



St Aidan
FERGUSON VALLEY

FUNCTION CATERING

JULY 2025

COCKTAIL CANAPES

PACKAGE OPTIONS

 2-HOUR SERVICE - \$60PP

INCLUDES: 4 SMALL + 1 LARGE CANAPÉ

 3-4 HOUR SERVICE - \$80PP

INCLUDES: 6 SMALL + 2 LARGE CANAPÉS

SMALL CANAPES

VEGETARIAN

- MUSHROOM & HALLOUMI SKEWERS (GF)
- TOMATO & FETA BRUSCHETTA (VEO/GFO)
- SPICED PERI PERI CAULIFLOWER (VE/GF)
- PUMPKIN & BAKED RICOTA FILO
- ROASTED CAULIFLOWER, CARAMEL ONIONS & CHEESE SLIDERS (GFO)

MEAT & SEAFOOD

- NORWEST BABY SQUID, ASIAN PEANUT CARAMEL (GF)
- PORK BELLY BITES, STICKY SAUCE (GF, DF)
- SOUTHERN CHICKEN SLIDERS (GFO/DF)
- BRISKET
- JAMON CROQUETE
- SMOKEY PAPRIKA GARLIC PRAWN SKEWERS (GF/DF)
- SATAY BEEF OR CHICKEN SKEWERS (GF/DF)
- CHETTINAD CHICKEN SKEWERS (GF/DFO)
- TURMERIC & LEMONGRASS CHICKEN SKEWERS, YOGHURT

LARGE CANAPES

- MOROCCAN SPICED LAMB LOLLIPOPS, SUMAC YOGHURT (GFO/DFO)
- BEEF BRISKET
- SAUTEED MUSHROOMS, APPLE BALSAMIC, CROSTINI (GFO/VE)
- FISH OR CHICKEN OR VEGAN CURRY, RAITA, STEAMED RICE, POPPADOM
- CRUMBED LOCAL FISH, SEASONED WEDGES,
- TARTARE (DF/ GFO)
- SPICED CAULIFLOWER, BABAGANOUSH, PICKLES (VEGAN)
- SMOKED PORK JOWL WITH CHIMI CHURI

DESSERT CANAPES (+\$7EA)

- TIRAMISU
- LEMON CHEESE CAKE
- BLONDIE, BERRY COMPOTE
- ORANGE & ALMOND CAKE
- OTHER CAKES AND DESSERTS AVAILABLE ON REQUEST

SHARE PLATES & EXTRAS

- HOUSE-MADE BREAD, EVOO & DUKKHA (VE / GFO) - \$5PP
- OYSTER SHUCKING STATION - MARKET PRICE
- ST AIDAN ANTIPASTO PLATTERS (GFO) - \$15PP
- ST AIDAN GRAZING STATION (GFO) - \$25PP
- FRUIT PLATTERS (VE / GF) - \$8PP

ADD-ONS

- CAKEAGE - \$3PP
- TEA & COFFEE STATION - \$5PP
- EXTRA, SMALL CANAPÉS - \$10PP
- EXTRA, LARGE CANAPÉS - \$15PP

SET MENU OPTIONS

SET MENU

2 COURSE | \$70PP | 2 X CANAPES OR ENTRÉE & MAIN OR MAIN & DESSERT

3 COURSE | \$85PP | 2 X CANAPES OR ENTREE, MAIN & DESSERT

CHOOSE ONE ITEM FROM EACH COURSE

ALTERNATE DROP

2 COURSE | \$70PP | ENTRÉE & MAIN OR MAIN & DESSERT

3 COURSE | \$85PP | ENTREE, MAIN & DESSERT

CHOOSE TWO ITEMS FROM EACH COURSE

SAMPLE MENUS ON REQUEST

ENTRÉE OPTIONS

- POTATOGNOCCHI, GRILLEDCHORIZO, ROASTPUMPKIN, BLISTERED CHERRY TOMATOES, FRESH HERBS (VO)
- BEETROOT & MUSHROOM TART, GARDEN LEAVES (VE/DF)
- PROSCUTTO, SCALLOPS, SMOKED APPLE
- MACADAMIA SATAY SQUID, FRESH ASIAN SALAD (GF/DF)
- CHETTNAID CHICKEN SKEWERS, SUMAC YOGHURT, GARDEN LEAVES (GF/DF)
- MOROCCAN BEEF OR LAMB, COUSCOUS (DF)

