



Bay Fusion™

Family Feasting

Antipasto, 3 canapes, 2 mains, 2 sides, 1 dessert, cheese board	\$99.00pp
5 canapes, 2 mains, 1 side, 2 desserts, cheese board	\$101.00pp
Antipasto, 4 canapes, 3 mains, 1 side, 2 desserts, cheese board	\$114.00pp

Minimum 60 guests

Inclusive of chef, wait staff, crockery, cutlery.

*Menu can be altered to suit other dietaries – gf-gluten-free, vg-vegetarian, df-dairy-free, ve-vegan

Antipasto

3 cold meats, pickled vegetables, grilled zucchini & bell peppers, trio of dips, fresh sourdough & focaccia bread, capsicum tartlets.

Canapes

Mild & sour seared kingfish salsa in beetle leaf (gf, df)

King prawn skewers with parsley, lemon, and garlic aioli (gf, df)

Ricotta crostini with sundried tomato and olives (vg)

Goat cheese with sticky pear and walnut on crouton (vg)

Rockmelon with rocket and prosciutto (gf)

Beef crostini with horseradish and caramelised onion

Peach and ricotta crostini with candied bacon

Clear tomato consommé shot with basil foam. (ve, gf)

*Canapes can be made gluten-free



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Mains (alternate drop)

Crispy skin chicken stuffed with mozzarella, red peppers, sweet onion, and Sicilian olives served on potato skordalia with toasted almonds. (gf)

Porchetta is slow-cooked over coals and served with charred carrots, roasted garlic, spinach, and lavender oil. (gf)

Turmeric roasted kingfish. (gf)

Caper tomato butter poached cod with gremolata, butter squash miso puree, and spring onions.

Braised oyster blade with truffled parmesan polenta. (gf)

Moroccan spiced lamb with Baba ghanoush (gf)

Loaded Hasselback butternut squash with roasted vegetables, thyme, and honey (ve)

*Mains can be made gluten-free



Sides (shared on the table)

Spiced chickpeas, peppers, and raita (recommend with turmeric kingfish) (vg, gf)

Roasted beets and preserved zucchini (recommend with braised oyster blade) (ve, gf)

Leafy cauliflower salad (recommend with Moroccan spiced lamb) (ve,gf)

Green beans seasoned with sea salt and served with parsley, Limoncello, and virgin olive oil dressing. (ve,gf)

Bundaberg roasted heirloom carrots with thyme and miso. (ve,gf)

Roasted Bundaberg beetroot with goat cheese (ve, gf)

Grilled asparagus with lemon zest (ve, gf)

Quinoa salad with fresh herbs and lemon vinaigrette (gf)

Roasted Seasonal Vegetables (ve, gf)



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Dessert

Mini vanilla cream-filled profiteroles. (vg)

Vanilla cream-filled mini eclairs. (vg)

Decadent chocolate cake squares (vg)

Classic carrot cake with cream cheese frosting (vg)

Mini raspberry lamingtons (vg)

Mini macarons (gf)

*Vegan and Dairy Free desserts available on request

Cheese board platters

Crackers, sourdough, baba ghanoush, quince paste, frigs, passionfruit, grapes, bocconcini, fetta, goats' cheese, camembert, gorgonzola, smoked cheddar with dried apricots, nuts, and honeycomb.

