



Celebrations

EVENTS
MENU

2024

Canapés

COLD

Sourdough Bruschetta, Smoked Fetta, EVOO, Balsamic	V	\$6.00 Per Person
Grilled Vegetable Crostini, Beetroot Hummus	V, VG	\$6.00 Per Person
Rare Roasted Beef Crostini, Horseradish Cream		\$6.00 Per Person
Smoked Salmon & Goats Cheese Tart (2 pieces)		\$8.00 Per Person

HOT

Steamed Pork Bun (2 pieces)		\$7.00 Per Person
Vietnamese Pork Spring Rolls (2 pieces)		\$8.00 Per Person
Butter Chicken Empanada (2 pieces)		\$9.00 Per Person
Pork & Fennel Sausage Roll (2 pieces)		\$9.00 Per Person
Bacon & Mozzarella Donut (2 pieces)		\$9.00 Per Person
Steamed Prawn Gow (2 pieces)		\$9.00 Per Person
Chicken & Lemongrass Wonton (2 pieces)		\$9.00 Per Person
Lamb Madras Samosa (2 pieces)		\$10.00 Per Person

SUBSTANTIAL

Grilled Mushroom & Haloumi Sliders	V	\$13.00 Per Person
Southern Fried Chicken Sliders with House Slaw		\$13.00 Per Person
Pork Belly Skewers, Chilli Caramel (2 pieces)	DF, GF	\$16.00 Per Person
Prawn Cocktail, Lettuce, Cocktail Sauce	DF, GF	\$17.00 Per Person
Korean Chilli Glazed Chicken with Kewpie Mayo	GF	\$17.00 Per Person

DIETARY FRIENDLY

Sweet Potato Croquettes (2 pieces)	DF, GF, V, VG	\$5.00 Per Person
Vegan Spring Rolls (2 pieces)	DF, V, VG	\$6.00 Per Person
Pumpkin Arancini (2 pieces)	DF, V, VG	\$6.00 Per Person
Mac & Cheese Croquettes (2 pieces)	V	\$7.00 Per Person
Vegan Bolognese Arancini (2 pieces)	V, VG	\$8.00 Per Person
Spinach & Ricotta Triangles (2 pieces)	V	\$9.00 Per Person

DESSERT

Mini Ice Creams, Raspberry Split or Choc Vanilla	V	\$5.00 Per Person
Vanilla Cream Chocolate Éclair (2 pieces)	V	\$6.00 Per Person
Mini Lamingtons (2 pieces)	V	\$6.00 Per Person
Mini Vegan Donuts (2 pieces)	V, VG	\$6.00 Per Person
Churros, Hot Chocolate Sauce (2 pieces)	V	\$8.00 Per Person



Canapés | Smoked Salmon & Goats Cheese Tart

Plated

Two Course | Entrée & Main or Main & Dessert | \$75.00 Per Person

Three Course | Entrée, Main & Dessert | \$90.00 Per Person

ENTRÉE

Select two items to be served alternate drop

Pumpkin Arancini, Truffle Aioli, Roquette DF, GF, V, VG

Caprese Salad, Burrata, Basil Oil GF, V

Wagyu Beef Bresaola Crostini, Whipped Goats Cheese Fetta, Candied Figs, Red Onion, Beetroot Syrup

Crispy Fried Pork Belly, Chilli Caramel, Pickled Red Cabbage DF, GF

Chilled Prawn Salad, Avocado Salsa, Lettuce, Fresh Lime, Japanese Mayo GF

Beef Ragu Pappardelle, House Made Ragu, Pappardelle, Parmesan

MAIN

Select two items to be served alternate drop

Chargrilled Marinated Beef Fillet Steak, Duck Fat Kipflers, Greens, Chimichurri Rojo GF, DF

Grilled Barramundi, Creamy White Polenta, Peperonata GF, DF

Slow Cooked Beef Brisket, Mash Potato, Broccolini, Mustard Jus GF

Miso Glazed Salmon, Sticky Black Rice, Charred Green Onions, Pickled Cucumber GF

Chargrilled Pork Sirloin, Potato Pave, Grilled Asparagus, Cider Mustard Cream GF

Oven Roasted Chicken Breast, Sweet Potato Puree, Roasted Fennel, Trussed Tomato, Salsa Verde GF

