



Canapés / Buffet Banquet / Dessert / Additional platters / Children's Menu

Canapés

Choose 5 small options for pre-dinner roving canapés

Arancini

Choose one of the following:

- Cheddar, parmesan and mozzarella (V)
- Spanish style- saffron, capsicum and tomato (V)
- Button mushroom (V)

Steamed/fried Dumplings

- Pork and prawn with ponzu (DF)
- Chinese cabbage, carrot and onion w/ ponzu (DF, V)

Brazilian pastels

- Spiced beef
- Ricotta and spinach (V)

Blini

- King prawn, acidic crème fraiche and dill

Chicken Skewers

- Moroccan Spiced w/ Indian spiced yogurt

Lamb Skewers

- Turkish spiced lamb w/ labneh (GF)

Mini Quiche

- Quiche Lorraine
- Caramelised Spanish onion & roquefort blue cheese (V)
- Roasted cherry tomato and Danish feta (V)

Sausage rolls

- House made rolls w/ spicy tomato relish

King Prawns

- M2's famous tempura prawns w/ Canadian maple syrup and sesame (DF)

Rice Paper rolls

- Carrot, enoki and capsicum w/ ponzu dipping (DF, GF, V, VEGAN)
- Ponzu marinated chicken (DF, GF)

Spring rolls

- Classic pork house made rolls (DF)
- Classic vegetarian house made rolls (DF, V, VEGAN)

Pommes Anna

- Herb infused potato press, pea puree and crispy prosciutto (GF)

Meatballs

- Spiced beef meats balls w/ spicy tomato relish

Squid

- Salt & pepper squid w/ sriacha aioli (DF, GF)

Larger Canapés

Choose 3 large canapés for cocktail/canapé reception

Slider

Choose one of the following:

- Southern fried chicken w/ sriacha aioli
- American cheese burger

Kofta

- Lamb Kofta w/ spiced yogurt & tabbouleh (GF)

Squid

- Salt & pepper w/ sriacha aioli (GF)

Fish & Chips

- Hoki tempura & beer battered fish w/ tartare sauce (DF)

Beef

- Stroganoff with acidic crème fraiche & penne pasta

Bangers & Mash

- Herb & garlic chipolatas w/ creamy mash & onion gravy (GF)

Risotto

- Spinach & saffron risotto w/ grilled barramundi (GF)

Pork Pad ga Prao

- Minced pork w/ thai basil bangkok style (GF)

Premium Canapés Selections

Premium Canape selection (\$5.00 ea. p/h incl. GST)

Clyde River Oysters:

- Natural served with eschallot & red wine vinegar (DF, GF)
- M2 Kilpatrick (DF)
- Classic thai (DF)

Crab

- Lightly tobasco spiced blue swimmer crab & cucumber on fried wonton (DF)

Canadian scallops

- Pan-seared scallops, cauliflower puree and cumin beurre noisette (GF)

Tuna

- Sashimi grade yellow fin tuna belly, ponzu marinated on a black rice cracker (DF, GF)

Salmon

- Smoked salmon on house made blini w/ dill & acidic crème fraiche



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Buffet / Banquet

Main Proteins: Choose 3 for buffet or 2 for banquet

Herb stuffed pork loin

w/ crackling & granny smith apple puree (GF)

Prosciutto involtini chicken breast

with ricotta and spinach with rosemary cream or sauce romesco

Thyme and garlic roasted chicken breast

with rosemary cream (GF)
or sauce romesco (GF, DF)

Nori wrapped salmon

with classic beurre blanc (GF)

Asian marinated barramundi fillet

w/ soy and ginger sweet sauce (GF, DF) (+\$3p.p)

Braised lamb shank

w/ lamb jus (GF, DF)

Flame-grilled Scotch Fillet

with red wine jus (DF, GF)
or with chimichurri (DF, GF) (+\$3p.p)

Split pea Dahl Curry

with basmati and spiced yoghurt (GF, V)

Duck Maryland Confit

with cherry and port jus (DF, GF) or hoisin glaze (DF, GF) (+\$2p.p)

3 cheese cannelloni

with spinach and napoletana sauce (V)

Premium Buffet / Banquet

Main Proteins: Choose 3 for buffet or 2 for banquet
(Additional cost)

Confit and roasted Pork Belly

w/ granny smith apple sauce (+\$2p.p)

Spanish herb marinated Chicken Spatchcock

w/ spicy romesco sauce (\$2p.p)

