



menu

# Our bar packages

have something for everyone.. Whether you are a

recreational wine connoisseur, an unofficial cocktail taster or just a lover of beer and basic spirit, we have you covered. If there is something that you want but do not see, don't forget that we do custom packaging. All pricing in USD.

## PACKAGE PRICING

Cocktail Package 4 hour event \$40.00 pp  
Great for pre wedding, birthdays or recovery parties.

Cocktail Package 8 hour event \$55.00 pp  
Perfect for weddings and long events

Cocktail & Beer Package 4 hour event \$54.00 pp  
Great for pre wedding, birthdays or recovery parties.

Cocktail & Beer Package 8 hour event \$68.00 pp  
Perfect for weddings and long events

Chateau d 'Yquem Package 8 hour event \$100 pp  
Wedding bar for those that really like to be uber cool and fancy

A 5 percent discount applies for those also booking a food package All prices are in USD and inclusive of tax. All have a minimum of 30 pax

## PRICE INCLUSIONS

Includes head bartender, mixologists, runners, bar setup with floral decoration, pack-down, bar equipment, all alcohol, mixers, juices, garnishes, glassware hire, hand-painted custom sign, transport and travel.

# cocktail package

## WELCOME DRINKS

(NON ALCOHOLIC - 8 hour package only - select 1)

Sparkling Mint & Lime Ice Tea

Sparkling Pear Punch

Paloma Fizz

Balinese Tambring Tambring

## FREE FLOW COCKTAILS (select 3)

### CLASSIC MOJITO

Badardi, Fresh Lime, Mint Leaves, Sugar Syrup, Soda & Ice. Served in a twine rimmed mason jar with an edible flower

### JAPANESE SLIPPER

Midori, Cointreau, Lemon Juice & ice, served in a martini glass with a dropped maraschino cherry

### THE MOSCOW MULE

Vodka, Ginger Beer, Sugar Syrup & Lime, served in a copper cup with an orange, mint and berry garnish

### COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice & Ice, served in a martini glass with a cranberry & lime garnish.

### ARAK CAIPRIHNA

Arak, Sugar Syrup, Fresh Lime & Ice, served in a wooden cocktail cup with a lime garnish

## SOFT DRINKS

INCLUDED (Coca Cola, Lemonade, Tonic Water, Soda)

MINERAL WATER INCLUDED

CORKAGE INCLUDED If you would like to supply your own beer and wine this is at no extra charge. Glass hire and table service may incur additional costs..

### PASSIONFRUIT MOJITO

Badardi, Smashed Passionfruit, Fresh Mint,, Lime & Soda, served in a twine rimmed mason jar with an edible flower

### LIGHT DAIQUIRI

Badardi, Sugar Syrup, Lime & Ice, shaken & served in a daiquiri glass with a mint and olive garnish

### MIDORI ILLUSION

Midori, Cointreau, Vodka, Fresh Pineapple & Lemon, served in a tall glass with a pineapple wedge garnish

### MIDNIGHT MARTINI

Vodka, Coffee Liqueur, Cinnamon Syrup & Lemon, served in a martini glass with a cinnamon sprig & lime garnish

### PINA COLADA

White Rum, Malibu & Fresh Pineapple, shaken & served in a picco glass with a pineapple & cherry garnish

# cocktail & beer package

## WELCOME DRINKS

(NON ALCOHOLIC - 8 hour package only - select 1)

Sparkling Mint & Lime Ice Tea  
Sparkling Pear Punch

Paloma Fizz  
Balinese Tambring Tambring

## FREE FLOW COCKTAILS (select 3)

### CLASSIC MOJITO

Bacardi, Fresh Lime, Mint Leaves, Sugar Syrup, Soda & Ice. Served in a twine rimmed mason jar with an edible flower

### JAPANESE SLIPPER

Midori, Cointreau, Lemon Juice & ice, served in a martini glass with a dropped maraschino cherry

### THE MOSCOW MULE

Vodka, Ginger Beer, Sugar Syrup & Lime, served in a copper cup with an orange, mint and berry garnish

### COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice & Ice, served in a martini glass with a cranberry & lime garnish.

