



Celebrations

EVENTS
MENU

2026

Canapés

COLD

Sourdough Bruschetta, Smoked Fetta, EVOO, Balsamic	V	\$6.50 Per Person
Grilled Vegetable Crostini, Beetroot Hummus	DF, V, VG	\$6.50 Per Person
Smoked Salmon & Goats Cheese Tart (2 pieces)	GFA	\$9.00 Per Person

HOT

Steamed Pork Bun (2 pieces)		\$7.50 Per Person
Vietnamese Pork Spring Rolls (2 pieces)		\$8.50 Per Person
Butter Chicken Empanada (2 pieces)		\$9.50 Per Person
Sausage Roll (2 pieces)		\$10.00 Per Person
Steamed Prawn Gow (2 pieces)		\$9.50 Per Person
Chicken & Lemongrass Wonton (2 pieces)		\$9.50 Per Person
Beef & Stout Pie (2 pieces)		\$11.00 Per Person

SUBSTANTIAL

Grilled Mushroom & Haloumi Sliders	V	\$13.50 Per Person
Southern Fried Chicken Sliders with House Slaw		\$13.50 Per Person
Pork Belly Skewers, Chilli Caramel (2 pieces)	DF, GF	\$16.50 Per Person
Prawn Cocktail, Lettuce, Cocktail Sauce	DF, GF	\$17.50 Per Person
Korean Chilli Glazed Chicken with Kewpie Mayo		\$17.50 Per Person

DIETARY FRIENDLY

Sweet Potato Croquettes (2 pieces)	DF, GF, V, VG	\$5.50 Per Person
Vegan Spring Rolls (2 pieces)	DF, V, VG	\$6.50 Per Person
Pumpkin Arancini (2 pieces)	DF, V, VG	\$6.50 Per Person
Mac & Cheese Croquettes (2 pieces)	V	\$7.50 Per Person
Spinach & Ricotta Triangles (2 pieces)	V	\$9.50 Per Person

DESSERT

Mini Vanilla Cream Chocolate Éclair (2 pieces)	V	\$6.50 Per Person
Lamington	V	\$7.50 Per Person
Vegan Donuts (2 pieces)	DF, GF, V, VG	\$8.50 Per Person
Churros, Hot Chocolate Sauce (2 pieces)	V	\$8.50 Per Person



Canapés | Smoked Salmon & Goats Cheese Tart

Plated

Two Course | Entrée & Main or Main & Dessert | \$82.00 Per Person

Three Course | Entrée, Main & Dessert | \$95.00 Per Person

ENTRÉE

Select two items to be served alternate drop

Pumpkin Arancini, Truffle Aioli, Roquette	DF, GF, V, VG
Byron Bay Burrata, Prosciutto, Candied Pistachio, Dehydrated Tomato, Grilled Turkish Bread, Smoked Honey	GFA
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, Sweet Potato, Confit Cherry Tomato, Spinach, Sweet Potato Chips	GFA, DFA
Slow Cooked Beef Brisket, Mash Potato, Broccolini, Mustard Jus	GF
Grilled Miso Salmon, Coconut Rice, Steamed Pak Choi, Miso Glaze	GF, DF
Mixed Mushroom Ragu, Roasted Tomato, Soft Polenta, Crispy Eggplant, Parmesan	DF, GF, V, VGA
Marinated Lamb Rump, Potato Spinach Galette, Asparagus, Garlic Rosemary Balsamic Dressing	GFA, DFA
Caribbean Spiced Chicken, Cauliflower Puree, Cabbage, Crispy Pancetta, Grilled Lime	GF

DESSERT

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 | Beef Ragu Pappardelle, House Made Ragu, Pappardelle, Parmesan

Buffet

Minimum 30 Guests | \$89.00 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
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

SALADS & SIDES

Select two of the following Salads & Sides

Garden Salad	DF, GF, V, VGA
House Slaw	V
Creamy Pasta Salad	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	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	\$76.00
Napoli Sauce, Fior Di Latte, Basil, Olive Oil		
HAM & PINEAPPLE		\$78.00
Napoli Sauce, Fior Di Latte, Ham, Pineapple		
FUNGHI FORMAGGI	V	\$83.00
Truffle Paste, Fontina, Fior Di Latte, Funghi Trifolata, Chiodini, Grana Padano, Rocket		
ALPHONSUS		\$85.00
Napoli Sauce, Fior Di Latte, Salami, Roast Capsicum, Olives, Red Onion, Mushrooms		
SALAMI		\$83.00
Napoli Sauce, Fior Di Latte, Salami, Garlic Oil, Oregano		
BBQ CHICKEN & BACON		\$83.00
BBQ Sauce, Fior Di Latte, Chicken, Bacon		
BEEF BRISKET		\$85.00
BBQ Sauce, Fior Di Latte, Slow Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo		
MEAT LOVERS		\$85.00
BBQ Sauce, Fior Di Latte, Braised Beef Brisket, Pancetta, Salami		
VESUVIUS GAMBERI		\$88.00
Garlic Oil, Fior Di Latte, Prawns, Salami, Pecorino Mousse, Hot Honey, Parsley, Pecorino		
ORTO BUONO	V	\$78.00
Napoli Sauce, Fior Di Latte, Basil, Spinach, Pumpkin, Artichoke, Capsicum, Olives, Pesto		

Standard Size Vegan & Gluten Free Pizza Options Available



Alphonsus Pizza | Assorted Metre Long Pizzas