



Function Menu Canapes

VEGETARIAN CANAPES \$5.50 EACH

VEGETABLE SPRING ROLL, SWEET CHILLI SAUCE
BRUSCHETTA TART, WHIPPED FETTA, BALSAMIC GEL
RICOTTA , SMASHED PEA & PECORINO, SOURDOUGH CROSTINI
GORGONZOLA CREAM & WALNUT TART, TORCHED PEAR & WILD HONEY
VIETNAMESE TOFU & MUSHROOM RICE PAPER ROLL, PEANUT DIPPING SAUCE (GF, VG)
KOREAN MUSHROOM & KIM CHI PANCAKE, MISO MAYO (VG)
WILD MUSHROOM ARANCINI, PARMESAN, TRUFFLE MAYO (GF)
PUMPKIN, CASHEW & PECORINO ARANCINI, PESTO MAYO (GF)
THREE CHEESE ARANCINI, PARMESAN, SPICY TOMATO RELISH (GF)
HALOUMI, MINT & SEMI DRIED TOMATO PARCEL, TOMATO EMULSION
CAULIFLOWER POPCORN, GREEN TAHINI, SESAME DUKKAH (GF, VG)
VEGETABLE GYOZA, BLACK SESAME MAYO, TERIYAKI DRESSING
TEMPURA ZUCCHINI FLOWERS STUFFED WITH WHIPPED FETTA, BUSH TOMATO RELISH

POULTRY CANAPES \$6.60 EACH

ROAST DUCK PANCAKE, HOISIN SAUCE
CHICKEN, WALNUT & CELERY FINGER SANDWICH
CHICKEN LIVER PATE TARTLET, ONION JAM, MANDARIN
CHICKEN & SHIITAKE SAN CHOY BOW, CHILLI ANGEL HAIR (GF)
DUCK & POMEGRANATE TART, BURNT APPLE & CREME FRIACHE
CREAMY CHICKEN & LEEK PIE
GRILLED THAI CURRY CHICKEN SKEWERS, COCONUT SATAY (GF)
CHICKEN & MUSHROOM GYOZA, KIM CHI, MISO MAYO
KOREAN FRIED CHICKEN BAO, PICKLED SLAW, STICKY GOCHUJANG SAUCE
CANTONESE CHICKEN DUMPLING, FISH CAVIAR, LEMON GRASS DRESSING
LEMON & OREGANO CHICKEN SOUVLAKI, TZATZIKI YOGHURT (GF)
SOUTHERN FRIED CHICKEN SLIDER, SWISS CHEESE, RANCH DRESSING & HOT SAUCE

SEAFOOD CANAPES \$7.15 EACH

LARGE FRESH KING PRAWNS, SAFFRON CITRUS MAYO (GF)
FRESHLY SHUCKED OYSTERS, PINK PEPPERCORN RASPBERRY MIGNONETTE (GF)
BABY SNAPPER CEVICHE, AVOCADO CREAM, NATIVE FINGER LIME
SALMON GRAVALAX BLINI, DILL CREME FRAICHE, FLYING FISH ROE
PRAWN, AVOCADO & MANGO TACQUITO, SPICY MAYO
SMOKED SALMON, CUCUMBER & DILL CREAM FINGER SANDWICH
VIETNAMESE SASHIMI KINGFISH RICE PAPER ROLL, PEANUT DIPPING SAUCE (GF)
VIETNAMESE PRAWN & MANGO RICE PAPER ROLL, PEANUT DIPPING SAUCE (GF)
TUNA TATAKI, WASABI AVO MOUSSE, PONZU MAYO, TERIYAKI SAUCE (GF)
BARRAMUNDI SPRING ROLL, CAPER & DILL MAYO DIP
THAI STYLE MARINATED PRAWNS, CHILLI & SHALLOT SALT (GF)
TEMPURA FLATHEAD TAQUITO, GUACAMOLE, CREME FRAICHE
SEARED SCALLOPS, CAULIFLOWER PUREE, OLIVE CRUMBS, TRUFFLE OIL (GF)