### ARAK CAIPRIHNA

Arak, Sugar Syrup, Fresh Lime & Ice, served in a wooden cocktail cup with a lime garnish

## FREE FLOW BEER

INCLUDED choose 1 (Bintang, San Miguel Light, Heineken)

SOFT DRINKS INCLUDED (Coca Cola, Lemonade, Tonic Water, Soda)

### PASSIONFRUIT MOJITO

Bacardi, Smashed Passionfruit, Fresh Mint,, Lime & Soda, served in a twine rimmed mason jar with an edible flower

### LIGHT DAIQUIRI

Bacardi, Sugar Syrup, Lime & Ice, shaken & served in a daiquiri glass with a mint and olive garnish

### MIDORI ILLUSION

Midori, Cointreau, Vodka, Fresh Pineapple & Lemon, served in a tall glass with a pineapple wedge garnish

### MIDNIGHT MARTINI

Vodka, Coffee Liqueur, Cinnamon Syrup & Lemon, served in a martini glass with a cinnamon sprig & lime garnish

### PINA COLADA

White Rum, Malibu & Fresh Pineapple, shaken & served in a picco glass with a pineapple & cherry garnish

MINERAL WATER  
INCLUDED

CORKAGE INCLUDED If you would like to supply your own beer and wine this is at no extra charge. Glass hire and table service may incur additional costs..

# château d 'yquem package

## WELCOME DRINKS

(NON ALCOHOLIC - select 2)

Sparkling Mint & Lime Ice Tea  
Sparkling Pear Punch

Paloma Fizz  
Balinese Tambring Tambring

## FREE FLOW COCKTAILS (select 3)

### CLASSIC MOJITO

Bacardi, Fresh Lime, Mint Leaves, Sugar Syrup, Soda & Ice. Served in a twine rimmed mason jar with an edible flower

### JAPANESE SLIPPER

Midori, Cointreau, Lemon Juice & ice, served in a martini glass with a dropped maraschino cherry

### THE MOSCOW MULE

Vodka, Ginger Beer, Sugar Syrup & Lime, served in a copper cup with an orange, mint and berry garnish

### COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice & Ice, served in a martini glass with a cranberry & lime garnish.

### ARAK CAIPRIHNA

Arak, Sugar Syrup, Fresh Lime & Ice, served in a wooden cocktail cup with a lime garnish

### PASSIONFRUIT MOJITO

Bacardi, Smashed Passionfruit, Fresh Mint,, Lime & Soda, served in a twine rimmed mason jar with an edible flower

### LIGHT DAIQUIRI

Bacardi, Sugar Syrup, Lime & Ice, shaken & served in a daiquiri glass with a mint and olive garnish

### MIDORI ILLUSION

Midori, Cointreau, Vodka, Fresh Pineapple & Lemon, served in a tall glass with a pineapple wedge garnish

### MIDNIGHT MARTINI

Vodka, Coffee Liqueur, Cinnamon Syrup & Lemon, served in a martini glass with a cinnamon sprig & lime garnish

### PINA COLADA

White Rum, Malibu & Fresh Pineapple, shaken & served in a picco glass with a pineapple & cherry garnish

FREE FLOW BEER INCLUDED choose 1 (Bintang, San Miguel Light, Heineken)

SPIRITS INCLUDED (Absolut Vodka, Bacardi, Bombay Gin, Jack Daniels, Johnnie Walker)

CHAMPAGNE OR WINE INCLUDED (For speeches only)

SOFT DRINKS & MINERAL WATER INCLUDED



menu

# Our canape menu

is a great way to kick things off or to even spend the whole evening!

It is designed using the best produce and is best enjoyed standing up with a drink in your hand. Our larger bites are great for late night snacks or something extra to soak up all that champagne.

## PACKAGE PRICING

4 pieces per person (select 3) 16.00 usd pp  
perfect for pre-dinner canapes or while your guests are waiting for you to return from photos. Add-on to any Last Hurrah main meal package.