Mixed Mushroom Ragu, Roasted Tomato, Soft Polenta, Crispy Eggplant, Parmesan DF, GF, V, VGA

Harissa Lamb Rump, Grilled Eggplant, Spiced Baby Carrot, Lemon & Herb Labneh, Beetroot Jus GF

DESSERTS

Select two items to be served alternate drop

Choc Raspberry Vegan Tart, Berry Coulis, Fresh Berries DF, GF, V, VG

Belgium Chocolate Mousse, Vanilla Cream, Profiterole, Ganache, Strawberry V

Tiramisu, Coffee Crème Anglaise, Chocolate Shavings, Fresh Berries V

Chocolate Berry Fondant, Cream, Morello Cherries V

Pear & Walnut Pudding, Salted Caramel Sauce V



Plated Entrée | Caprese Salad, Burrata, Basil Oil

Buffet

Minimum 30 Guests | \$85.00 Per Person

MAIN DISHES

Select two of the following main dishes

Roast Lamb	DF, GF
Roast Pork	DF, GF
Beef Brisket	DF, GF
Chicken Cutlets	DF, GF
Pork Char Siu, Slow Cooked Pork Belly, Hokkien Noodles, Asian Greens	DF
Roasted Vegetable Gnocchi, Tomato Sugo, Mozzarella	V
Beef Massaman Curry	DF, GF
Korean Fried Sticky Chilli Chicken	DF, GF
Miso Glazed Salmon, Steamed Asian Greens	DF, GF
Vegetable Thai Yellow Curry	DF, GF, V, VGA
Slow Cooked Persian Lamb Shoulder	DF, GF

SALADS & SIDES

Select two of the following Salads & Sides

Garden Salad	DF, GF, V, VGA
Japanese Slaw	GF, V
Kachumber Salad with Yoghurt Dressing	GF, V
Greek Salad, Olive Oil, Balsamic	VGA
Potato Salad	GF, V, VGA
Steamed Greens	DF, GF, V, VGA
Roasted Potatoes, Lemon & Rosemary	DF, GF, V, VGA
Creamy Mashed Potatoes	DF, GF, V
Coconut Rice	DF, GF, V, VG
Rice Pilau	DF, GF, V, VGA
Grilled & Roasted Vegetables	DF, GF, V, VGA

DESSERTS

A chef's selection of the following

Fresh Fruit Platters	DF, GF, V, VG
Selection of Cheeses	GFA
Assorted Slices	GFA
Mini Desserts	VGA
Cakes	GFA

Additional selections from \$12 per person



Buffet | Beef Brisket, Creamy Mashed Potatoes, Steamed Greens

Alphonsus Pizza

Metre Long Pizzas

**Only available until 8pm*

MARGHERITA	V	\$68.00
Napoli Sauce, Fior Di Latte, Fresh Basil, EVOO		
HAM & PINEAPPLE		\$73.00
Napoli Sauce, Fior Di Latte, Ham, Pineapple		
ORTOLANA	V	\$76.00
Napoli Sauce, Fior Di Latte, Melanzane Parmigiana, Roast Capsicum, Olives, Artichokes, Pesto		
FUNGHI FORMAGGI	V	\$76.00
Truffle Paste, Fontina, Fior Di Latte, Funghi Trifolata, Parmigiano, Chiodini, Rocket		
DELIZA		\$81.00
Napoli Sauce, Fior Di Latte, Salami, Olives, Artichokes, Roasted Capsicum, Pesto		
BBQ CHICKEN & BACON		\$81.00
BBQ Sauce, Fior Di Latte, Chicken, Bacon		
BEEF BRISKET		\$81.00
BBQ Sauce, Fior Di Latte, Slow Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo		
MEAT LOVERS		\$83.00
BBQ Sauce, Fior Di Latte, Bacon, Pepperoni, Chicken, Ham		

Standard Size Vegan & Gluten Free Pizza Options Available



Alphonsus Pizza | Assorted Metre Long Pizzas