

Live Stations menu

Minimum 100 people duration 2 hours

Minimum of 2 stations for a cocktail function

Minimum of 3 stations for a stand up lunch or dinner

Chef's Signature Station - Charred Carvery \$25 per person

 Gold Medal Branded Beef of RQFWS - Paradigm ICON XB Wagyu

Served with condiments and artisan bread rolls

The Seafood Basket \$23 per person

Panko crusted prawn cutlets

Panko crusted whiting fillets

Salt n pepper calamari

Shoestring fries

NF GF V

Served with condiments

Taste of Spain \$19 per person

Valencian seafood paella

GF

Mediterranean vegetable paella

GF V

Piriñaca Salad - tomato - green pepper - pickled red onion - olives

GF V



Taste of India **\$19 per person**

Butter chicken	GF
Vegetable navratan korma	GF V
Naan and pappadums	V
Raita and chutneys	V

Taste of Asia **\$19 per person**

Sticky Wok fried pork belly or chicken	NF GF
Vermicelli rice noodles	GF V
Fresh Asian herbs & salad vegetables	V
Bean sprouts	V
Crispy fried shallots & sesame	V
Spicy nam jim dressing	V

Taste of Mexico **\$19 per person**

Burritos - flour tortilla - beans - lettuce - sour cream - salsa fresca - guacamole
 your choice of shredded chicken or pulled beef

Nachos - crispy corn chips - shredded cheese - sour cream - beans
 salsa fresca - guacamole

Taste of Italy **\$19 per person**

Penne - olive oil - garlic - chilli - parsley - shaved parmesan	V
Fusilli - meatballs - passata - basil - ricotta	
Italian breads - olive oil - balsamic	V

Award-Winning Cheese **\$20 per person**



RQFWS Gold Medal Cheese	
Heidi Farm Raclette	GF V
Woombye ash brie	GF V
King Island Roaring Forties blue	GF V
Artisan breads - lavosh crackers - dried fruit - quince paste	V

Ice Cream Sundae **\$13 per person**

Award winning ice cream - waffle cones - assorted toppings -
 candies - whipped cream



Cold Canapés

\$5 per person/per item

Chicken teriyaki rice paper roll	NF GF DF
Vegetable rice paper roll	NF GF Vegan
Compressed watermelon - cashew whip - pomegranate	GF Vegan
Pickled white asparagus - coconut gel - crispy quinoa	NF GF Vegan
Mini bruschetta - goats curd - harissa - rocket	V
Caramelised onion & Jindi brie tartlets	V
Heirloom tomato - whipped goats curd - baby rocket	NF V
Antipasti skewer - cured meats - semi dried tomato - fresh mozzarella - basil	NF GF
Beef teriyaki - wakame seaweed - toasted sesame - lime mayo	DF
Shaved prosciutto - gorgonzola - toasted focaccia - truffled honey crumb	
Kingfish ceviche - green chilli - coconut - crispy shallots - pickled ginger	NF DF GF
Huon smoked salmon mousse - green apple & cucumber salsa - poppy seed lavosh	
Gin cured Huon salmon - citrus crème fraiche - grapefruit pearls	NF

Chef's Signature Dessert Station

\$25 per person

Selection of choux pastry	V
Opera slice	V
White chocolate mousse - crunchy soft meringue - tropical fruits	NF GF V
Seasonal fruit tartlet	V
Passion fruit & raspberry cheesecake	V
Assorted macarons	GF

Hot Canapés \$5 per person/per item

Pork & cashew empanadas - prune aioli	DF
Grilled yakitori chicken skewer - kewpie	NF DF GF
Scorched corn & manchego cheese croquetas - smoke paprika mayonnaise	V
Confit duck leg cigar - quince jam	DF
Porcini & truffle arancini - basil mayonnaise	GF V
Slow roasted Darling Downs beef - red onion relish	NF DF GF
Mini bacon & mozzarella donut - chipotle dust	
Mini mac n cheese - chorizo	
Panko crusted prawn - lime & chilli dip	
Chef's selection of petite pies	
Handmade chicken dumplings	DF
Cumin salted lamb tenderloin - eggplant puree - hazelnut crumb	DF GF
Baked pumpkin & chickpea roll	GF Vegan
Beetroot falafel - sumac dressing	GF Vegan

Chefs Selection of Dessert Petit Fours \$5 per person/per item

Individual Items [Minimum 50 people] \$10 per box/bowl

Salt n pepper squid - Sichuan mayo	DF
Panko whiting fillets - chips - tartare sauce	DF
Beef braised in red wine - Paris mash - parsley oil	NF GF
Bibimbap - Korean rice - stir fried beef - vegetables	DF
Fried panko chicken tenders - fried new potatoes - Cajun mayonnaise	DF
Butter chicken - basmati rice - coriander	GF
Thai green chicken curry - jasmine rice - Thai basil	GF
Pulled pork bao - mint slaw	DF
Singapore chicken & pork hokkien noodles	DF
Spinach & ricotta ravioli - mushroom cream - parmesan	V
South Indian vegetable curry - red cargo rice - pappadam	DF V
San choy bow - chicken - iceberg lettuce - crispy shallots - lime & chilli dressing	DF GF

Chips, Nuts and Pretzels [Chef's selection] \$4 per person