



## Indigenous Inspired 3 Course

### Entrée

- Crocodile Springrolls with Lemon Aspen dipping sauce (DF)
- Grilled Prawns served with Finger Lime Aioli (DF)

### Mains

- Crispy Skin Barramundi Fillet on Local Sweet Potato and Wattleseed Puree, with sauteed Baby Rocket and Dessert Lime Butter Sauce (GF)
- Grilled Lamb Backstrap with Pepperberry Jus, Minted Chats Potatoes and Green Beans, served with Sauteed Onions and Crispy Bacon (GF, DF)

### Dessert

- Mango Tartlet with Espresso Glaze (Veg)
- Tropical Fruit Pavlova with Lemon Myrtle Cream (Veg)

*Includes bread rolls, tea and coffee*

### Vegetarian Entrée

- Sweetcorn and Roast Capsicum Galette with lettuce chiffonade and sweet chili dressing (VG)

### Vegetarian Mains

- Ricotta Zucchini Rolls with Roasted Tomato & Basil Sauce, Garlic Crostini and Parmesan Crisps (VG)

## ... Canapés ...

### Cold

- Smoked Salmon Roulade filled with cream cheese, capers, chives & red onion (GF)
- Mediterranean Crostini topped with tomato salsa, pesto & Mozzarella cheese (Vegetarian)
- Oyster Shots with Finger Lime and Champagne Jelly (DF)
- Melon Ball & Prosciutto Skewer (GF, DF)

### Hot

- Crocodile Spring rolls with Davidson plum chutney
- Beef Kofta seasoned with native bush spices (GF)
- Tofu and native cinnamon myrtle mini burritos (Vegetarian)
- Thai Fish Cakes topped with cucumber, native blood lime and sweet chilli salsa (DF)

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*Choice of two cold and two hot per person*



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events



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EVENT MENU  
OPTIONS  
2023/24





## Food Stalls

### BBQ Burger Bar

Steak / Chicken / Jumbo Mushroom

*Served on Mini Brioche Buns with a selection of condiments and toppings*

### Wok Stand

Spicy red Seafood curry / Vegetarian Korma Curry

Thai Beef Noodles

*Served with Jasmine rice*

### Woodfired Pizza

#### Meatlovers Wildlife Pizza

*Crocodile, Kangaroo, Chorizo, Chicken, Mozzarella, Tomato Sauce*

#### Gourmet Aussie Vegetarian

*Roast Pumpkin, Pine Nut, Bocconcini, Chargrilled Eggplant, Thyme, Mozzarella, Tomato Sauce*

## ... Optional Extra Food Stalls ...

### Seafood Station

Fresh off the trawler Prawns, Oysters and Morton Bay Bugs

### Cheese Station

A delicious selection of four Australian Cheeses, Crackers and Accompaniments

### Ice-Cream Stall

Selection of 5 Local Gelatos and Sorbets from

#### Gelatos

*Cold Brew Coffee / Vanilla Bean / Chocoholic / Nutella Rock / Cookies & Cream / Berry Cheesecake*

#### Sorbets

*Mango / Coconut / Blood Orange / Lychee / Passionfruit / Dragon Fruit & Lime*

## Australian Native Flavours Buffet

Sweetcorn and crocodile soup with Bush Tomato Crostini (GF)

Homemade Wattle-seed Damper Rolls (Veg)

Kangaroo loin medallions served with Davidson Plum chutney (DF, GF)

Baked Barramundi fillet on sauteed baby spinach and Dessert Lime butter sauce (GF)

Grilled chicken thigh fillet, marinated with Lemon Aspen olive oil, drizzled with sundried tomato aioli (GF)

Local prime Porterhouse minute steak (GF, DF) with Pepperberry Jus (DF)

Chickpea & potato curry with Native Blood Lime Dukkha (GF, DF, Veg, Vegan)

Steamed Rice with Cinnamon Myrtle (GF, DF, Veg, Vegan)

Chats and sweet potato, roasted with native herbs (GF, DF, Veg, Vegan)

Australian steamed vegetables (GF, DF, Veg, Vegan)

Australian Coleslaw (GF, Veg)

Potato Salad with Kurrajong seed and Mustard (GF, Veg)

Seasonal Greens (GF, DF, Veg, Vegan)

Pasta Salad with Roast Capsicum (Veg)

Selection of Dressings and native spiced Dukkha

Tropical Fruit Tartlets (Veg)

Davidson Plum & Finger Lime Pavlova (GF, Veg)

Tropical Fruit Platter (GF, DF, Veg, Vegan)

#### Tea and coffee station



## BBQ Buffet

Creamy Pumpkin Soup (GF)

Oven baked Ciabatta & Bread Rolls

Prime Beef Porterhouse Steak with Pepperberry Gravy (DF)

Handmade Pork Sausage

Marinated & BBQ'd Chicken Thigh Fillet

Desiree, Orange Sweet Potato and Purple Yam roasted with bush spices (GF, Vegan)

Bok Choy, Wombok, Broccoli, Capsicum, and Baby Corn wok fried with Black Bean and Soy (GF, Vegan)

Korma Curry with Tofu and Fresh Vegetables (GF, Vegan)

Mescaline Lettuce leaves tossed with roast Pumpkin, Walnut halves, toasted Sunflower Seeds and Bean Sprouts (GF, DF, Veg)

Lightly Curried Cauliflower and Chickpea Salad (GF, DF, Veg)

Antipasto platter of Feta Cheese chunks, Kalamata Olives, Sun Dried Tomatoes, Char-grilled Capsicum and Pickled Vegetables

Penne Pasta Salad with a fresh Tomato Salsa and shaved Parmesan (Veg)

Fresh Tropical Fruits (GF, DF, Veg)

Rich Chocolate cake drizzled with Berry Jam & Double Cream

Australian Cheeseboard with assorted crackers - Blue Vein, Brie, Herbed Gouda, Vintage Tasty

#### Tea and coffee station