MEAT CANAPES \$7.15 EACH

STEAK TARTARE & PARMESAN TART, AVRUGA CAVIAR
WAGYU BRESAOLA, TRUFFLE AIOLI, PICKLED EGG, PECORINO, CROSTINI
MINI YORKSHIRE PUDDING, RARE ROAST BEEF, ONION JAM, HORSERADISH CREAM
BEEF & RED WINE PIE, TOMATO RELISH
PORK & FENNEL SAUSAGE ROLL, CHILLI JAM
BEEF YAKITORI SKEWERS, SESAME GLAZE (GF)
CRISPY PORK BELLY, QUINCE AIOLI, PICKLED APPLES (GF)
MOORISH LAMB SOUVLAKI, TZATZIKI YOGHURT (GF)
STEAMED LOTUS BUN, CRISPY CHAR-SIU PORK, CORIANDER
CHARGRILLED LAMB KOFTA SKEWERS, MINT RAITA SAUCE (GF)
SPANISH HAM & MANCHEGO CROQUETTAS, SMOKED PAPRIKA AIOLI
PULLED BBQ_PORK SLIDER, ARGENTINIAN SLAW, RANCH DRESSING
BARBACOA BEEF TAQUITO, CHARRED CORN, GREEN TOMATO SALSA, FETTA (GF)
CLASSIC CHEESEBURGER, HOUSE PICKLES, AMERICAN MUSTARD, TOMATO SAUCE

GRAZING STATION \$22PP

SELECTION OF ARTISANAL CHEESE, COLD DELI MEATS, HOUSE-MADE DIPS, SPANISH OLIVES,
FRESH FRUIT & NUTS, CONDIMENTS & PREMIUM CRACKERS



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Function Menu Share Plates

SHARED PLATES

PRICING

STANDARD PACKAGE \$70PP

CHOICE 1 TWO ENTREE, TWO MAINS, TWO SIDES

CHOICE 2 TWO MAINS, TWO SIDES, ONE DESSERT

PREMIUM PACKAGE \$90PP

TWO ENTREES, TWO MAINS, TWO SIDES, ONE DESSERT

(BREAD ROLLS AND BUTTER INCLUDED)



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Function Menu Share Plates

SHARED PLATES

ENTRÉE

BURRATA, BURNT APPLE, FRESH PEACH, FENNEL, DAVIDSON PLUM (GF, V)
BEETROOT TARTARE, WHIPPED GOATS CHEVRE, CRISP BREAD (V)
KINGFISH CRUDO, MANGO CHILLI SALSA, AVOCADO CITRUS DRESSING (GF)
CARPACCIO OF BEEF, CAPERS, CROUTONS, PECORINO & TRUFFLE MAYO
CHICKEN, PISTACHIO & LEEK TERRINE, QUINCE AIOLI, SOURDOUGH CROSTINI
TUNA TARTARE, AVOCADO MOUSSE, CAVIAR, TERIYAKI DRESSING, PRAWN CRACKER (GF)
SALT & PEPPER SQUID, LEMON AIOLI, PLUM POWDER
ZUCCHINI FLOWERS STUFFED WITH WHIPPED FETTA, BUSH TOMATO RELISH (V)
TORCHED SCALLOPS, WAGYU BEEF FAT, BLACKBERRY PONZU DRESSING (GF)
GRILLED YAMBA PRAWNS, LEMON CUSTARD, FINGER LIME & CHILLI DRESSING (GF)
MISO GLAZED EGGPLANT, SESAME, TOMATO EMULSION, CHILLI ANGEL HAIR (GF, VG)

MAINS

VEGETARIAN

EGGPLANT & POTATO ALOO CURRY, MANGO CHUTNEY, PAPADUMS (GF, VG)
MOROCCAN VEGETABLE TAGINE, CRISPY CHICKPEAS, HERB TAHINI (GF / VG)
RICOTTA DUMPLINGS, WILD MUSHROOMS, BURNT BUTTER, PECORINO & SAGE
WHOLE ROASTED CAULIFLOWER, HERB TAHINI, ALMONDS & POMMEGRANATE (GF, VG)
MISO GLAZED EGGPLANT, ANCIENT GRAINS, YOGHURT DRESSING

