

WOODLAND

KITCHEN & BAR

CANAPE SELECTION

Minimum 30 people, Maximum 110

1-1 ½ hours

6 varieties

\$52

2-2 1/2 hours

8 varieties

\$62

Cold, Wood Fired Grill, Baked and Fried sections must all be included in your canapé selection.

It is best to include vegetable, fish and meat options for the preference of all guests.

Minimum Spend for full venue hire:

Monday / Tuesday nights \$3500

Wednesday nights \$5500

Thursday nights \$6000

Friday and Saturday Nights \$9000

Lunch any day \$2500

+ 8% service charge

+ \$100 fee for furniture removal

Cold

Brie, fig and walnut bread, strawberry

Buffalo mozzarella, eggplant, capsicum, caper and olive

Sydney rock oysters, nahm jim, crisp eschallot

Cured Salmon, rye bread, dill, saffron mayonnaise

Duck liver parfait, red onion and current chutney

Wood Fire

Asparagus, prosciutto, parmesan

Tiger prawns, chilli and mango salsa

Wood grilled chicken sliders

Harissa lamb cutlets

Angus beef skewers, Cajun spice

Baked

Chat potatoes, sour cream and mushrooms

Caramelised onion tart, goats cheese

Moreton Bay bug pizza, pesto

Chorizo sausage rolls, chilli jam

Lamb and green olive empanada

Fried

Arancini; asparagus and goats cheese

Tempura prawns, szechuan salt, sweet soy

Sourdough crumbed white fish, aioli

Croquettes; slow cooked lamb shoulder

Pork and apple spring rolls, chilli sauce

Dessert

Chocolate and raspberry delice

Ice cream pops, burnt orange

Pavlova, double cream and passionfruit

Vanilla cheesecake, berries, violet meringue