE FOOD...

Try this unique menu inspired on the asian trips Tania have done over the years...

Hand rolled chicken, prawn and ginger wantons with dipping sauces

Crispy battered chicken with an orange, pineapple and lemon sauce

Traditional fired rice with ham, peas, egg and Chinese sausage

Stir fried noodles with Asian greens topped with char sui/red pork

Beef in 'house made' black bean sauce with water chestnuts, bamboo, greens and topped with roasted cashews.

Bok choy, snow peas and bean shoots drizzled with sesame oil, oyster sauce topped with deep fired shallots

And on your choice of...

Our most delicious chef 'signature dishes' – slow cooked Bangalow sweet pork belly
or

Chicken cooked in a Chinese master stock

Minimum to cater for 15 guests

Price p/head \$ 65

Organic and gluten free breads from Jordan's of Mullumbimby, eggs from Hayters' Hill, fish from the Bay, beef from Tyagarah, pork from Bangalow, fruits and vegetables from as close as possible...

All BEACH INSPIRED DELUXE CANAPES.

CHEF
ON SITE

IN EUROPE EATING IS REGARDED AN OPPORTUNITY
FOR A CONGENIAL GET-TOGETHER OF FAMILY AND FRIENDS
AS IT IS THE ENJOYMENT OF GREAT FOOD ...
... THAT MIXED WITH SOME GOOD WINE ...
... THE PURSUIT OF THE GOOD LIFE ...
BON APPETIT

THE PASS MENU

Rye toasts topped with tartare of salmon, capers and dill
Confit of cherry tomatoes on warmed camembert toasts
Polenta crusted goujons of white fish with basil and garlic aioli
Mini scallop and prawn dumplings with tomato broth
Potato and spinach frittata rounds on ciabatta
Hot smoked salmon on toasted brioche with parsley sauce
Carpaccio of Bina Burra beef fillet with horseradish crème fraîche
Confit of duck leg with caramalised onion jam

Price p/platter \$ 35

Any dietary requirements are welcome, including vegetarian, gluten free, dairy free, etc...

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