



# Function Menu 1

---

## Canapés & Sit-Down

---

\$125 per head + GST  
Minimum 25 Guests

**joy&joy**

---

# Canapés on arrival

Rare roast beef on crostini crisp with horseradish cream, chives

Watermelon cube, spiced sesame dukkha with whipped feta **[Vegetarian, Gluten Free]**

Arancini balls, porcini mushroom with herb aioli **[Vegetarian, Gluten Free]**

---

## 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 \$15 + GST pp]**

---

# Entrees – Alternate plate

Deconstructed prawn cocktail, chilli tomato salsa, tartare sauce, baby cos & micro herb salad **[Gluten Free, Dairy Free]**

Pink beetroot and French goat cheese tart, caramelised walnut and micro leaf salad, seeded mustard vinaigrette **[Vegetarian, Gluten Free]**



---

# Mains

Premium Free-Range 100% Grass Fed Bass Strait  
Beef eye filet with wild mushrooms, whipped herbed  
butter and asparagus **[Gluten Free]**

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

---

## Vegetarian Alternative

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

---

# Sides

Artisan sourdough, by Brasserie Bread with salted  
French butter

Heirloom tomato Puglian Burratina cheese, basil salad  
with balsamic glaze

Crispy potatoes with bacon, crème fraiche, chives



# Our famous shared dessert platters

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

---

## Dessert add on

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

---



# 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.

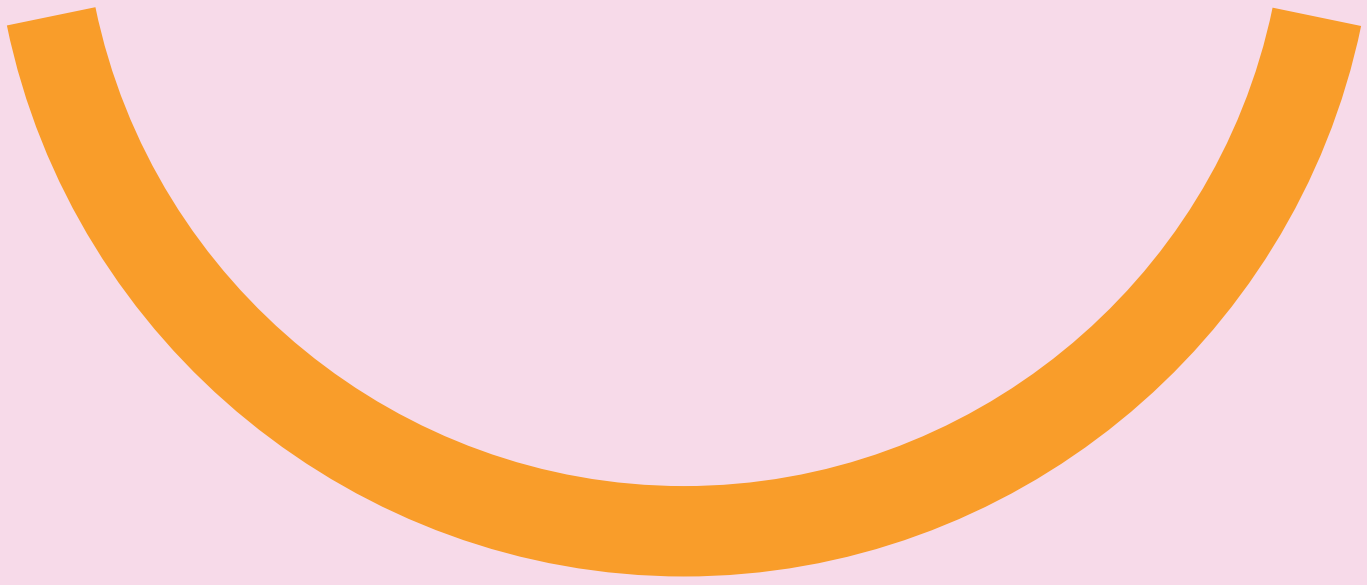
### **WHOLE BAKED HAM (approx. 10kg) [\$350 + GST]**

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.





**joy&joy**

---

Angela Barany  
Owner/Executive Chef

0404 747 239  
angela@joyandjoy.com.au

[www.joyandjoy.com.au](http://www.joyandjoy.com.au)

---