10 pieces per person (7 selections) \$39.00 pp perfect for a 3-5 hour event and suitable for meal replacement when adding a larger bite (Minimum 50 pax)

14 pieces per person (10 selections) \$49.00 pp this is the ultimate meal replacement.  
Perfect for weddings or 4+ hour plus events  
(Minimum 35 pax) table & chairs add-

on 10.00 pp

## LARGER BITES

Our larger bites attract a surcharge which have been priced individually. They can be added as an addition to the above canape packages or as a roaming late night snack. All prices are in USD and inclusive of tax

## BOOKING A TASTING FOR THIS MENU

A Canape Food Tasting can be arranged. All our tastings are 850,000 IDR per person and include 2 canapes, 2 mains, 2 desserts and 2 cocktails.

# hot canapes

## MINI TACOS

Choice of Fish & Chipotle Beef, filled with lettuce, tomato & onion mix and cheese. Option of hard and soft shell

## CHEESEBURGER SPRING ROLLS

Chef Devetak's own special creation. Where Western meets Asia in a delicious little parcel.  
Beef, Burger Cheese, Dill Pickle, Onion, Tomato Sauce & American Mustard

## SLIDERS

Choices of Pulled Pork (Vietnamese Style), Pimento Cheese Burger, Soft Shell Crab with Kimichi Mayo or Chicken

## GOONG SARONG

Prawns wrapped in golden noodles and Sweet Chilli Dressing SATAY

## SKEWERS

Char-grilled chicken or beef skewers, marinated in spices and served with peanut satay sauce PEKING DUCK

## PANCAKES

Succulent Duck, spring onion, cucumber and Hoisin Sauce wrapped in a thin pancake

## SPICY CUMIN MEATBALLS

Beef meatballs seasoned with cumin and Last Hurrah's herb mix

## CORN FRITTERS

Inspired by the Native American cuisine, we serve this savory snack on lemongrass skewers

## SEARED SCALLOP SPOONS

Seared scallops topped with fried prosciutto and a burnt garlic butter

## SMOKED CHEDDAR & JALAPENO

### CROQUETTES

It's all in the name. Great for parties that will host vegetarians or jalapeno lovers

## NASI GORENG CONES

Traditional Indonesian dish served in banana leaf cones

## CHILI CRAB WONTONS

Crab wontons with chili and maple flavours

## LEMONGRASS CHICKEN

Braised Chicken with Soy, Ginger & Lemongrass

## MINI CHICKEN FAJITAS

Mini sized Fajita's with seasoned chicken, onion, capsicum and our home-made fajita sauce

## STEAMED PORK GYOZAS

Pork Gyoza's with Garlic and Chili flavours

## SPICY CHICKEN TORTILLA CONES

Spiced Chicken and Guacamole in crispy tortilla cones

## PORK BELLY BITES

Bite sized Pork Belly, marinated and roasted with pickled cucumber and Vietnamese caramel

PARMESAN POLENTA FRIES

Parmesan & Truffle Polenta fries served in  
mini fryer baskets

MINI QUICHE LORRAINE

Quiches with Bacon, Onion & Swiss Cheese

Sushi Rice balls with Salmon, Wasabi, Soy  
and Japanese Mayonnaise

PRAWN & AVOCADO CEVICHE

Prawn & Avocado Ceviche with Lime dressing



## cold canapes

WATERMELON & FETA MINI SKEWERS

Two contrasting flavours. One delicious dish.  
Watermelon, Feta and Mint

CHIMICHURRI BEEF

Rare Wagyu Beef served chilled with colourful  
& flavorful Chimichurri Sauce

SMOKED SALMON BLINI'S

Mini Blinis with herbed Crème Fraiche,  
Salmon, Dill and Salmon Pearls PEPPERED

GOATS CHEESE BAGUETTE

Toasted Baguette with warm peppered  
Goats Cheese

WILD MILLE FEUILLE

Wild Mushroom & Blue Cheese

BOCCONCINI SKEWERS

Skewered with Bocconcini, Tomato & Basil

SALMON SUSHI RICE BALLS

# larger bites

## BEER BATTERED FISH & CHIP BASKETS

4.00 pp

Aussie style fish & hand-cut chips basket with home-made tartare sauce

## SALT & PEPPER CALAMARI 4.00 pp

Salt & Pepper Calamari on a Crispy Vietnamese Salad

## GNOCCHI POTS

4.00 pp

Potato Gnocchi, Salsa Verde, Charred  
Zucchini, Salted Ricotta, Bacon Chilli, Baby Spinach in mini pots

