



COASTAL CATERING — CORPORATE MENU

Coastal Premium

An elevated menu for client dinners, milestone events, and end-of-year celebrations — additional courses and premium ingredients throughout.

\$165pp • Minimum 20 guests

CANAPÉS

- Sydney rock oysters, mignonette
- Kingfish* crudo, finger lime, chive oil
- Duck rilette, hoisin, cucumber pickle, sesame cracker

ENTRÉE

- Seared scallops, cauliflower purée, brown butter, crispy pancetta
- Heirloom beetroot, whipped goat's curd, walnut (vegetarian)

MAIN

- Dry-aged beef eye fillet, red wine jus, potato fondant
- Whole roasted snapper*, fennel, citrus, salsa verde
- Truffled potato gratin

DESSERT

- Valrhona chocolate délice, salted caramel, hazelnut
- Coconut panna cotta, tropical fruit (dairy-free / allergy-friendly)

ADD-ONS

- Oysters (natural or kilpatrick) — \$39 per half dozen
- Caviar service — \$21 per person
- Scallop station — \$17 per person
- Champagne toast — \$15 per person
- Wine pairing — \$38 per person
- Beverage package — \$48 per person
- Cheese table — \$19 per person
- Waitstaff — \$65/hr, 4hr minimum
- Bartender — \$70/hr, 4hr minimum

*Dietary requirements and allergies accommodated on request. *Fish species is based on best local market catch on the day and may be substituted with a similar fish if unavailable. Add-ons priced separately — best suited to milestone events, executive dinners, and end-of-year functions.*

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