



# STARSHIP SYDNEY STARSHIP AQUA

## CANAPÉ MENU



PLEASE PICK & CHOOSE FROM THE BELOW ITEMS TO CREATE YOUR UNIQUE MENU TO MAKE UP THE MINIMUM SPEND OF \$92 PER PERSON.

### CANAPE ITEMS LEVEL 1

*\$10 per person*

- Mini beef slider with tomato, cheddar cheese & caramelised onion
- Malay coconut chicken skewers & teriyaki beef skewers w dipping sauces (gf df)
- Tomato avocado salsa tartlets with soft herbs (v)
- Mini artisan hot dog with American mustard & ketchup, fried onions in a brioche finger bun
- Selection of handmade quiches in shortcrust pastry with soft herbs & marinated feta (v)
- Salt and pepper calamari with a ginger and shallot dressing
- Soft Tortilla boats with spiced beef, avocado & tomato salsa w sour cream
- Noona style meatballs in roasted tomato sauce & melted mozzarella
- Beef bourguignon mini shortcrust pie
- A selection of nori rolls (v)
- Thai beef salad in Chinese take outs
- Truffled arancini with fresh tarragon & romesco sauce (v)
- Fresh Vietnamese spring rolls with vermicelli, prawns, mint & tamarind sauce (gf df)

### CANAPE ITEMS LEVEL 2

*\$11 per person*

- Wagyu beef brisket mini pot pie with shaved truffle pecorino, cold pressed olive oil & cracked black pepper
- Peking Muscovy duck pancake with shallots, baby coriander & hoisin (df)
- Pumpkin veloute with chive oil in a demitasse cup (v gf)
- Penne with slow cooked ragu and shaved pecorino in a mini bowl
- Seared salmon skewer with mango & lime chutney
- Steamed prawn gyoza with ponzu sauce in bamboo baskets
- Smoked trout with creamed goats cheese, dill, cracked pepper and lemon on a mini pikelet
- Oyster pillows lightly fried until golden with cumin & coriander yoghurt (gf)
- Fish & Chips - Whiting fillets fried until golden, served in their own fisherman's basket, baby caper tartare, fresh lemon

### CANAPE MENU LEVEL 3

*\$14 per person*

- Prawn and blue swimmer crab bisque in espresso cups (gf df)
- Miniature chive crumpet with Huon salmon, mousse & Yarra Valley caviar
- Australian oysters with a section of sauces & vinaigrettes, Mornay & Kilpatrick (gf df)
- Pepper crusted tenderloin fillet with basil pesto on crostini
- Peeled Yamba prawn shots with cocktail sauce, iceberg lettuce & melba toast
- Seared & pepper crusted Australian yellowfin tuna & wasabi crème
- Szechuan fried king prawns with a ginger and shallot dressing
- A selection of nigiri and nori rolls with wasabi and soy (v)
- Large Black Angus sliders on a milk bun with caramelised onions, aged cheddar, pickles iceberg lettuce & truss tomatoes with a smokey burger sauce
- Frenched lamb cutlet, grilled to perfection with basil & parmesan drizzle
- Thai green curry with free range poached chicken, turmeric rice, seasonal vegetables, coriander & toasted shallots in a mini bowl (gf)
- Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion & coriander salsa in a mini bowl (gf)
- 12-hour braised lamb shoulder in oregano with couscous, preserved lemon & greek yoghurt in a mini bowl (gf)

## FOOD STATIONS

*Please note, numbers under 120pax will incur a Chefs charge*

*The Starship Group food stations are a unique food offering, demonstrating an interactive experience offered to your guests for your special event. Our team of highly experienced chefs create an interactive & personal food experience.*

### MEXICAN TACO STATION \$20 PER PERSON

*Slow roasted wagyu for 4 to 6 hours with our own Starship BBQ rub & finished with our sticky BBQ basting.*

Pulled free range chicken

Char grilled roasted vegetables

A variety of hard and soft tortilla bases to be toasted to order avocado with fresh lime juice, Spanish onion, tomato salsa sea salt & fresh coriander with fresh lime sauce

### ASIAN & NOODLE MARKET STATION \$22 PER PERSON

*A classic Hawker food stall with all the trimmings, a selection of fried rice, school prawns, chicken all cooked fresh in front of your guests (live cooking station)*

Char Kay Teow

Hainan Chicken, poached chicken with jasmine rice, ginger, chilli and shallot dressing

Handmade egg or hokkien noodles

Crispy fried onions, crushed peanuts

Fresh mint & coriander, lemon wedges Sambal, fish sauce and chilli

### DUMPLING STATION \$20 PER PERSON

*A selection of handmade artisan dumplings served with all your favourite accompaniments*

Chicken breast & braised mushroom dumpling

Steamed pork belly buns in light tapioca flour

King Prawn dumplings

Vegetarian Selection

Confit chilli paste, Kikkoman soy & Wasabi, nam jim

### MINI SLIDER STATION \$22 PER PERSON

*A hunger stopping selection of mini sliders*

Pulled Pork

Wagyu Brisket

Roasted Vegetables

*Brioche buns, black buns, apple slaw, aged cheddar, caramelised onions, tomatoes, iceberg lettuce with a range of sauces & condiments such as chipotle, hickory and peri peri*

### PAELLA \$22 PER PERSON

*Traditional paella pans a la Valencia with Arborio rice, prawns, chicken, mussels, calamari, & chorizo*

*Vegetarian & vegan option also available on request*

## PREMIUM GRAZING STATIONS

*\$26 per person*

### ANTIPASTO & CHEESES GRAZING TABLE

*The grazing table consisting of a gourmet selection of small goods all hand selected by our executive chef portraying the finest ingredients.*

Mortadella

San Daniele prosciutto

Truffle salami inferno infused with smoked paprika

Selection of artisan sourdough from brasserie bread, charred slices

Marinated green olives with lemon peel, star anise, coriander seeds & confit garlic

Platters of char grilled vegetables, mushrooms, zucchini, capsicum

Pickled heirloom vegetables

Boccincini, vine ripened cherry tomatoes & basil leaves in dressed with virgin olive oil

A variety of locally sourced Australian cheeses all served with truffle honey, sea salt & candied fruits

Lavosh crackers and quince paste

### SEAFOOD HARVEST

*\$28 per person*

A selection of fresh Australian seafood display with all the trimmings.

Yamba prawns cooked served with fresh lemon & accompanied sauces

Huon smoked salmon

Clarence River grilled baby octopus with olive oil, lemon & garlic

Best available of Sydney or Nambucca rock oysters with red wine shallot vinaigrette sauce & Nam Jim, apple & lemon grass granita

Mini bamboo skewers of seared teriyaki salmon with sesame seeds

### JAPANESE STATION

*Market price per person*

Huon King Salmon, King fish & Harissa tuna

Selection of nigiri & nori rolls

Miso Soup

Wakame seaweed with sesame oil

Fresh horseradish, wasabi & egg yolk mayonnaise, pickled ginger, mirin vinaigrette & Kikkoman soy sauce

### DESSERT CANAPES

*\$12 per person*

A buffet of Chef's selection of Starship desserts

### GELATO BAR

*\$10 per person*

Live gelato stand of up to 8 flavours served in gelato bowls or wafer cones with all the trimmings.