



COCKTAIL CANAPE MENU



Select from one of our bespoke cocktail packages, or design your own with the help of our team.
All canapé packages are freshly prepared on-site by our chefs and circulated to your guests by our professional waitstaff.

Canapé Package 1 - 4 x Two Bite Canapé Selections, 4 Substantial Canapés **\$58pp**

Canapé Package 2 - 4 x Two Bite Canapé Selections, 2 x Substantial Canapés, 1 Substantial Bowl **\$55pp**

Canapé Package 3 - 3 x Two Bite Canapé Selections, 3 Substantial Canapés & 1 Substantial Bowl **\$58pp**

Canapé Package 4 - 3 x Two Bite Canapé Selections, 2 Substantial Canapés & 1 Substantial Bowl, 2 Dessert Canapés **\$60pp**

Canapé Package 5 - Mediterranean Grazing Table + 4 x Two Bite Canapés Selections, 2 x Substantial Canapés, 1 Substantial Bowl **\$80pp**

Two-Bite Hot / Cold Canapés

Arancini with romesco sauce: select from -
*pumpkin, goat's cheese, sage (v), mushroom, chive, & Grana Padano (v),
or smoked ham, sweet peas, parmesan & mozzarella*

Braised lamb croquette, braised lamb, herbed panko, potato, gruyere, roasted garlic aioli

Sweet potato croquette, fetta, sweet corn, pesto mayo

Bruschetta, heirloom tomato, kalamata olive, bocconcini, basil (v)

Prawn gyoza, pickled ginger, soy & sesame dressing (v on request)

Ground pork, coriander & green onion dumplings (fried or steamed)

Grilled zucchini pizza bites, herbed tomato sauce, mozzarella & fresh basil (gf,v)

Caramelised onion, goat's cheese & heirloom tomato tart (v)

Beer-battered fish bites, rocket citrus aioli

Smoked salmon on blini, dill, crème fraiche, caperberries

Pork & fennel sausage rolls with tomato relish

Yakitori chicken & spring onion skewers (gf)

Ceviche of market fish with chili, coriander, lime verjuice salsa (gf)

Spicy vegetable samosa, mango chutney (v)

Tempura tiger prawns, wasabi, seaweed mayo

Roast sweet potato, coriander & cashew empanada (v)

Spicy lamb filo parcel, roast capsicum relish

Grana Padano & baby spinach stuffed mushrooms (gf, v)

Crispy pork belly bites with chilli tamarind sauce and coriander (gf)

Ricotta & spinach filo triangle with romesco sauce & micro herbs (v)

Honey sesame glazed haloumi skewers (gf,v)

Gnocchi alla Sorrentina, fresh basil, Parmigiano Reggiano (v)

gf = gluten free, gfo = gluten free option, v = vegetarian, vg = vegan



COCKTAIL CANAPE MENU

Substantial Canapes

Vietnamese pork belly Bánh Mi roll, carrot-daikon slaw, cucumber, and cilantro
Korean fried chicken slider on brioche, kimchi slaw, citrus mayo (gfo)
BBQ brisket slider on brioche, gherkin, cheese, chipotle mayo (gfo)
Pulled pork slider on brioche, pickled slaw (gfo)
Mushroom & haloumi slider on brioche, beetroot relish, slaw (gfo, v)
Red-wine braised brisket cocktail pie
Chicken, leek & camembert cocktail pie
Slow-cooked lamb shoulder cocktail pie, vine-ripened tomato
Crispy barramundi taco, slaw, charred corn salsa, chipotle sauce (gfo)
Pulled pork taco, slaw, charred corn salsa, chipotle sauce (gfo)
Duck spring roll, plum hoisin sauce
Lamb kofta skewer, zucchini & preserved lemon yoghurt
Peking duck pancakes, hoisin sauce, cucumber, shallot

Luxe Addition

Freshly Shucked Sydney Rock Oysters (gf)
Natural with citrus | Red wine vinegar & eschalot dressing | Nam jim dressing

*Based on market price and availability

Substantial Bowls

Poke bowl: Grilled salmon marinated in soy, sesame & chili, edamame, rice (gf)
Spicy squid and prawn sambal, steamed rice, coriander (gf)
Butter chicken, basmati rice, riata, papadum (gf)
Vegetable and cashew curry, jasmine rice, papadum (gf,v,vg)
Crispy sesame soy glazed pork belly, jasmine rice, pickled cucumber salad (gf)
Lamb kofta, rice pilaf, tzatziki, pita bread (gfo)
Seasoned crispy fish bites & calamari, caper dill mayo, rocket, lemon
BBQ braised brisket, crispy potatoes, broccolini, horseradish cream
Burrito bowl, charred corn & black bean salsa (select pulled chicken, pork, beef, or jackfruit)
Quinoa, portobello mushroom, fried kale, steamed broccolini, hummus (gf,v,vg)

Dessert Canapes

Key lime tart	Toasted coconut and lime panna cotta
Classic pecan tart	New York baked cheesecake
White chocolate & raspberry mousse tart	Petit pavlova with cream & berries (gf)
Chocolate-stuffed mini doughnut	Cheese, quince paste & cracker boats

CANAPE PACKAGES: MINIMUM 40 GUESTS, PRICES DO NOT INCLUDE STAFF OR HIRE ITEMS

SAVOUR THE MOMENT. SHARE IT WITH @SPARECHEFCATERING

GRAZING TABLES



Mediterranean Grazing Table **\$25pp**

Triple cream brie, Mersey Valley cheddar, Tarago River Shadows of Blue, selection of house-made dips, prosciutto, salami, sopressa, leg ham, chargrilled vegetables, fresh seasonal fruit, artichokes, olives, assorted breads, crisps and toasts (gfo)

*+ Cold Sliders **\$6pp***

*+ Hot Sliders **\$8pp***

**Enquire with our team for slider selections*

Ploughman's Grazing Table **\$25pp**

Bellingen leg ham, salami, olives, pickled onions, gherkins, potato salad, aged cheddar, brie, chutney, mustards, devilled eggs, crusty bread, fresh and dried fruits

Dessert Table **\$25pp**

Selection of mini cakes, & slices, tarts, cupcakes, donuts, cookies, seasonal berries, dried fruit and nuts

PLATTERS

Breakfast Platter \$90 Medium / **\$110 Large**

Croissants, assorted sweet Danishes, yoghurt & toasted granola pot, waffles & maple syrup, fresh fruit, berries

*Upgrade to ham, tomato & cheese croissants + **\$3.50pp***

*Upgrade to Nutella and strawberry croissants + **\$3.50pp***

Antipasto Platter 8-10ppl **\$144**

Salami, prosciutto, marinated fetta, Mersey Valley cheddar, triple cream brie, Tarago River Shadows of Blue, olives, semi-dried tomatoes, marinated artichokes, dips, lavosh (gfo)

Artisan Cheese Platter 8-10ppl **\$140**

Selection of Australian & international cheeses served with quince paste, dried fruit, and nuts, lavosh and crispbread (gfo)

Footy Platter (one size) **\$200**

15 of each: spicy chicken wings, beef & Guinness pies, pork & apple sausage rolls, Braised lamb croquettes

Seasonal Sliced Fruit Platter (gf,v)

*Medium (suits 8-10pp) **\$85** Large (suits 10-15pp) **\$110***

Assorted Baguette Sandwich Platter (select three) 8-10ppl **\$125**

*Roast chicken, aioli, dill, seeded mustard, lettuce
Leg ham, cheddar, tomato, farmhouse cheddar, wholegrain mustard
Smoked salmon, baby spinach, spanish onion & cream cheese
Pumpkin, feta, spinach, caramelised onions
Roast Beef with horseradish aioli*

Dessert Platter **\$130**

Selection of cakes and slices, tarts, cupcakes, fresh fruit & berries

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SHARE PLATTER MENU

Our share platters are served banquet-style to the table, with your choice of two mains and two sides, accompanied by fresh bread rolls and butter

\$65pp

Mains

Za'atar crusted salmon fillets, herb butter (gf)

Harissa spiced roasted free range chicken, lemon, olive oil & paprika (gf)

Pork belly, bok choy, chilli, sesame seeds (gf)

Korean fried chicken, scented rice (gfo)

Chargrilled sirloin, chimichurri (gf)

Braised lamb shoulder, roast garlic & lemon yoghurt (gf)

Stuffed field mushrooms with quinoa, haloumi, herb pangrattato (gf,v)

Seasonal fish fillets, roasted tomato, capers, green olives, gremolata (gf)

Hot Sides

Roasted potatoes, garlic, rosemary, sea salt (gf,v,vg)

Barbecued sweet potatoes, mojo verde dressing (gf,v,vg)

Chargrilled Mediterranean vegetables, fig balsamic glaze (gf,v,vg)

Creamy, three cheese cauliflower bake (gf,v,vg)

Charred corn on the cob, roasted garlic, paprika, parmesan (gf,v)

Butternut pumpkin, feta, herbs, pepitas (gf,v)

Potato au gratin (gf,v)

Salads

Roasted baby beetroot salad with baby spinach, pepitas, feta (gf,v)

Quinoa salad with roasted pumpkin and feta (gf,v,vg)

Rocket salad with pear, walnut, parmesan, aged balsamic dressing (gf,v)

Greek salad with feta, kalamata olives, tomato, onion, cucumber (gf,v)

Baby potato salad with crispy bacon, chives, sour cream dressing (gf)

Roasted chickpea salad, paprika, kale, lemon tahini dressing (gf,v,vg)

Mediterranean pasta salad, grilled vegetables, sundried tomato pesto (v,vg)

Wombok salad with crispy noodles, carrot, onion, coriander, shallots (v)

Classic creamy coleslaw (gf,v)

Additional Items

Canapes to start (4pp) \$20pp

Antipasto grazing table From \$25pp

Plated Desserts (alternate serve) \$18pp

Plate & cutlery hire \$6pp

Glassware (water/wine) \$5pp

BYO Bar Service: from \$1250

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SIT DOWN PLATED MENU

Enjoy a seamless sit-down service with alternate-drop plated meals, complemented by fresh bread rolls and butter for the table

Two Courses **\$75pp**

Three Courses **\$95pp**

Entrees

Tuna tataki, cucumber, edamame, ginger & soy dressing, wakame dust* (gf)

Crispy pancetta and pork belly croquette with goat's cheese and smoky romesco

Ceviche of seasonal fish, charred lime, wonton crisps (gfo)

Macadamia and almond-crusted Yamba king prawns with orange and fennel slaw

Orecchiette with broccolini, anchovies, chilli, lemon

Asparagus, caramelised onion & goat's cheese tart, heirloom beetroot, fig vincotto (v)

Pepper-crusted beef carpaccio, horseradish, baby cress, pickled shallots

Seared scallops, butternut pumpkin caponata, crisp pancetta, snow pea leaves

Asparagus and shiitake mushroom tart, yuzu aioli, brussel slaw (v)

Additional Items

Canapes to start (4pp) \$20pp

Antipasto grazing table From \$25pp

Plated Desserts (alternate serve) \$18pp

Plate & cutlery hire \$6pp

Glassware (water/wine) \$5pp

BYO Bar Service: from \$1500

- *Seasonal item*

Mains

Za'atar crusted salmon filets, lemon herb pearl cous cous, roasted buttered carrots (gf)

Sous vide duck breast, cauliflower puree, blistered cherry tomatoes, jus (gf)

Chermoula chicken breast, spiced cous cous, rocket, sauce vierge

Coconut & lemon poached fish, jasmine rice, Asian greens, chilli (gf)

Handmade potato gnocchi, roasted pumpkin, baby spinach, goat's cheese (v)

Grilled sirloin, potato pavé, asparagus, Café de Paris butter (gf)

Crispy five-spice siracha pork belly, scented jasmine rice, bok choy (gf)

Braised lamb shoulder, roasted kipfler potatoes, seasonal greens, preserved lemon yoghurt, jus (gf)

Desserts

Artisan cheese plate, quince paste, toasted walnut bread (gfo)

Classic tiramisu, coffee crumb, macerated strawberries (v)

Mini pavlova, Chantilly cream, fresh berries, candied ginger (gf, v)

Citrus tart, passionfruit, fresh cream (v)

Basque cheesecake, rum soaked raisins, lemon balm

Chocolate fondant, crème anglaise, pistachio praline (v)

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GOURMET BARBEQUE

Packages include condiments, fresh bread rolls & butter, palm leaf disposable plates & bamboo cutlery (add ceramic plates & cutlery \$6pp)

Select **2** BBQ Mains, **3** Sides (Hot Sides or Salads) **\$56pp**

Select **3** BBQ Mains & **3** Sides (Hot Sides or Salads) **\$68pp**

Barbeque Mains

Marinated grass-fed sirloin steak, chimichurri (gf)

Grilled prawn skewers (gf)

Chermoula marinated chicken (gf)

Seasonal fish fillet, lemon & herb butter (gf)

Grilled stuffed zucchini, goat's cheese, pine nuts (gf,v)

Beef and rainbow capsicum skewers (gf)

Smoky BBQ pork belly (gf)

Marinated portobello mushroom, gremolata (gf,v,vg)

Pork and fennel sausage, grilled onions, red cabbage sauerkraut

Hot Sides

Roasted potatoes, garlic, rosemary, sea salt (gf,v,vg)

Barbecued sweet potatoes, mojo verde dressing (gf,v,vg)

Chargrilled Mediterranean vegetables, fig balsamic glaze (gf,v,vg)

Creamy, three cheese cauliflower bake (gf,v,vg)

Charred corn on the cob, roasted garlic, paprika, parmesan (gf,v)

Butternut pumpkin, feta, herbs, pepitas (gf,v)

Potato au gratin (gf,v)

Salads

Roasted baby beetroot salad with baby spinach, pepitas, feta (gf,v)

Quinoa salad with roasted pumpkin and feta (gf,v,vg)

Rocket salad with pear, walnut, parmesan, aged balsamic dressing (gf,v)

Greek salad with feta, kalamata olives, tomato, onion, cucumber (gf,v)

Baby potato salad with crispy bacon, chives, sour cream dressing (gf)

Roasted chickpea salad, paprika, kale, lemon tahini dressing (gf,v,vg)

Mediterranean pasta salad, grilled vegetables, sundried tomato pesto (v,vg)

Wombok salad with crispy noodles, carrot, onion, coriander, shallots (v)

Classic creamy coleslaw (gf,v)

Additional Items

Canapes to start (4pp) \$20pp

Antipasto grazing table From \$25pp

Plated Desserts (alternate serve) \$18pp

Plate & cutlery hire \$6pp

Glassware (water/wine) \$5pp

BYO Bar Service: from \$1250

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CARVERY BUFFET

Packages include condiments, fresh bread rolls & butter, palm leaf disposable plates & bamboo cutlery (add ceramic plates & cutlery \$6pp)

Select **2** Mains, **3** Sides (Hot Sides or Salads) **\$56pp**

Select **3** Mains & **3** Sides (Hot Sides or Salads) **\$68pp**

Carvery Mains

Roasted Bangalow pork, apple sauce, Dijon mustard (gf)

Roasted Riverina lamb, rosemary, salt bush, mint sauce (gf)

Roasted whole sirloin of New England Tablelands beef, horseradish crème (gf)

Roasted Manning Valley free range chicken, herbs, preserved lemon, tzatziki (gf)

Roasted turkey breast, cranberry sauce and a side of herb & eschalot stuffing

Glazed leg of ham, mustards & chutneys (gf)

Hot Sides

Roasted potatoes, garlic, rosemary, sea salt (gf,v,vg)

Barbecued sweet potatoes, mojo verde dressing (gf,v,vg)

Chargrilled Mediterranean vegetables, fig balsamic glaze (gf,v,vg)

Creamy, three cheese cauliflower bake (gf,v,vg)

Charred corn on the cob, roasted garlic, paprika, parmesan (gf,v)

Butternut pumpkin, feta, herbs, pepitas (gf,v)

Potato au gratin (gf,v)

Salads

Roasted baby beetroot salad with baby spinach, pepitas, feta (gf,v)

Quinoa salad with roasted pumpkin and feta (gf,v,vg)

Rocket salad with pear, walnut, parmesan, aged balsamic dressing (gf,v)

Greek salad with feta, kalamata olives, tomato, onion, cucumber (gf,v)

Baby potato salad with crispy bacon, chives, sour cream dressing (gf)

Roasted chickpea salad, paprika, kale, lemon tahini dressing (gf,v,vg)

