

CANAPE PACKAGES

All menus below are to be treated as a sample, designed to accompany the venue in a cocktail setup

All pricing below is per person and items are served on platters by roaming staff (grazing setup also available). Multiples of each chosen canapes are served

PETAL CANAPE PACKAGE

SELECT 4 ITEMS FOR \$ 22 PP

(ADDITIONAL ITEMS \$ 5 PP)

- Sujuk, cheese pide Falafel, hommus and sumac chickpea
- 3 cheese Borek Marinated lamb skewer, lemon and toum
- Turkish cured beef, green olive and pickled chilli skewer
- Spicy chicken skewer, cucumber yoghurt
- Watermelon, feta and mint skewer
- Shepard salad lettuce cup
- Baklava, rose water, chocolate drizzle
- Turkish delight, pistachio

BOUQUET CANAPE PACKAGE

SELECT 5 ITEMS FOR \$ 32 PP

(ADDITIONAL ITEMS \$ 5 PP)

- Sujuk, cheese pide Falafel, hommus and sumac chickpea
- 3 cheese Borek Marinated lamb skewer, lemon and toum
- Spinach and cheese gozleme Pulled lamb shoulder, tahini and pine nut triangles
- Turkish cured beef, green olive and pickled chilli skewer
- Spicy chicken skewer, cucumber yoghurt
- Watermelon, feta and mint skewer
- Shepard salad lettuce cup
- Baklava, rose water, chocolate drizzle
- Turkish delight, pistachio

ADD ON AVAILABLE FOR CANAPE & SIT DOWN PACKAGES

FRUIT PLATTERS \$ 8 PP

Platters of assorted fresh fruit to share, seasoned with cinnamon, honey orange blossom dressing, served with dipping chocolate & whipped vanilla cream

ADD ON AVAILABLE FOR CANAPE & SIT DOWN PACKAGES

SEAFOOD PLATTERS \$ 29 PP

Moreton Bay bugs with saffron aioli
Natural Pacific oysters with smoke paprika vinegarette
Lightly steamed scallops w/ preserved lemon & chive oil (served cold)
Poached W.A sandscrab w/ chive, baby cucumber & creme fraiche dressing

CANAPE PACKAGES

SIT DOWN MENUS

All menus below are to be treated as a sample, designed to accompany the venue in a sit-down setup
(The High Tea Menu can also be served in a cocktail grazing table setup)

All dietaries can be accommodated if organizers provide guest dietaries by the required deadline

HIGH TEA

\$ 39 PP

SIT DOWN OR
COCKTAIL GRAZING TABLE
SETUP

Finger Sandwiches

An assortment of finger sandwiches in fillings such as:
Smoked salmon, cream cheese
Egg salad, chive, aioli
Salad of beetroot
Spicy chicken, avocado, seeded mustard

Assorted pastries

An assortment of fresh pastries such as:
Pan au Chocolat
Dark Chocolate & Pistachio slice
Apple Turnover
Seasonal fruit danish
Baklava, rose water persian cotton candy

3 COURSE SHARED BANQUET

\$ 49 PP

DESSERT +\$10 PP

All courses are served in a shared banquet style; this menu is designed for functions wishing to have a brief sit-down meal

Starter

Meze platter of dips, flat breads, pickles and falafel

Main

Slow roasted shoulder of lamb
or
Brined spatchcock, harissa, garlic yogurt

Salad

Warm Freekah Salad, spiced peppers, herbs, pickled red onion

Dessert +\$10 pp

Baklava, chocolate drizzle
Turkish delight, watermelon and raku infused grapes

3 COURSE SET MENU

\$ 57 PP

DESSERT +\$10 PP

All courses are served individually; this menu is designed for functions wishing to have a brief sit-down meal without sharing

Starter

Meze platter of dips, flat breads, pickles and falafel

Main

Slow roasted shoulder of lamb
or
Brined spatchcock, harissa, garlic yogurt

Salad

Warm Freekah Salad, spiced peppers, herbs, pickled red onion

Dessert +\$10 pp

Baklava, chocolate drizzle
Turkish delight, watermelon and raku infused grapes

SIT DOWN MENUS