



# Function Menu 2

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## Canapés & Sit-Down

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\$125 per head + GST  
Minimum 25 Guests

**joy&joy**

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# Canapés on arrival

Lemon grass, ginger infused chicken, rillettes on a crisp tart, sesame

Rare roast beef fillet, beetroot jam on crispy sour dough crisp

Light as a feather Panko coated prawns with Japanese BBQ sauce and kewpie mayo

Crisp sweet potato croquette with our chimichurri sauce **[Gluten Free and Vegan]**

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## Canapé add on

Kaffir-lime Moreton Bay bug rolls with our famous tartare sauce **[add \$15 + GST pp]**

Deluxe Seafood platter – Mooloolaba king prawns with tartare, salmon sashimi with tamari and wasabi on chopsticks, Sydney rock or Pacific oysters with our champagne vinaigrette **[add \$15 + GST pp]**

Seared lamb cutlets (seasonal) with mint sauce or lemon tzatziki yoghurt **[add \$15 + GST pp]**

Korean fried chicken bun with gochujang sauce **[add \$10 + GST pp]**

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# Entrees

Bangalow sweet pork belly with creamy potato mash and apple slaw

Little creatures paleale beer battered Humpty-Doo Barramundi with our deconstructed cobb salad and ranch dressing

# Mains

Pan-fried crispy skinned Elgin Valley chicken breast with old school potato bake, pink-peppercorn veloutè **[Gluten Free]**

Pan fried snapper, baby tomato, birds eye chilli and herb salad, green papaya and nuoc chom sauce **[Gluten Free and Dairy Free]**

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## Vegetarian Alternative

Ricotta herb hand-made gnocchi with two cheeses, tomato concasse, fresh basil

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# Sides

Parmesan and rocket salad with our 18 month - balsamic glaze

Roasted dutch carrots in honey & chilli dukka



# Our famous shared dessert platters

Mini lemon meringue pie, chocolate brownie, French macaron, ball donuts, chocolate mousse and fresh seasonal fruit

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## Dessert add on

Crispy churros with cinnamon sugar, served with salted dulce de leche caramel sauce **[add \$10 + GST pp]**

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# Our must-have late night tasting board

add \$20 + GST pp

The most amazing board. Filled with delicious mini petite-fours including our famous lemon meringue pies, chocolate mousse, French macarons and our famous chocolate brownies. We also include artisan assorted breads, sliced salamis, prosciutto, olives, assorted international cheeses, assorted dips, flat bread, crisp bread and crackers for everyone! All set up for you to enjoy into the night.

## + Tasting board add on options

add these to your tasting board and take it to next level of tastiness

### **½ BAKED HAM (approx. 5kg) [\$180 + GST]**

double glazed and served with bread rolls, mustards and condiments. Perfect for 35-45 guests.

### **WHOLE BAKED HAM (approx. 10kg) [\$350 + GST]**

double glazed and served with bread rolls, mustards and condiments. Perfect for 45-100 guests.

### **INTERNATIONAL CHEESE WHEEL CAKE [\$350 + GST]**

UK cheddar, French brie, fresh goats cheese and hard Spanish wine-dipped cheese. Perfect for 45-100 guests.





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