

GHOST II

MATT BATES
2019 - 2020



Canapés

Cold

- Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)
- Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v)(gf)
- House-smoked duck breast, sour cherries, crisp pear, shaved hazelnut, (gf)
- Black Angus beef tataki, King Brown mushroom, miso mayonnaise, crisp shallots (gf)
- King Salmon tartare, horse radish, capers, charcoal wafer cone, roe
- Cold peeled King Prawns with citrus mayo (gf)
- Caramelised soy free range chicken, ginger, sesame, baby greens, shredded nori on betel leaf (gf)
- QLD spanner crab, caviar, edamame, cream fraiche handmade tart

Warm

- Wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli (v)
- Seared Clean water scallops, daikon, cucumber, green chilli salad, nahm jin dressing (gf)
- Crispy shredded duck filo cigars with spiced orange glaze
- Grilled chorizo, black bean, spiced avocado, cherry tomato quesadilla
- Popcorn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)
- Peppered lamb loin, caponata, feta, toasted pine nuts (gf)
- Grass fed beef mini pie with home-made short-crust pastry and spiced mushy peas

Substantials

- Moroccan spiced lamb shoulder, chermoula, chickpea, cucumber Raita (bowl)
- Miso crusted Black Angus sirloin salad, soba noodles, baby greens, crispy onion
- Tasmanian salmon poke with Japanese pickles, soy lime dressing shredded nori (bowl)
- Sauté gnocchi QLD tiger prawns, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)
- 8-hour slow-roasted Berkshire pork belly, hoisin, asian slaw, roll
- Veggie burger, blackened haloumi, piquillo peppers, salsa verde
- Crispy fried Korean chicken, kimchi slaw, redeye mayo on milk bun

Dessert Canapés

- Miniature hand-made short-crust tart filled with lemon curd and strawberries (can be gf)
- Passionfruit, rosewater cream, crushed meringue, hazelnut
- New season peach, raspberry, mascarpone, shortbread crumble (on spoon)
- Salted caramel and chocolate brownie crumble tart
- Triple cream brie with pear and caramelized walnut on crisp

◆ \$79 per head (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

◆ \$95 per head (4 Cold, 4 Warm, 2 Substantial, 1 Dessert)

◆ \$120 per head plus one food station (4 cold, 4 Warm, 2 Substantial, 1 Dessert. If Caviar chosen price will change)

Food Stations

**THESE STATIONS REQUIRE A CHEF FEE OF \$300 FOR UNDER 20 GUESTS

SASHIMI STATION**

Kingfish, tuna and fresh seasonal seafood served raw and carved to order
\$20 per head

SUSHI AND SASHIMI STATION**

section of hand made sushi and fresh seasonal seafood served raw and carved
\$25 per head

DUMPLING BAR

selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces \$
\$20 per head

OYSTER TASTING STATION

freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats
\$20 per head

ROAMING OYSTER SHUCKERS**

freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats
\$25 per head

GLAZED HAM STATION

served warm and carved to order served with mustards, pickles and soft rolls
\$20 per head

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$ 20 per head

JUST CHEESE

wide selection of both local and imported cheeses with various breads and classic accompaniments
\$ 18 per head

CAVIAR STATION

Selection of caviars, ice bowl, complete with hostess to guide though the caviars
Price on enquiry

Buffet Menu

GOLD BUFFET PACKAGE - \$126 per head (4 x chef selection canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE - \$147 per head (4 x chef selection canapés on arrival, 3 cold, 3 warm platters, 2 dessert platters)

Buffet includes:

Green micro salad with shaved radish, red onion and cold-pressed dressing

Fresh baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon

PLEASE SELECT PLATTERS FROM THE FOLLOWING:

Cold Platters

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

House-smoked Petuna ocean trout with shaved zucchini, radish, fennel, wasabi cream fraiche (gf)

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Buffet Menu Continued

Warm Platters

Grilled miso Tasmanian salmon, soba noodles, baby greens lime chilli dressing
8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm Israeli couscous
Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
Free-range de-boned chicken, peanut sambal, caramalized greens, toasted coconut, lime(gf)
Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harissa, shaved zucchini (gf)
Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

Dessert Platters

Valrhona Dark chocolate Pave, candied peanuts, shortbread crumble vanilla ice cream
Strawberry cheesecake, coconut crumble, strawberry ice cream
Handmade Pavlova nests, mango passionfruit curd, Raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Seafood Buffet - Over 12pax

\$170 per head

Canapés

Miniature short-crust tart with hummus and spiced butternut pumpkin (v)

Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v)(gf)

Black Angus beef tataki, King Brown mushroom, miso mayonnaise, crisp shallots (gf)

Cold Platters

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli (Lobster on request, price depends on market value)

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli

Warm Platters

Roasted (med-rare) pepper-crusting Black Angus sirloin with local mushrooms and chimichurri (gf)

Large king prawns with chermoula, chickpea, harissa spiced yogurt (gf)

Salt and pepper squid, new season potato salad, chorizo, dry chilli

Dessert:

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Sides:

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Sauté Broccolini, oyster sauce, smoked chilli, crispy onion

Handmade bread rolls, cultured butter

Formal Plated Menu

\$145 per head - Under 15 guests requires chef fee of \$450

Entree

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing
Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress
De-boned quail, prosciutto, fetta, chestnut mushroom, broad beans, broth
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli
Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

Mains

Baby snapper, mussels, confit fennel, zucchini flower, bisque
Peppered venison loin, quince, puff pastry, radio, chestnut
De-boned corn-fed chicken, sweet corn custard, baby leeks, pearl barley
Hapuku, squid, chorizo, nettle butter, lemon
Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

Desserts

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
Coconut panna-cotta, mango, crumble, coconut sorbet
Vanilla cheese cake, mixed berries, orange cardamom ice cream
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney