

A close-up photograph of a chef's hands meticulously plating a dish on a black plate. The chef is using a small tool to place a garnish. In the background, several other black plates with various colorful garnishes and ingredients are visible, creating a sense of a busy kitchen or a plating station. The lighting is soft and focused on the hands and the plate being worked on.

PLATED  
SEATED  
DINING

W E D D I N G S   P A R T I E S   E V E N T S

## **CANAPES**

Steak & Chips, béarnaise aioli, radish pickle, rosemary salt (gf df nf)  
Croquette BOMB; Triple smoked ham, double cheese, single malt whisky aioli (nf)  
Mar hor: sticky pork, chicken & peanuts on carved pineapple (gf df)  
Wagyu Beef tartare, everything lavosh, cured egg yolk (nf)  
Lemongrass grilled chicken, Lek Lek sweet chilli sauce (gf df nf)  
Flatbread: Chermoula spiced lamb, preserved lemon toum (nf)  
Thai Massaman beef curry pies, hot & sour pickles (nf)  
Smoked pulled pork & cheddar lollipops, white BBQ aioli, lowdown pickles (nf)  
Tostada: Prawn, tomato & XO salsa, avo, corn chip (gf nf)  
Prawn toast Typhoon Shelter style, fried garlic, ginger & Tom Yum aioli (df nf)  
Beetroot & citrus cured salmon, Negroni aioli, purple potato chip (gf df nf)  
Miso ocean trout, Nori cracker, Yuzu Kosho, Tokyo pickles (gf df nf)  
Buxton smoked trout, sweet corn blini, zucchini pickle, chive, creme fraiche (nf)  
Gougeres: French chees puffs, velvety Mornay sauce (v nf)  
Vegan rice cracker ming; young ginger, black sesame, coconut, palm sugar, lime (gf df vg)  
Tartlet: Semi dried tomato & artichoke tapenade, whipped ricotta (v nf)  
Petite cannoli: Beetroot, smoked feta, nigella (v nf)  
Spanakopita: Lemon ricotta, spinach, mint, crispy Greek filo pies (v nf)  
Hasselback baby potatoes, roasted garlic Caesar aioli (v gf df nf)  
Sweet corn, mint & zucchini fritters, creole aioli (v nf)  
Southern fried cauliflower, jalapeno ranch (gf v)

## **CANAPES CROWD FAVORITES**

General Tso popcorn chicken, MF sweet & sour sauce, spiced popcorn (gf df nf)  
Flash fried calamari, lime & sumac aioli (gf df nf)  
Pork, fennel & apple sausage rolls, Roongs kick-ass tomato chutney (nf)  
Roast chicken sandwich, lemon & dill mayo (nf df)  
Butternut pumpkin & 3 cheese arancini, basil parmesan aioli (v)  
Croquette: Cheesy pasta Alla vodka, extra vodka sauce (v nf)

### **CANAPES ELEVATED\***

Add on to your canape hour at MP

Oysters: markets finest served natural, Pernod jelly or Thai Ginger nam pla (gf nf df)

Tartlet: Scallop Crudo, green apple, Tobiko, chives, crème fraîche

Jamon, Manchego, saffron pressed bikini sandwich

### **BIGGER BITES**

Add on to your canape hour, priced per item per person, minimum 60 of one item

Banh Mi croissant, roast pork, pickled carrot, cucumber, hoisin mayo (nf) 13

Buttermilk fried chicken mini bun, hot honey, bread & butter pickles, ranch mayo (nf) 13

Spiced Lamb burger mini bun, beetroot jam, Tzatziki, roquette (nf) 15

King prawn Katsu bao, Singapore chilli sauce, fine slaw (nf) 15

Miso caramel pork bao, Green papaya slaw, holy basil, coriander (or maybe not coriander) (nf) 13

Lobster brioche roll, brown butter, chives, Bloody Mary mayo (nf) 22

Beetroot & carrot falafel mini bun, eggplant hummus, Tahini, pickles (v nf) 13

**Looking for more options?  
Feel free to mix and match from our ITALIAN FESTA package.**

## **PRE DINNER CHEF STATIONS**

Add on to your canapé hour. Cooked live & served straight to your guests.

## **SEAFOOD STATION**

A selection of freshly shucked market's finest oysters with garnishes & sauces, peeled king prawns with lemon wedges, rosa aioli & 80's cocktail sauce, whole gravlax of salmon with blinis & condiments & bowls of white anchovies.

## **PAELLA STATION**

Please choose one

Fresh local fish, mussels, prawns, chorizo, sofrito, Calasparra rice, saffron, fresh herbs (gf df nf)

Free range chicken & chorizo, sofrito, Calasparra rice, saffron, fresh herbs (gf df nf)

## **PRE DINNER SNACKS**

Add on to be served as your guests are seated

Marinated olives, garlic, thyme & orange (gf df nf vg)

Moroccan spiced nuts (gf df vg)

Chicken skin crackle, chicken Calvados parfait, fig & pine nut chutney (gf)

Pork rillettes, tiny French pickles, seeded mustard, baguette crisp (df nf)

Tzatziki labneh, marinated cherry tomatoes & cucumbers, EVO, housemade flatbreads (v nf)

Steamed edamame, togarashi salt, fresh lime (gf df nf vg)



## **PLATED ENTREES**

Served with warm bread & olive oil

Chicken, leek & Boudin Noir terrine, pear chutney, tiny pickles, garlic baguette (df nf)

Prawn & pork dumplings, coconut chilli crunch, soy & yuzu dressing (df nf)

Flash fried calamari parsley, garlic, lemon, caper & dill aioli (gf df nf)

French onion tart, Gruyere fondue, crispy sweet potato, fine herbs (v nf)