MAIN COURSE OPTIONS MEAT

- DARDANUP EYE FILLET, BURNT BUTER MASH, RED WINE JUS, SEASONAL VEG (GF/DFO)+\$10
- BRISKET CHIMICHURRI, SEASONAL VEG (GF/DF)
- LEMONGRASS & TURMERIC CHICKEN, ASIAN GREENS, STEAMED RICE(GF/DF)
- SMOKED PORK JOWL , GARLIC MASH, SEASONAL GREENS, THYME GRAVY (GF/DFO)
- SCOTCH FILLET (SERVED MEDIUM), POTATO GALETTE, GARDEN CHARD, RED WINE JUS (GF/DFO)
- SUPREME CHICKEN, ROSTI, SPINACH AND CHARDONNAY CREAM

FISH OPTIONS

- BAKED TASMANIAN SALMON FILLET, PEPPERONATA, FRESH LEMON(GF/DF)
- CRISPY SKIN BARRAMUNDI, GARLIC MASH POTATO, SEASONAL VEG, WHITE WINE CREAM SAUCE (GF)
- GRILLED PRAWN & PUMPKIN GNOCCHI, BLISTERED CHERRY TOMATOES, FRESH HERBS
- MARRON, GARLIC BUTER, MARY'S GARDEN MEDLEY (GF/DF)+MP

VEGETARIAN

- ROAST PUMPKIN & PINE NUT TART, FETA, PICKLES, GARDEN LEAVES (VEO)
- POTATO GNOCCHI, ROAST PUMPKIN, CHERRY TOMATOES, FRESH HERBS, PARMESAN
- ROASTED SPICED CAULIFLOWER, BABAGANOUSH, GRAINS, PICKLES (GF/DF)
- MOROCCAN VEGETABLE TART, RED PESTO, GARDEN MEDLEY, CRISPY CHICKPEAS (DF/VE)
- SPICED PUMPKIN, ISRAELI COUSCOUS, MANGO YOGHURT

DESSERT OPTIONS

- ST AIDAN PAVLOVA, FRESH CREAM, SEASONAL FRUIT (GF)
- STICKY DATE PUDDING, BUTER SCOTCH SAUCE, CREAM
- VANILLA PANNACOTA, HONEY TUILLE (GFO)
- BAKED CARAMELISED APPLE CHEESE CAKE, WHITE CHOCOLATE (GF)
- ZENA MUSCAT FRUITCAKE, VANILLA ICE CREAM
- CITRUS TART, CRÈME FRAICHE (GFO)
- PEACHES & CREAM, ROAST PEACHES, ZENA CREAM, FILO(GFO)
- BLONDIE, VANILLA ICE CREAM
- BROWNIE, RASPBERRY SORBET
- CHOCOLATE GANACHE TART, CRÈME FRAICHE

BUFFET | \$55PP (SELF-SERVE)

CHOOSE 2 MEATS & 3 SIDES

BANQUET (SHARED PLATTERS ON TABLE) | \$85

4 SMALL CANAPES, 2 MAIN DISHES AND 3 SIDES

MEAT & FISH

- BAKED TASMANIAN SALMON FILLET, PEPPERONATA, FRESH LEMON (GF/DF)
- ROAST LAMB, OLIVE & DATE JUS (GF/DF)
- PORK COLLAR, SMOKED APPLE JUS, CRACKLE (GF/DF)
- SOUTHERN SPICED CHICKEN (GF/DF)
- GARLIC BUTER ROASTED CHICKEN (GF)
- LAMB CURRY
- SLOW ROASTED BEEF BRISKET, CHIMMI CHURRI (GF/DF)
- ST AIDAN SEAFOOD PAELLA, FRESH HERBS (GF/DF)

SIDES

- ROSEMARY THYME ROAST BABY POTATOES
- HONEY ROASTED CARROTS
- MOROCCAN ROAST SEASONAL VEGETABLES
- STEAMED BROCCOLINI, FLAKED ALMONDS
- ROASTED PUMPKIN OR SWEET POTATO
- PERI PERI CAULIFLOWER
- RICE PILAF
- MARY'S GARDEN MEDLEY
- BUTER ROASTED BRUSSEL SPROUTS
- CREAMY POTATO BAKE

BUFFET DESSERTS

- SEASONAL FRUIT CRUMBLE (GFO)
- STICKY DATE PUDDING, BUTERSCOTCHSAUCE
- CHOCOLATECAKE (GFO)
- CARROT CAKE, CREAM CHEESE ICING (GFO)
- ORANGE & ALMOND CAKE (GF/DF)
- RASPBERRY & ALMOND CAKE (GF/DF)
- BROWNIE, SALTED CARAMEL

SHARE PLATES & EXTRAS

- HOUSE MADE BREAD, EVOO & DUKKHA (VE/GFO) | \$5PP
- ST AIDAN ANTPASTO PLATERS (GFO) | \$15PP
- ST AIDAN GRAZING STATON (GFO) | \$25PP
- FRUIT PLATERS (VE/GF) | \$8PP
- CAKAGE \$3PP
- TEA/COFFEE STATION | INCLUDED