

ELEMENT

DINING OPTIONS

Cocktail Style / Canape (Minimum order 15pax)

Platters (Minimum spend \$900)

Formal Sit Down (Max 8 guests inside / 6 guests outside)

\$50 delivery fee for all catering that does not require a chef.

BYO catering incurs a flat fee of \$200 and includes use of plates, cutlery and utensils.

No BYO catering on Friday & Saturday in November and no BYO during December (Mondays and

Tuesdays will be considered).

Kids Menu available at \$15 per person.

CANAPE PACKAGES

FORT DENISON CHEF'S SELECTION - \$50pp

Set Menu

Min 15 pax to 24 pax (No Chef Required)

25 + pax (\$300 Chef Charge for 4 hours, 75p/hr thereafter)

GARDEN ISLAND SELECTION – \$70pp

(Minimum 20 pax)

Choice of 5 Classic | 1 Substantial | 1 Dessert

JONES BAY WHARF SELECTION – \$85pp

(Minimum 20 pax)

Choice of 5 Classic | 1 Signature | 1 Substantial | 2 Dessert

(Chef Included in Garden Island & Jones Bay Wharf Packages)

ELEMENT

FORT DENISON CHEF'S SELECTION

- SET MENU -

Pea, Mint, Feta, Crostini – V, (VE no feta)

Portobello Truffle Mushroom, Parmesan Tarts – V, (VE no parmesan)

Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF

Coconut Snapper Ceviche, Coriander, Lime, Chili – DF - GF

Salted Chocolate Pistachio Brownie – N

CLASSIC CANAPE CHOICES

\$9 per item for additional choices

COLD

Huon smoked salmon blini, chive, dill, crème fraiche

BBQ duck pancake rolls, shallot, hoisin

Crab, fennel, limoncello, radish DF, GF

Asparagus, prosciutto, parmesan aioli GF

Beetroot gin cured ocean trout, smoked yogurt, cucumber relish - GF

Smoked sweet potato hummus, pita chips, brown butter - V

Elderflower cured kingfish sashimi spoons, pineapple chili salsa - GF

Thai Chicken larb salad, nam jim, toasted peanuts, baby gems - GF

Snapper sashimi, ponzu, cucumber – GF, DF

Eggplant, tarragon, garlic confit, crostini - V

Nori squares, avocado, ginger, shallot, wasabi - V

Haloumi, cherry tomato, basil leaves, balsamic – V, GF

Pea, Mint, Feta, crostini – V

Roast beef, béarnaise, potato rosti

Beetroot, zucchini, quinoa fritters, yogurt mint - V

Parmesan polenta basil bites – V, GF

V – VEGE | VE – VEGAN | N – NUTS | D – DAIRY

ELEMENT

WARM

Corn fritters, spicy tomato relish, avo smash - V
Mexican chicken mole tostada, guacamole, pico de gallo
Chorizo, whipped feta, brioche toast
Karaage chicken, green onion, nori - GF
Golden crunchy new potatoes, curry salt, aioli – V, GF
Wild mushroom duxelles tarts, truffle oil, pecorino - V
Prawn lollipops, kaffir lime butter
Scallop in half shell, cauliflower puree, herb crumb
Teriyaki beef, lemongrass, sesame bamboo skewers - GF
Pulled chicken, crisp curry leaves, wonton crisp
Pork Belly, cauliflower, pomegranate molasses - GF
Chickpea fritters, tzatziki, chili jam - V
Crispy brussel sprouts, vincotto - V
Lamb kofta, yogurt mint, dukkha salt – N, GF
Cauliflower, parmesan, cheddar, thyme arancini - V
Pork, fennel, house made sausage rolls, tomato jam
Chicken corn, house made sausage rolls, tomato jam

SIGNATURE CANAPE CHOICES

(\$15pp per item for additional choices)

Mini lobster brioche rolls, creamy slaw, celery, pickles and potato crisps
Mini prawn baguette rolls, Bloody Mary sauce, iceberg lettuce
Sticky pork, betel leaves, crispy shallot, palm sugar, chili
Tuna tartare, avocado, wasabi, baby gem lettuce cups or tapioca squid ink crisp - GF
Fijian coconut ceviche, lime, coriander, chili, papaya - GF
Oysters x 3pp – choose one: watermelon, raspberry mignonette
OR shallot red wine vinegar
OR nori ponzu

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SUBSTANTIAL CANAPE CHOICES

(\$14pp per item for additional choices)

Braised lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley - GF

Wild mushroom truffle risotto, parmesan, rocket – V, GF

Haloumi burger, rocket, relish, aioli - V

Pork sliders, green apple ranch slaw, smoky BBQ sauce

Fish tacos, baja sauce, slaw

Moroccan spice eggplant, tomato, couscous, preserved lemon - VE

Risoni pasta, zucchini, olives, fetta, chili, herbs - V

Grilled market fish, papaya, coconut lime chili - GF

Beef sliders, American cheese, pickles

Wagyu mini beef burger, cheese, house pickles, milk buns

BBQ Chicken, smoked tomato tarragon vinaigrette - GF

Lamb skewers, chimichurri sauce - GF

Miso salmon, pickled ginger, sesame, cucumber - GF

Chicken schnitzel petite rolls, lettuce, aioli

*Grilled lobster tails, Café de Paris butter (market price, please enquire) - GF

DESSERT CANAPE CHOICES

(\$9pp per item for additional choices)

Salted chocolate pistachio brownie - N

Spiced orange polenta cake - GF

Lemon lime tarts

Baked ricotta, cinnamon, tarts - D

Chia, coconut, passionfruit, spoons – DF, GF

Avocado Cocoa mousse – DF, VE, GF

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GRAZING PLATTERS

COLD

Mezze Platter: spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fattoush salad, pita chips - V - \$200

Cured Meats: salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions - \$250

Fromage Plate: Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh - \$250

Dessert Platter: Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices - GF options available - \$180

Fruit Platter: Selection of fresh seasonal fruit - VE - \$150

Oysters, wakame seaweed, pickled ginger, ponzu sauce, lemon - GF - \$260

QLD Tiger prawns, tail on, harissa aioli, lemon - GF - \$300

Smoked chicken, spinach, chickpeas, pomegranate, lemon thyme - GF - \$200

WARM

Smoked Chicken, spinach, chickpeas, smoked paprika yoghurt, lemon thyme - GF - \$220

Roast Beef, rocket, Grana Padano, cherry tomato, truffle aioli - GF - \$220

Miso Salmon, soba noodles, sesame, pickled ginger, Asian herbs - GF, DF - \$220

Pulled Lamb, feta, couscous, currants, toasted almond - N - \$220

Roasted root vegetables, salsa verde, rocket - VE, GF - \$150

Frittata, pea, mint, feta, spinach - V, GF - \$150

Haloumi, lemon, caper, chili (mild), parsley salad - V, GF - \$150

**Grazing platters serve 8 – 10 guests*

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SALAD OPTIONS

(\$12 per person)

Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts & seeds, tahini yoghurt dressing - N, V, GF

Quinoa, mint, tomato, lemon oil, tabouli – VE, GF

Chermoula potato salad with crispy chorizo, sweet corn, olives - GF

Super greens, tamari sesame seeds; broccolini, beans, asian greens, ponzu dressing – VE, GF

KIDS MENU

(\$15 per person)

Please choose one from the following options:

Fish n chips, tartare, lemon - grilled option available (GF, DF)

Chicken grilled (GF, DF) or crumbed, sweet potato fries

Sausage rolls, tomato sauce

Pasta, tomato, Parmesan cheese, pesto - GF option available

Vegetarian flatbread pizza - GF option available

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