Mediterranean pasta salad, grilled vegetables, sundried tomato pesto (v,vg)

Wombok salad with crispy noodles, carrot, onion, coriander, shallots (v)

Classic creamy coleslaw (gf,v)

Additional Items

Canapes to start (4pp) \$20pp

Antipasto grazing table From \$25pp

Plated Desserts (alternate serve) \$18pp

Plate & cutlery hire \$6pp

Glassware (water/wine) \$5pp

BYO Bar Service: from \$1250

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BUFFET MENU

Packages include condiments, fresh bread rolls & butter, palm leaf disposable plates & bamboo cutlery (add ceramic plates & cutlery \$6pp)

Select **2 Mains, 3 Sides** (Hot Sides or Salads) **\$56pp**

Select **3 Mains & 3 Sides** (Hot Sides or Salads) **\$68pp**

Mains

Ossobuco ragout with rigatoni & parmesan

Chicken breast supreme, cremini mushrooms, crème fraiche, crispy sage

Slow-cooked brisket, house-made BBQ sauce (gf)

Coconut milk & kaffir braised pork shoulder (gf)

Roasted cauliflower steaks, chimichurri (gf,v,vg)

Red thai curry barramundi with lemongrass (gf)

Hot Sides

Roasted potatoes, garlic, rosemary, sea salt (gf,v,vg)

Barbecued sweet potatoes, mojo verde dressing (gf,v,vg)

Chargrilled Mediterranean vegetables, fig balsamic glaze (gf,v,vg)

Creamy, three cheese cauliflower bake (gf,v,vg)

Charred corn on the cob, roasted garlic, paprika, parmesan (gf,v)

Butternut pumpkin, feta, herbs, pepitas (gf,v)

Potato au gratin (gf,v)

Salads

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Baby potato salad with crispy bacon, chives, sour cream dressing (gf)

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Mediterranean pasta salad, grilled vegetables, sundried tomato pesto (v,vg)

Wombok salad with crispy noodles, carrot, onion, coriander, shallots (v)

Classic creamy coleslaw (gf,v)

Additional Items

Canapes to start (4pp) \$20pp

Antipasto grazing table From \$25pp

Plated Desserts (alternate serve) \$18pp

Plate & cutlery hire \$6pp

Glassware (water/wine) \$5pp

BYO Bar Service: from \$1250

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BYO BAR SERVICE

Our BYO Bar Service includes full RSA-Accredited staffing, glassware, ice, tables, linen and bar equipment.
A minimum spend of \$1,250 applies to all BYO Bar Service bookings.
BYO Bar Service is only available in tandem with our catering services.

Includes

- RSA qualified bar steward/s (1 per 40 guests)
- Glassware for the bar (water, champagne, wine)
- Trestle tables (includes linen)
- Ice buckets & Beverage Display Tubs
- Bags of Ice
- Bar service trays

5hr Service **\$18.50 per person**

6hr Service **\$20.00 per person**

7hr Service **\$22.50 per person**

(Mon-Sat rates. Sundays add 20%, Public Holidays 40%)

Additional Items

Glasses for table settings (water & wine) \$5pp

Stainless steel water jugs for tables \$4.50 ea



*Premium Cocktail Service & Inclusive Beverage Packages Available
Please enquire for prices



CHILDRENS MENU

We know that little guests deserve something special too!
Our children's menu offers two simple service styles designed to make things easy and enjoyable for everyone.

Shared Platters

Choose one selection for the entire group of children. Their meal will be served on large share platters, allowing them to help themselves.

Individually Plated Meals

Choose one selection for all children. Each meal will be beautifully presented and served directly to the table — just like the grown-ups!

We're happy to accommodate dietary needs or adjust portions for younger guests to ensure everyone enjoys their meal.

Platters \$14pp

Chicken Nuggets & Chips

Fish & Chips

Pizza (Margherita, Ham & Cheese or Pepperoni)

Cheeseburger Sliders & Chips

Plated \$18pp

Grilled Steak

Crumbed Fish with Lemon and Tartare with Chips

Chicken & Cheese Quesadilla with Chips

Spaghetti Bolognaise

Crumbed Chicken Schnitzel & Chips

Cheeseburger or Chicken Schnitzel Burger & Chips

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