

Rocco Festive Gathering

Merry Platters

Group menus can either be selected as the sole dining option or paired with a canape package.

All platters are designed to cater for six guests. Suitable dietary alternatives will be provided given at least two weeks notice.

Small and light

\$75 per platter

Dips with flat bread
Marinated olives with spiced nuts
Sumac cured salmon
Cheese selection

Mid-size meze

\$95 per platter

Dips with flat bread
Charcuterie meat selection
Braised beef cigars
Roast baby carrots with labneh
Chicken kofta with mint and yogurt dressing
Garlic prawns

Main event

\$120 per platter

Dips with flat bread
Charcuterie meat selection
Mixed olives and spiced nuts
Grilled Crystalbrook Signature Beef Dry Aged sirloin
Baked Daintree Barramundi
Braised beef ribs
Seared scallops
Rolled eggplant with feta cheese

Christmas Canapes

Minimum of 20 guests

Three pieces \$18 per person
Five pieces \$30 per person
Eight pieces \$45 per person
Ten pieces \$50 per person
Additional canapes \$6 per person

Cold

Semi dried tomato tartlet
Pumpkin hummus on grilled pita
Grilled heirloom tomato bruschetta
Fresh oyster with champagne granita
Couscous salad with chickpea, tomato and eggplant
Kingfish sashimi with fennel and orange

Warm

Pan fried scallop with cauliflower puree and sauté grapes
Falafel fritters with tomato chutney
Fried calamari with sumac aioli
Mini meatball with tomato sauce
Sautéed garlic prawns
Saffron marinated chicken with lemon and yoghurt

Substantials Canapes

\$9 each per person

Moroccan beef cheek shawarma
Grilled lamb cutlet with pomegranate glaze
Cheese and antipasto platter
Trio of dips with bread and crackers
Cheese and antipasto platter
Trio dip with bread and crackers

Sweet

Assorted Baklava
Turkish delight
Churros bites with chocolate sauce