



STATIONS CULINARY

LIVE STATIONS

CULINARY MENU

RAW SEAFOOD

Visually stunning chilled seafood platter featuring meticulously peeled Yamba prawns, freshly shucked Sydney rock oysters, and precisely sliced sashimi of Yellowfin tuna and salmon, complemented by house-cured gravlax ocean trout and accompanied by distinct condiments, such as dill aioli, lemon cheeks, mignonette vinaigrette, yellow bean soy, wasabi, and pickled ginger.

CHEESE, ANTIPASTO & CHARCUTERIE

Wow your guests with a beautiful display of cheese, antipasto, and charcuterie. The table will feature Australian cheeses and a variety of seasonal ingredients, such as chargrilled zucchini with fresh oregano and lemon, roasted red peppers, roasted truss cherry tomatoes, pickled fennel, artisan salamis, Italian prosciutto, and more. It will be accompanied with candied fruit chutney, fresh fruits and nuts, dried figs, apricots, muscatels, and an assortment of fresh sourdough, crackers, and lavosh.

SUSHI

A curated assortment featuring sashimi, traditional nigiri, and sushi rolls, showcasing South Australian tuna and kingfish, Tasmanian salmon, New Zealand Ikijime red snapper, and Japanese scallops, accompanied by edamame soybeans.

PAELLA

Guests are presented with authentic Spanish paella, prepared in a 1.5-meter diameter pan, featuring a slow-cooked sofrito, saffron-infused rice, and a selection of seafood (mussels, clams, prawns, calamari), chicken wingettes, and Spanish chorizo.

VIETNAMESE BANH MI

Savour the vibrant explosion of textures and flavours: crusty rolls bursting with fragrant herbs, tangy pickles, crisp vegetables, fiery chilies, rich pâté, and your choice of succulent pork, tofu, or chicken.

DUMPLING

Our chefs, live, create succulent dumplings, freshly cooked before your eyes, a vibrant, flavourful spectacle!

Prawn gow gee
Pork & Asian greens
Mushroom and garlic chive gow gee (v)

Served with fresh chilli, black vinegar, plum sauce, and soy sauce





LIVE STATIONS

CULINARY MENU

PASTA

Treat your senses to the ultimate pasta experience and watch our chefs create a symphony of sizzling sauces and perfectly all dente pasta!

Vodka creamy chilli tomato penne (v) Creamy, paprika-spiced prawn rotini Tender Wagyu, sweet roasted peppers, and basil penne

Served with crusty bread, rosemary focaccia, olive oil, and chili oil

POKE

Our chefs craft personalised bowls featuring your choice of diced raw fish, seasoned chicken, or grilled vegetables, complemented by diverse sauces and bases like rice or greens.

SLIDER

Experience live burger artistry when our chefs craft American-style burgers, bringing sizzling, flavourful excitement to your event!

Grilled Wagyu beef, pickles, tomato, American cheese, and smoky BBQ sauce
Southern fried chicken with red slaw and chipotle

Confit mushroom, tomato, balsamic onion, and secret sauce (v)

TACO

NYC street tacos: fresh tortillas, sizzling fillings, and vibrant salsas create a delicious, handheld party!

New Orleans style smoked brisket with a smoky barbecue glaze

Braised seasonal vegetables in a rich mole sauce with turtle beans

Served with fresh salsa fresca, creamy guacamole, vibrant chimichurri, tangy sour cream, and smoky chipotle sauce

PIZZA

Authentic artisan wood-fired pizzas with fresh ingredients and irresistible flavors, hand-crafted with love!

Shaved leg ham, caramelised Queensland pineapple, and cherry tomatoes San Marzano tomatoes, mozzarella, fresh basil, and EVOO Assorted smoky meats with BBQ sauce

DESSERT BAR

Elegant petite sweets: a self-serve symphony of sweetness





