



A. Q. A.

CATERING MENU

Canapé Menu

MINIMUM 10 GUESTS

3 COLD, 3 HOT, 1 SUBSTANTIAL, 1 DESSERT | \$79.00 PER PERSON

4 COLD, 4 HOT, 1 SUBSTANTIAL, 1 DESSERT | \$95.00 PER PERSON

4 COLD, 4 HOT, 2 SUBSTANTIAL, 1 DESSERT | \$110.00 PER PERSON

Cold Canapé Selections

- Freshly Made Vegetarian Vietnamese Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V, DF, GF, VG)
- Mini Tomato Bruschetta with Fresh Basil and Oregano on Ciabatta Bread (V, VG, DF)
- Pork & Shitake Mushroom San Choy Bow served in Baby Cos Lettuce Cups and Crispy Wonton (DF, GF)
- Chilled Yamba King Prawns served with Marie Rose Sauce (GF, DF If no sauce)
- Sydney Rock Oysters served with a Champagne Vinegar and Cucumber Mignonette and Pearls of the Sea (DF, GF)
- Gravlax of New Zealand Ora King Salmon with Dill, Cucumber and Burnt Lemon Crème Fresh on a Sourdough Crouton
- Blackened Cajun Spiced Yellow Fin Tuna served with Mango, Paw Paw & Coriander Salsa (GF)
- Seared Abrolhos ½ Shell Scallop served on Vermicelli Salad with Ginger, Lime and Lemongrass Dressing (GF)
- Petite Short Crust Tart, Confit Heirloom Tomato, Paprika Spiced Pumpkin, Spinach and Ricotta Mousse with a Caramelised Onion Jam (V)
- Fillet of Beef Tartar, Baguette Crouton drizzled with Chervil Infused Olive Oil

Please incorporate your dietary requirements in your menu selection

Appropriate menu items are Halal friendly

Please note we are unable to guarantee no cross contamination for guests with allergies

V = VEGETARIAN VE = VEGAN GF = GLUTEN FREE DF = DAIRY FREE

CANAPÉ MENU

Hot Canapé Selections

- Arancini with Roasted Jap Pumpkin, Bocconcini, Baby Spinach & Semi Dried Tomato (V)
- Slow Cooked Beef Brisket Stroganoff Pies with Duchess Potato Topping
- Snapper & Blue Swimmer Crab Thai Style Fish Cake and Sweet Chili Dipping Sauce (GF)
- Indonesian Satay Chicken Skewers with Spicy Peanut and Coconut Sauce (GF, DF)
- 5 spice Duck Pancakes with Cucumber, Shallots and Hoisin Sauce (DF)
- Chimichurri King Prawn and Chorizo Skewers (GF)
- Mini Beef Wellington with Mushroom Duxelles served in a Fresh Puff Pastry Parcel
- Kataifi Wrapped Haloumi Cheese drizzled with Honey and Pistachio Crumble (V)
- Harissa Spiced Chickpea Patty served with Coriander Tomato Salsa and Avocado Mouse (V, GF, DF)
- Lamb Kofta with Sumac & Labneh Tzatziki Dressing (DF if no sauce)

Substantial Canapé Selections

- Southern Fried Chicken Sliders with Coleslaw and Chipotle Aioli
- Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory
- Pecorino and Herb Crusted Lamb Cutlets drizzled with a Mint Chimichurri
- Authentic Thai Red Curry with Chicken served with Asian Greens & Jasmin Rice (DF)
- Seared Salmon served with Vermicelli Asian Noodle Salad (V option, GF, DF)
- Chargrilled Vegetable Medley consisting of Eggplant, Zucchini, Peppers and Field Mushroom resting on a Napolitana Sauce (V, DF)
- Homemade Roasted Pumpkin & Ricotta Ravioli served on a Sage and Burnt Butter Sauce (V)
- Garlic King Prawns sautéed in a Champagne Cream Sauce served on a Bed of Pilaf Rice

Desserts

- Seasonal fresh fruit platters
- Chefs Selection of Petit fours
- A selection of fine Australian cheese served with dried fruit and deli style crackers