## ASIAN TAKEOUT 4.00 pp

A hearty helping of Lo Mein in cute little takeout boxes

## GRILLED CHEESE & TOMATO SOUP

4.00 pp

Served in glasses, this playful dish is creamy tomato soup  
with a 2 bite sized grilled cheese sandwich triangle  
balancing atop the glass.



menu

# Our share plate menu

comes naturally to us because it is the way we love to eat. Passing plates and bumping elbows. A substantial meal for your guests with plenty of choices. No-one will go with out. Of that, we are sure

## PACKAGE PRICING

### SNACKS & GRAZING

Choose 2 snacks - \$5.00 pp

Platters - \$15.00 pp

Dips & Breads - \$6.00 pp

### ENTREE

2 selections - \$20.00 pp

3 selections - \$25.00 pp

### MAINS

2 meats /2 sides /1 salad - \$30.00 pp

3 meats /2 sides /2 salads - \$38.00 pp add

### DESSERTS

2 selections - \$9.00 pp

3 selections - \$12.00 pp

All prices are in USD and inclusive of tax

## BOOKING A TASTING FOR THIS MENU

A Share Plate Food Tasting can be arranged. All our tastings are 850,000 IDR per person and include 2 canapes, 2 mains, 2 desserts and 2 cocktails.

## PRICE INCLUSIONS

All includes Head chef and kitchen staff, waiters share plate tablescape design, on-site kitchen, napkins, linen, standard white crockery, flatware, transport & travel.

*As we split up the running cost into each section, a selection from each section must be made. If not, a surcharge will apply and cost is dependent on which section you choose to leave out*

# entrees

Red Snapper sashimi – with green chilli and finger lime dressing topped with toasted coconut and pistachio dust

Wasabi Cured salmon – cured salmon with pickled radish and wasabi served with avocado mousse

Beef carpaccio – Thinly sliced rare beef with a rocket and parmesan salad, baby capers and a lemon and truffle oil dressing

Confit pork belly – crispy pork belly slow cooked and served with Rose poached pear, green apple and homemade salted caramel sauce

Prawn cocktail – Local fresh poached prawns, Marie rose sauce, shredded iceberg, confit roma tomatoes, avocado and dill

Broccoli green romesco – fresh broccoli, house made green romesco and roasted almonds with burnt butter and fennel drizzle

Rare Australian beef tenderloin – Thai hot and sour dressing, roasted rice infused with coconut and fragrant herbs and lime

## mains

Atlantic salmon with Green apple salsa Verde, crispy capers, snow peas and dill

Rare beef fillets char grilled then sliced thin with Argentinian chimichurri Sauce

Slow roasted pork belly cooked in Chinese black vinegar, star anise and cinnamon with pickled cucumber and fresh orange

Roasted chicken Maryland smoked garlic butter, rosemary, thyme and preserved lemon

Marlee Australian lamb shoulder, salsa Verde, pickled onions, smoked yogurt and lemon

Black sesame crusted tuna, cooked medium rare with wasabi and avocado puree, pickled cucumber and Asian greens

Oven roasted pork loin, sliced thinly with cauliflower and fennel cream, caramelised apples and garlic, sage butter sauce

## sides

Roasted whole baby carrots, cumin spiced Greek yogurt and house made dukkha

Whole baby potatoes hot smokes, garlic aioli, Katsubushi and micro greens

Roasted beetroot chunks served warm with horse radish cream and fennel leaves

Parmesan polenta fries with truffle oil and salt

Hand cut sweet potato fries with roasted garlic and rosemary salt

Whole roasted cauliflower, tahini and garlic dressing, preserved lemon cheeks and house made dukkha

## salads

Mango avocado – mango, avocado, fried wontons, black sesame seeds, red onion, coriander with a honey sriracha and lime dressing

Tomato mozzarella – Local cherry tomatoes, Basil leaves, locally made buffalo mozzarella cheese, crunchy garlic and parsley croutons and a balsamic and brown sugar reduction.