Australian pan-seared Barramundi

w/ citrus & dill cream sauce (+\$3p.p)

Pan-seared King Trout

w/ salsa verde (+\$3p.p)

Sumac marinated pan-seared Lamb Rump

w/ minted acidic yogurt (+\$3p.p)

Flame-grilled grain fed Striploin Fillet

w/ red wine jus or chimichurri
& fried onion rings (+\$3p.p)

Slow roasted Duck Fillet

Slow roasted duck fillet w/ cherry and port jus (DF, GF) or hoisin glaze (DF, GF) (+\$3p.p)

Sri Lankan Butternut Pumpkin Curry

w/ jasmine rice pilaf

Risotto

Arborio wild mushroom risotto

Buffet / Banquet Sides

Sides and/or Mains for vegetarians: 3 selections

Honey glazed dutch carrots

(DF, GF, V)

Mash potato

(GF, V)

Red cabbage coleslaw

(DF, GF, V)

Classic potato salad (DF, GF)

(DF, GF, V)

Buttered seasonal greens

(GF, V)

Green bean, almond and spanish onion

(DF, GF, V, VEGAN)

Mediterranean cous cous

(DF, V, VEGAN)

Garden and avocado salad

(DF, GF, V, VEGAN)

Greek salad

(GF, V)

Caesar salad

Fried rice

(DF, GF)

Roasted country style seasonal vegetables

(DF, GF, V, VEGAN)

Pearl cous cous, rocket, chorizo and tomato

(DF)

Niçoise salad

(DF, GF)

Classic tomato and bocconcini salad

(GF, V)

English garden salad

(GF, V)

Brussel sprouts and bacon

(GF)

Chilli and garlic kale

(DF, GF, V, VEGAN)

Roasted chat potato with lemon, paprika and parsley

(DF, GF, V, VEGAN)

Duck fat potatoes

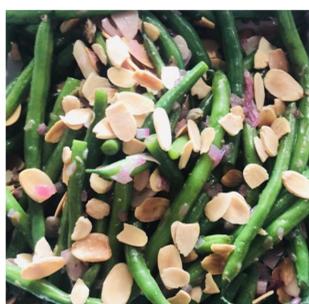
(DF, GF)

Asian Thai salad

(DF, GF)

Chickpea salad- chorizo, feta, spinach and red capsicum

(GF)



Dessert

Canape/Buffer/Banquet dessert bar

Choose 3 selections

Cherry ripe
(GF, V)

Caramel banoffee pie
(V)

Mixed berry cheesecake
(V)

Lemon tart with meringue and black sesame
(V)

Chocolate tart
(V)

Chocolate truffles
(GF, V)

Mini pavlova
(GF, V)

Chocolate mousse
(GF, V)

Doughnuts with infused Strawberry Jam
(V)

Panacotta

Chocolate w/ honeycomb (GF, V)

Coffee w/ chocolate soil (V)

Vanilla w/ passion fruit and pineapple salsa (GF, V)

Chocolate macadamia fudge
(V)

Persian love cake
(GF, V)



Additional Platters

Serves 20 per platter

Cheese platter

\$6.50 p/h 1 platter per 20 people

Includes:

3 premium Australian cheeses, dried and fresh fruit, fruit flavoured marmalade, lavoush and crackers

Fruit platter

\$4.50 p/h 1 platter per 20 people

Includes:

Fresh seasonal fruit

Dip platter

\$4 p/h 1 platter per 20 people

Includes:

3 classic housemade dips, lavoush and vegetable crudités

Anti-pasto platter

\$8 p/h 1 platter per 20 people

Includes:

3 cold meats, olives & feta, grilled artichoke, sautéed button mushrooms and grissini sticks

Cold seafood platter

\$23 p/h 1 platter per 10 people

Includes p/h:

2 Sydney rock oysters with vinaigrette and Thai style dressing, 1 u6 sized fresh Australian tiger prawn, ½ Moreton bay bug and smoked salmon.



Children's Menu

0 - 2yrs free
3 - 7yrs @ \$30.00
8 - 11yrs @ \$45.00
12yrs + adult price

Canape Service

Fairy bread (V)
Mini pizza slices
American style mini hot dogs

Main

(choose 1 of the following):

Chicken schnitzel and chips
Fish and chips (DF)
Classic Cheese burger and chips

Dessert

Fresh fruit plate (DF, GF, V, VEGAN)
Vanilla ice cream w/ topping (V, GF)