Shaved beetroot, orange, smoked labneh, toasted almonds, sumac dressing (gf v)

## **PLATED MAINS**

All mains are served with the season's finest, freshest & inspired seasonal produce

Reverse seared beef scotch, caramelised & pickled red onion, salsa verde (gf df nf)

Lemongrass & tamarind braised beef, toffee peanuts, crispy shallots & garlic (df)

Brown butter roasted salmon, local Prosecco, Myer lemon, dill sauce (gf nf)

3 kings marinated barramundi, Southeast herbs, coconut kaffir lime Tom Yum (gf nf)

Portuguese roasted chicken, chicken skin crackle, smoked paprika romesco (gf df nf)

Tea smoked chicken, lychee, mint & tomato salad, master stock (df nf)

Slow cooked lamb shoulder, souvlaki spices, caramelised yoghurt, Finesse pickles (gf nf)

Pan roasted lamb rump, garlic jam, native mint chimichurri (gf df nf)

Crackled pork belly, cucumber & apple salad, ginger nam pla caramel (df nf)

## **ELEVATED MAINS\***

At MP please ask

Black Angus beef fillet, Royal potato crumbs, sauce Diane (gf nf)

Duck legs braised in mandarin juice, ginger & cinnamon, Gai lan, sticky soy shallots (df nf)

Whole baby snapper, green mango, cashew & cherry tomato salad, green Nam Jim (gf df)

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## SHARED SIDES, SALADS & PASTA

Served shared style up the table

Crispy chat potatoes, rosemary, toasted garlic (gf vg nf)

Layered potato bake, thyme caramelised onions, butter & cream, potato crisp (gf v nf)

Hasselback sweet potatoes, spiced pecans, lime pickled red onions (gf vg)

Charred carrots, sweet potato baba ghanoush, pomegranate, dukkah, smoked feta (gf df v nf)

Sauteed seasonal green vegetables, salsa Verde (gf v nf)

Baked Pumpkin, tamarind Son In law sauce, green rice & pumpkin seed crunch(df vg nf)

Grilled sweet corn, chipotle butter, grated manchego, sour cream, chives (gf v nf)

Green beans, roasted tomato, feta, shallots, fresh herbs, EVO (gf v nf)

Honey & thyme roasted root vegetables, Za'atar, pomegranate dressing (vg gf df nf)

Moussaka: layered zucchini, eggplant, caramelised onions, bechamel, mint, dill (gf v nf)

Miso roasted beetroot & carrots, peas, maple granola, shiso (gf vg df nf)

Pearl couscous, fire roasted Mediterranean vegetables, caramelised shallot chutney (vg ng)

Baby cos, radish, orange, cucumber, candied almonds, avocado yoghurt dressing (gf v)

Kale Ceasar, brown sugar bacon, soft egg, garlic croutons, California dressing (nf)

Our Big Fat Greek salad (gf nf)

Green papaya Som Tom, cherry tomatoes, roasted peanuts, chilli & lime dressing (gf v df)

Soft butter lettuce, fresh parsley, radish, seasonal dressing (gf vg nf)

Iceberg wedge, buttermilk ranch, parsley, dill, cornbread croutons (v nf)

Watermelon, smoked feta, mint, crispy shallot, plum vinaigrette (gf v nf)

Ricotta, fresh basil & spinach gnudi, Pinot Grigio tomato sugo, shaved parmesan (v nf)

Alla vodka penne, basil, sundried tomatoes, confit garlic cream, parmesan (v nf)

Pan fried potato gnocchi, sage brown butter, lemon zest, smooth ricotta (v ng)

Orecchiette, hand-pounded basil pesto, cherry tomatoes, artichoke, peas, pecorino (v)

Rigatoni Americana, napoli sauce, soppressata salami, olives, zucchini, mozzarella (nf)

Cacio e Pepe bucatini, black pepper parmesan cream, parsley, parmesan Reggiano (v nf)

Penne Carbonara, double smoked bacon, roasted garlic, parsley, DOP pecorino (nf)

## **DESSERTS**

Panna cotta: Black forest chocolate, sour cherry curd, kirsch cream (nf)

Sticky date pudding, spiced bourbon caramel, toffee popcorn (nf)

Torched lemon & yuzu meringue tartlet (nf)

Freshly baked chocolate, peanut butter & marshmallow brownies

Baby Pavlova, passion fruit, dollop of cream (gf nf)

Warm apple & cinnamon empanadas e.g. South American mini pies (nf)

Fresh mango & sticky rice, salted coconut cream, toasted sesame (gf df nf)

## **LATE NIGHT SNACKS**

Minimum 60 of one item

Feel free to pick a bigger bite from the canape section for your late night snack

Roast beef & chip roll, bearnaise aioli, rocket, crispy shallots

Cheeseburger slider, tomato, cos, cheese, pickles, tangy mayo

3 cheese toastie, roasted garlic aioli, smoky tomato chutney

Frito nachos, lime crema, Tulum pickles, tomato & corn salsa (v nf)

Chip & gravy cones, house-made chicken salt (gf nf)





## **GRAZING TABLES**

### **Dips & Spreads**

Freshly made & seasonal, all served with fresh veggies, lavosh, toasted & fresh bread

### **Antipasto**

Local & imported cured meats & cheeses, olives, fresh, pickled & charred veggies, semi-dried tomatoes, olives,, toasted nuts, fresh breads & lavosh

### **Cheese**

Selection of local & imported cheeses

Finesse quince paste, port poached figs, honey, fresh & dried fruits, toasted nuts, fresh breads & lavosh

## **GRAZING PLATTERS**

Platters serve 15 to 20 guests, priced per platter

Dips & Spreads

Antipasto

Mezze

Charcuterie

Cheese

Fruit