Crunchy tortilla salad – Roma tomatoes, fresh corn kernels, Mexican black beans, Spanish onion, preserved lime cheeks, crunchy flour tortilla chips and a zesty Mexican dressing

Green apple Slaw – red and white cabbage, green apple, parsley, mint, coriander and eschalots

Fresh green salad with sliced fennel, micro herbs and a cabernet sauvignon vinaigrette

# desserts

Burnt custard and cardamon tarts brulee style with orange and lemon segments

Dark chocolate mousse tarts with butterscotch and honeycomb dust

White chocolate and passionfruit truffles rolled in rich coco

Smashed meringue with berry compote and whipped baileys cream

Banoffee pie – smashed biscuit crumbs, rich caramel, fresh banana and coffee cream

Homemade chocolate and hazelnut semifreddo with mango, basil and coconut

# LAST HURRAH



menu

# LAST HURRAH

## Food Carts!

Who doesn't love a food cart? You and your guests will love the variety of food. A must have package for the major foodie's. Our food carts will make any space look Ah-mazing but we do need space, so please ensure that your villa or venue has a great grassy space for us to do our thing.

### PACKAGE PRICING

Around The World Package \$64.00 pp OR \$74.00 with tables & chairs

Large Substantial Meal for to line your guests stomachs

1 x Mexican Cart

1 x American Cart

1 x Spanish Cart

1 x Indonesian Cart

1 x Salad Cart

(Minimum 35 pax)

Food Cart Add-on Package \$15.00 pp (per cart)

A great add-on for those wanting pre-dinner canapes served in style

'Applicable only for Last Hurrah buffet, set menu or share plate packages (Minimum 35 pax) or add to canapes during your cocktail hour

All prices are in USD and inclusive of tax

### BOOKING A TASTING FOR THIS MENU

A Food Cart Food Tasting can be arranged. All our tastings are 850,000 IDR per person and include 2 dishes per cart (total 10 dishes) and 2 cocktails.

### PRICE INCLUSIONS

Includes Head chef and kitchen staff, cart attendants, on-site kitchen, food carts, napkins, standard white crockery, flatware, transport & travel.

# LAST HURRAH

## Indonesian cart

### NASI GORENG

Traditional Nasi Goreng. Indonesia's favorite rice dish

### MIE GORENG

Traditional Mie Goreng. Indonesia's favorite noodle dish

### CHICKEN & BEEF SATE

A mixture of Chicken & Beef Sate Skewers with our famous satay sauce

### GADO GADO SALAD

Indonesia's king salad with tofu, beans, chinese cabbage, carrot in a peanut dressing

## american cart

These dishes, for better or for worse, are the very dishes that define American Food Culture today.

### PULLED PORK SLIDERS

Vietnamese style Pulled Pork sliders

### CHEESEBURGER SLIDERS

Pimento Beef Cheeseburger sliders

### SOUTHERN FRIED CHICKEN

Succulent pieces of free range southern fried chicken

### PORK LOADED FRIES

Pulled Pork, Jalapenos, Pico De Gallo, Cheese & Spicy Mayonnaise

# LAST HURRAH

## mexican cart

There is more to Mexico than it's blue sea's and exotic culture. Their tasty & unique cuisine!

### MINI TACO'S (PULLED PORK, PULLED BEEF, CHICKEN & FISH)

Taco variety with soft or hard shell option

### MINI ENCHILADAS

Mini sized enchiladas, with seasoned chicken, home-made tortillas and mexi-mix cheese

### MINI FAJITAS

Mini sized fajitas with seasoned chicken, onion, capsicum and home-made fajita sauce

Fun

## spanish cart

Spanish food is often recognised as the most loved cuisines in the world. One of our more tummy filling cart.

