

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 \$24 per person



Gold Medal Branded Beef of RQFWS – AACO Darling Downs wagyu 330+ day grain fed beef

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

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



King Island Dairy's Roaring Forties Blue

King Island Dairy Head Cheese Maker Ueli Berger

King Island is situated in the Bass Strait between Tasmania and Australia's mainland. The island's unique climate of mineral rich soils, cool temperatures and consistent salt spray creates lush pastures for cattle to graze on. The milk used at King Island Dairy is sourced from just 10 farms in the area and delivered fresh daily for head cheese maker Ueli Berger. Ueli is an award-winning cheese maker and a judge for the Ekka's Student Made Cheese Competition.



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	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

The Soup Kitchen - choose any two \$17 per person

Roasted beef bone broth	DF GF
Butternut pumpkin	GF Vegan
French onion	V
Potato & leek with truffle	GF V
Roasted chicken & noodle	DF
Chicken & corn chowder	
Minestrone	DF V

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	

Sous Chef Paul Tarrant



Ice Cream Sundae \$12 per person

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

Chef's Signature Dessert Station \$25 per person

- Handmade profiteroles V
- Handmade éclairs V
- Salted caramel tart V
- 'Eaton Mess' - crunchy & soft meringue - lemon curd GF V
- Seasonal fruit tartlet V
- Mundubbera lemon & pistachio cheesecake V
- Assorted macarons

Cold Canapés \$5 per person/per item

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

Hot Canapés \$5 per person/per item

Pork & cashew empanadas - prune aioli	DF
Grilled yakitori chicken skewer - kewpie	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	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

Dessert Canapés \$5 per person/per item

Assorted macarons	GF V
Chocolate cup - lemon curd	GF V
'Eaton Mess' - crunchy and soft meringue - lemon curd	GF V

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	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