



Food and Beverage Packages

Canapes

Panko prawns with Japanese tartar yuzu salt	7	Asian rare beef spoons with lime leaf & chilli black vinegar dressing (GF, DF)	6
Spicy lamb croquette, lemon with garlic yoghurt	6	Steam BBQ pork buns w pickled vegetables & togarashi mayo (DF)	9
Seared tuna w sesame seeds, seaweed & wasabi mayo (GF,DF)	9	Cauliflower & manchego fritters served w salted almond aioli (V, N)	6
Eggplant caponata served on a crispy crouton with pine nut & basil (V, N)	5	Popcorn chicken with finger lime aioli & pickled shallots (GF, DF)	7
Leek & truffle arancini served with tomato salsa & micro salad (V)	6	Lamb skewer marinated in ginger, green chilli, coriander served with minted yoghurt (GF)	9
Red pepper chicken skewers with spicy coconut cream (GF)	7	Soft shell crab bánh mi sliders served with pickled vegetables, paté & kewpie mayo	11



Bowl Items

Mamak mee goreng noodles tossed with chilli sambal & pulled chicken
 Shredded beef brisket Thai taco with avocado, jalapeño, shallots, green
 papaya salad & soft corn tortilla (GF, DF)
 Fish taco with soft corn tortillas smashed avocado, coriander,
 cabbage & pickled jalapeño (GF, DF)
 Spinach & ricotta cannelloni served with a smoked tomato sugo (V)
 Thai green chicken curry with coconut rice & crispy curry leaves (GF)

11
13
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Vegetarian fried rice with corn, green beans, coriander leaves & peas (V)
 Grilled barramundi fillet with shredded cabbage, carrots & citrus sauce (GF)
 Shaved chicken breast, green beans, broccoli, spinach, cherry tomato & lightly
 dressed with extra virgin oil & Balsamic vinegar.
 *Vegetarian option available (GF,DF)
 Crispy pork belly with ssamjang, peanut, sesame & butter lettuce (DF, GF, N)
 Sumac lamb with spiced pumpkin puree, pearl couscous & pomegranate

11
16
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13
13



Dessert

Ferrero Rocher chocolate tart, praline caramel

Lemon meringue lamington (NF)

Wild strawberry and cream tartlet, strawberry cheesecake mousse

Biscoff pie truffle, Biscoff crumble

Raspberry cheesecake, tonka crème

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Tiramisu choux bun, chocolate crème (NF)

Golden gaytime tartlet, caramelized white chocolate (NF)

Passion fruit pie truffle, coconut rough crumble (NF, GF)

Orange and almond torte, vanilla bean crème (GF)

9

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Food Stations

Slider Station

Two sliders per person with two varieties
18 per person

Crispy chicken slider with pickled onion & smoky mayo

Mini NYC cheeseburger deluxe

**Vegetarian option available*

Antipasto Grazing Bar

28 per person

Selection of cured meats, various cheeses & dips, olives, home made breads, char grilled & marinated vegetables & fresh fruits

Prawn and Oyster Bar

Market Price

The season's top oysters & prawn varieties will be served on ice which is the best way to sample what Australia's coastline has to offer. The seafood will be matched with sauces, salts & condiments.

Mexican Fiesta

44 per person - Limited to 150 guests

Corn chips with Mexican layered dip, Chicken & chorizo paella, Fish tacos, Chicken taco, Quinoa salad & Mexican chopped salad

Beverage Packages



The Carla

2 hours duration
45 per person

3 hours duration
55 per person

4 hours duration
65 per person

5 hours duration
75 per person

Sparkling Wine
Dal Zotto Puccino Prosecco

Wine
Hesketh - The Proposition Moscato
Hesketh - Bright Young Things
Sauvignon Blanc
Hesketh - Lost Weekend Chardonnay
Hesketh - Midday Somewhere Shiraz

Beer
Heineken Lager Heineken Zero
James Boags Premium Light
Soft Drinks and Juices

The Sofia

2 hours duration
62 per person

3 hours duration
72 per person

4 hours duration
82 per person

5 hours duration
102 per person

Sparkling Wine
Chandon Rosé NV Dal Zotto
Puccino Prosecco

Wine
Hesketh - The Proposition Moscato
Mojo Sauvignon Blanc
Cloud Street Chardonnay
Cloud Street Shiraz
La La Land Pinot Noir

Beer
Heineken Lager
Stone & Wood Pacific Ale
James Boags Premium
Light Heineken Zero
Soft Drinks and Juices

The Ebony

2 hours duration
72 per person

3 hours duration
89 per person

4 hours duration
106 per person

5 hours duration
128 per person

Sparkling Wine
Chandon Rosé NV Dal Zotto
Puccino Prosecco

Wine
Hesketh - The Proposition Moscato
Mojo Sauvignon Blanc
La La Land Pinot Gris
Dal Zotto Pinot Grigio
Cloud Street Chardonnay
Rameau D'Or Petit Amour Rose
Cloud Street Shiraz
La La Land Pinot Noir
Mojo Cabernet Sauvignon
La La Land Tempranillo

Beer
Heineken Lager
Birra Moretti
Kirin Ichiban
Stone & Wood Pacific Ale
James Boags Premium
Light Heineken Zero
Soft Drinks and Juices

House Spirits Package

Only available in addition to a Beverage Package (not sold separately)

2 hours duration

40 per person

3 hours duration

50 per person

4 hours duration

60 per person

5 hours duration

7 per person

Belvedere Vodka

Bombay Sapphire Gin

El Jimador Blanco

Bacardi Superior White

Chivas Regal 12yr

Woodford Reserve

Gentleman Jack





Get in touch

For further information about our food and beverage packages, please reach out to the following:

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