POULTRY

SMOKED PAPRIKA & OREGANO WHOLE ROASTED CHICKEN (GF)
CARIBBEAN JERK CHICKEN, COCONUT PINEAPPLE SALSA (GF)
SLOW COOKED CHICKEN, SAFFRON, ALMOND & SHERRY SAUCE (GF)
ROASTED QUAIL, SWEETCORN PUREE, BURNT BUTTER, SAGE & PINENUTS (GF)
CHAR GRILLED CHICKEN SHAWARMA, TAHINI GARLIC SAUCE (GF)

MEAT

ASIAN CRISPY PORK BELLY, CHAR SIU STICKY SAUCE (GF)
ROAST PORCHETTA, DATE & HERB STUFFING, JUS (GF)
PORK & FENNEL MEATBALLS, POMODORO SAUCE, RICOTTA & CHILLI JAM
SLOW COOKED LAMB SHOULDER, PUMPKIN PUREE, SESAME DUKKAH (GF)
SLOW ROASTED BEEF RUMP, ARGENTINIAN SALSA CRIOLLA, AIOLI (GF)
ROASTED BEEF TENDERLOIN, MISO BUTTER, JUS (GF)
12 HOUR BEEF BRISKET, HOUSE-MADE BBQ SAUCE (GF)
CHARGILLED LAMB BACKSTRAP, LEMON YOGHOURT, CRISPY POTATO SKINS

SEAFOOD

BAKED COD FISH WITH PINE NUTS LEMON & TAHINI (GF)
WHOLE SALMON FILLET, LEMON BEURRE BLANC, MICRO GREENS (GF)
ROASTED SNAPPER FILLET, PICKLED FENNEL & RADISH, SALSA VERDE (GF)
PAELLA STUFFED BABY SQUID, ARRABBIATA SAUCE, SHAVED FENNEL (GF)
PAN ROASTED MULLOWAY, CAULIFLOWER PUREE, BURNT BUTTER & CAPERS (GF)

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Function Menu

SHARED PLATES

SIDES

COLD

BABY POTATO, SWEETCORN & PEA SALAD (GF, V)
QUINOA, KALE & ROAST PUMPKIN SALAD (GF, VG)
HEIRLOOM TOMATO SALAD, OLIVE CRUMBS & FETTA (GF, V)
BABY COS, RADISH & FENNEL SALAD, GREEN GODDESS (GF, VG)
RED CABBAGE, PINE NUTS, RAISINS & PECORINO SALAD (GF, V)
TUSCAN VEGGIE PASTA SALAD, KALE PESTO & BOCCONCINI (V)

HOT

STEAMED COCONUT RICE (GF, VG)
TRUFFLE POTATO MASH (GF, V)
CHARRED BROCOLINI, CHIILI JAM (GF, V)
ROSEMARY & PAPRIKA ROASTED POTATOES, AIOLI (GF, V)
ROASTED SEASONAL VEGETABLES, MINT SALSA VERDE (GF, VG)
HARISSA ROASTED CARROTS, HONEY & POMMEGRANATE (GF, V)

DESSERTS

CLASSIC TIRAMISU
CHOCOLATE MUD CAKE, COCONUT ICE-CREAM (GF, VG)
LABNEH PANNACOTTA, PISTACHIO CRUMBS, MANGO SALSA (GF)
BAKED RICOTTA CHEESECAKE, SAFFRON APRICOTS SAUCE
ETON MESS, LEMON CURD, MERINGUE, STRAWBERRIES AND CREAM (GF)
BELGIUM CHOCOLATE & CARAMEL TRIFLE, RASPBERRIES (GF)
SELECTION OF ARTISANAL CHEESE, PREMIUM CRACKERS, CONDIMENTS, FRUIT & NUTS
CHEF SELECTION OF MINI DESSERTS (2 PER PERSON)

ADD A 3 CANAPÉ PACKAGE TO START: \$18PP

VEGETARIAN - (V) VEGAN - (VG) GLUTEN FREE - (GF)



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