### CHICKEN & SEAFOOD PAELLA

Spanish white rice, saffron, locally made chorizo sausage, chicken thigh fillets, smoked and sweet paprika, garlic, Spanish onion, and locally sourced seafood consisting of king prawns, mussels, pipis and baby octopus

### COCONUT & LIME SQUID

Tender Squid pieces marinated then dusted in semolina and lightly fried until golden and crunchy.

Seasoned in our last hurrah coconut salt and served with fresh lime and citrus aioli

### PEACH CHEEKS WITH PROSCIUTTO

caramelised peach cheeks wrapped in local prosciutto and slightly grilled. Topped with fresh basil,

shaved pistachio and a sweet balsamic reduction

### SPICY MEATBALLS

# LAST HURRAH

Meatballs made from premium mix of beef and pork, seasoned with paprika, cayenne pepper and cumin slow cooked in a spicy tomato and basil sauce.

## MANCHEGO CROQUETTES

A Spanish tapas favourite, bite sized croquets crumbed and fried filled with manchego cheese a semi soft aged Spanish cheese with a medium flavour

## salads cart

Now we know that no good story started with a salad but ours are pretty good and make delicious side dishes.

### MANGO & AVOCADO SALAD

Freshly picked mango, imported avocado, fried wontons, black sesame seeds, red onion, coriander with a honey sriracha and lime dressing

### TOMATO, BASIL & BUFFALO MOZZARELLA SALAD

Local cherry tomatoes, Basil leaves, locally made buffalo mozzarella cheese, crunchy garlic and parsley croutons and a balsamic and brown sugar reduction.

### CAESAR SALAD

Traditional Caesar salad with cos lettuce, crispy bacon, shaved parmesan cheese, garlic croutons and whole egg Caesar dressing.

### POTATO SALAD

Baby charlotte potatoes, crispy bacon, fresh Italian parsley and a stilton blue cheese dressing

### ASIAN NOODLE SALAD

Bean thread rice noodles, Chinese five-spice, garlic, fresh ginger, spring onions, red chillies, fresh coriander, fresh mint, roasted peanuts and a sweet chilli lime dressing

### CRUNCHY TORTILLA SALAD

Roma tomatoes, fresh corn kernels, Mexican black beans, Spanish onion, preserved lime cheeks, crunchy flour tortilla chips and a zesty Mexican dressing

# LAST HURRAH



menu

# LAST HURRAH

**Our buffet menu's** were created with the vision of putting on a show stopping spread, so that you can sit back and enjoy the festivities. This is best served buffet style with our beautiful buffet structures & quality serving ware.

## PACKAGE PRICING

Our buffets are priced individually and can be found on each buffet package page.

All prices are in USD and inclusive of tax

## BOOKING A TASTING FOR THIS MENU

A buffet Food Tasting can be arranged. All our tastings are 850,000 IDR per person and include 2 canapes, 2 mains, 2 desserts and 2 cocktails.

## PRICE INCLUSIONS

All includes Head chef and kitchen staff, buffet set up, buffet attendants, on-site kitchen, napkins, linen, standard white crockery, flatware, transport & travel.

# LAST HURRAH

## Brazilian bbq

### ON THE GRILL

- Slow roasted Pork Shoulder with a Honey, Soy Glaze
- Garlic Beef Rump cooked over hot coals with Chimichurri Sauce
- Barbecued Chorizo Sausage
- Grilled Chicken Tenderloins wrapped in Bacon
- Garlic Prawn Skewers
- Barbecued Pineapple seasoned with cinnamon Sugar

### SIDES

- Fried Bread Balls filled with Mozzarella Cheese
- Flame Grilled Corn on the Cob
- Brazilian Style Fried Rice

### SALADS

- Mixed Bean Salad
- Pesto Pasta Salad
- Creamy Potato and Bacon Salad

## pricing

- 52 .00 pp
- Minimum 35 pax
- 62.00 pp with tables  
& chairs

# LAST HURRAH

## American Buffet

### BBQ

Hickory Smoked BBQ Pork Ribs

Seasoned Rib-eye on the bone, Barbecued medium rare and sliced thinly

Smoked Buffalo Wings smothered in the Famous Franks Hot Sauce

### SLIDER STATION

Your guests will enjoy making their own sliders to their liking. We supply all you need to make your own Pulled pork slider, Cheeseburger slider & Philly cheese steak slider

### SIDES

Loaded French fries – Fries loaded with Pulled Pork, Jalapeños, Pico de Gallo and Mozzarella cheese

Cheese burger Spring Rolls

### SALADS

Green Apple Coleslaw

Cobb Salad

Classic Caesar Salad

Crab Louie Salad

## pricing

52 .00 pp

Minimum 35 pax (62.00 pp with tables & chairs )

# LAST HURRAH

## Australian bbq

### BBQ / MEAT

Marinated Beef Medallions

Herb Crusted Lamb Cutlets

Chicken & Chorizo Skewers

BBQ Glazed Pork Ribs

Garlic Prawn Skewers

### SIDES

Chat Potatoes & Beans

BBQ Corn

Assorted Bread Rolls

### SALADS

Mango & Avocado Salad

Tomato, Basil & Buffalo Mozzarella Salad

Caesar Salad

Garden Salad

Potato & Bacon Salad

Creamy BLT Pasta Salad

## pricing

52 .00 pp

Minimum 35 pax

62.00 pp with tables  
& chairs

# LAST HURRAH

## Indonesian buffet

Beef Rendang  
Slow Roasted Ginger and Sweet Soy Pork Belly  
Tiger Prawns cooked in a Coconut Curry  
Satay Chicken Skewers  
Nasi Goreng  
Mie Goreng  
Coconut infused Steamed Jasmine Rice  
Sweet Corn Fritters  
Gado Gado Salad  
Green Papaya Salad  
Balinese Green Bean Salad  
Balinese Sayur Urab (mixed vegetable salad)

### ADD ON OPTIONS

Suckling Pig

## pricing

52 .00 pp  
Minimum 35 pax

add 10.00 pp  
with suckling pig

62.00 pp with  
tables & chairs

# LAST HURRAH

## seafood buffet

Fresh Blue Swimmer Crab Legs (served cold)

Fresh local Balinese Oysters with Dressings (Mignonette, Wasabi Vinaigrette)

Fresh local Balinese Oysters served hot (Kilpatrick, mornay) (kilpatrick only)

Pippies cooked in our Last Hurrah style XO Sauce

Fresh Tiger Prawns with Cocktail Sauce

De constructed Fish Tacos

Mussels cooked in Cream, Garlic and White Wine

Mango and Pistachio Salad

Asparagus and Feta Salad

Classic Caesar Salad

Assortment of bread rolls

## pricing

52 .00 pp

Minimum 35 pax and must be ordered in multiple of 20

62.00 pp with tables  
& chairs

# LAST HURRAH



menu

# LAST HURRAH

**Our sit down menu's** are for those that like to be a bit fancy. Well you are in safe hands.. because we do fancy too.. Our set menus are perfect for those wanting a more elegant option. Choose straight from our packages or we are happy to customise the style of service to put your personal stamp on it. eg: full sit down / sit down 2 course & roaming dessert etc.

## PACKAGE PRICING

|                      |                   |
|----------------------|-------------------|
| 2 courses \$48.00 pp | 2 courses \$58.00 |
| pp minimum 35 pax    | with              |
| table & chairs       |                   |
| 3 courses \$56.00 pp | 3 courses \$66.00 |
| pp minimum 35 pax    | with              |
| tables & chairs      |                   |
| 4 courses \$64.00 pp | 4 courses \$74.00 |
| pp                   |                   |
| minimum 35 pax       | with              |
| tables & chairs      |                   |

All prices are in USD and inclusive of tax

## BOOKING A TASTING FOR THIS MENU

A Sit Down Food Tasting can be arranged. All our tastings are 850,000 IDR per person and include 2 canapes, 2 mains, 2 desserts and 2 cocktails.

## PRICE INCLUSIONS

Includes Head chef and kitchen staff, waiters, on-site kitchen, napkins, linen, standard white crockery, flatware, transport & travel.

## on the table

(included in all set menu)

We supply a selection of home-made bread rolls, butter & herb butter and crackers to accompany your meal

# LAST HURRAH

## roaming canapes (included in 4 course. Select 4)

CATERING

### GOONG SARONG

Prawns wrapped in golden noodles and Sweet Chili Dressing

### SPICY CUMIN MEATBALLS

Beef meatballs seasoned in cumin and Last Hurrah/s herb mix

### CHILI CRAB WONTONS

Crab wontons with chili and maple flavours

### PEKING DUCK PANCAKES

Succulent Duck, spring onion, cucumber and Hoisin Sauce wrapped in a thin pancake

### LEMONGRASS CHICKEN

Braised Chicken with Soy, Ginger & Lemongrass

### PORK BELLY BITES

Pork Belly bites, marinated and roasted with pickled cucumber and Vietnamese caramel

### WATERMELON & FETA MINI SKEWERS

Two contrasting flavours. One delicious dish. Watermelon, Feta and Mint

# LAST HURRAH

## entrees

(included in all. Select 2 for alternate drop)

### CURED SALMON

Cured Salmon with Pickled Relish & Wasabi. Served with avocado Mousse

### WAGYU BEEF RAVIOLI

Home-made Braised Wagyu & Wild Mushroom Ravioli in a Burnt Butter & Thyme Sauce

### BBQ BASIL KING PRAWNS

Whole King Prawns, barbecued with balsamic, sweet chlli, garlic & basil reduction

### GINGER & SOY CHICKEN

Ginger & Soy poached Chicken with Coriander Pesto and an Asian Salad

### VEGETARIAN TERRINE

Eggplant, Baby Spinach, Pumpkin & Ricotta Terrine with Basil Pesto

### CHILI GARLIC PRAWNS

Chili Garlic Prawns in Napolitana Sauce and toasted Sour Dough

### RED SNAPPER SUSHIMI

Red Snapper Sushimi with green chili & finger lime dressing topped with toasted coconut & pistachio

### BEEF CARPACCIO

Thinly sliced rare beef with a rocket & parmesan salad and a lermom & truffle oil dressing

# LAST HURRAH

## mains

(included in all.. Select 2 for alternate drop)

### STUFFED CHICKEN BREAST WITH VEGETABLE RATATOUILLE

Oven baked Chicken Breast stuffed with Mushrooms, Leek, Prosciutto and Garlic with a Warm Tomato and Zucchini Ratatouille.

### CRISPY SKINNED CHICKEN MARYLAND

Chicken Maryland with Crispy Skin, Mashed Russet Potatoes, Char-grilled Asparagus and Orange Jus.

### PORK CUTLETS

Pan roasted Pork Cutlet with seasoned Cauliflower Puree, wilted Spinach, Roasted Cherry Tomatoes and a Sage and Garlic Butter Sauce.

### HERB CRUSTED BEEF SIRLOIN

Beef Sirloin Herb Crusted and cooked to medium rare perfection with Potato Gratin, Roasted Baby Carrots and Red Wine Jus.

### BARRAMUNDI BALI STYLE

Barramundi fillet with roasted chat potatoes topped with prawns and kumara crisps and lemon butter sauce.

### SESAME CRUSTED TUNA

Sesame crusted yellow-fin tuna cooked rare with wasabi and avocado puree, pickled cucumber and Asian greens.

### VEGETARIAN STACK

Spinach and ricotta wrapped in eggplant and baked with a tomato and basil sauce topped with parmesan. Served with a garden salad.

### VEGAN TERRINE

Vegan Terrine, seasoned vegetables, walnuts and basil pesto layered and slowly baked in a clay dish, served warm with a rocket salad and balsamic reduction.

# LAST HURRAH

## desserts

(included in 3 & 4 course.. Select 2 for alternate drop)

Vanilla Creme Brulee

Sticky Date Pudding & Ice Cream

Kahlua Panna Cotta & Home-made Caramel

Apple & Cinnamon Crumble with Vanilla Bean Ice Cream

Citrus & Ricotta Cheese Cake