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Platter Options

ADDITIONAL TO CANAPÉ MENU

Grazing Station | \$30.00 Per Person

- Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections
- Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes, Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato
- Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts
- Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

Oyster and Prawn Bar | \$32.00 Per Person

- (3 Oysters + 4 King Prawns Per Person)
- A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa with Ocean King prawns served with fresh lemon and aioli with condiments

Fresh Cold Seafood Platter | \$85.00 Per Person

- (Seafood selection may change dependant on season)
- Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

Seasonal Cheese and Fruit Platter | \$20.00 Per Person

- Selection of Fine Australian Cheese & Seasonal Fruits Served with dried fruit, gourmet grissini, crackers and walnut bread

Honey Baked Ham Station | \$20.00 Per Person

- Whole honey baked ham sliced and served with freshly baked damper style bread rolls, condiments, relishes, various mustards +more

Rustic Cajun Station | \$25.00 Per Person

- Pulled Beef Brisket with smoked hickory barbecue glaze and Crispy Southern Fried Chicken served with freshly baked damper style bread rolls, condiments, crunchy slaw +more

Dessert Station | \$20.00 Per Person

- Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes

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Chef's Shared Platters

MINIMUM 10 GUESTS

\$300.00 | 2 GUESTS

\$100.00 PER PERSON THEREAFTER

Platter Inclusions

- Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus
- Platters of fresh Tiger prawns accompanied with seafood aioli (GF)
- Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)
- Dill, red onion and caper berry potato salad (V)
- Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)
- A selection of boutique rolls with butter portions

Choice of

- Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes
- Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

To Finish

- A selection of fine Australian cheese served with fresh and dried fruit with deli style crackers
- Tea, herbal teas and coffee
- **If you prefer something sweet, please let us know!

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Summer Buffet

MINIMUM 10 GUESTS | \$80.00 PER PERSON

On Arrival

- Assortment of Chef Selection Canapés

Starters

- Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables Roast pumpkin, bocconcini and baby spinach arancini (V)

Warm Buffet

- Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
- Strip loin duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Seafood

- Lemon and herb crusted Market Fish fillet served with a hollandaise sauce and grilled asparagus
- Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Salads

- Dill, red onion and caper berry potato salad (V)
- Caprese salad of tomato, bocconcini and fresh basil (V)
- Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)
- A selection of boutique rolls with butter portions

To Finish

- Seasonal fresh fruit platters
- Chef's selection of house desserts made fresh on board daily
- Tea, herbal teas and coffee

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Buffet Menu 1

MINIMUM 10 GUESTS | \$110.00 PER PERSON

On Arrival

- Assortment of Chef Selection Canapés

Starters

- Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables
- Roast pumpkin, bocconcini and baby spinach arancini (V)

Warm Buffet

- Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
- Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Seafood

- Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus
- Platters of fresh Tiger prawns accompanied with seafood aioli (GF)
- Sydney Rock Oysters with champagne & vinaigrette & pearls of the sea (2 per person)

Salads

- Dill, red onion and caper berry potato salad (V)
- Caprese salad of tomato, bocconcini and fresh basil (V)
- Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)
- A selection of boutique rolls with butter portions

To Finish

- Seasonal fresh fruit platters
- A selection of fine Australian cheese served with dried fruit and deli style crackers
- Chef's selection of house desserts made fresh on board daily
- Tea, herbal teas and coffee

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Buffet Menu 2

MINIMUM 10 GUESTS | \$145.00 PER PERSON

On Arrival

- Assortment of Chef Selection Canapés

Starters

- Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables
- Roast pumpkin, bocconcini and baby spinach arancini (V)

Warm Buffet

- Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
- Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Seafood

- South Australian live mussels with coconut, lemon grass and fresh coriander
- Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus
- Fresh Lobster with garlic lemon and dill butter sauce
- Seared Harvey Bay scallop served on a bed of vermicelli salad with ginger and lime dressing
- Fresh Tiger Prawns accompanied with herb and lemon aioli
- Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (3 per person)

Salads

- Dill, red onion and caper berry potato salad (V)
- Caprese salad of tomato, bocconcini and fresh basil (V)
- Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)
- A selection of boutique rolls with butter portions

To Finish

- Tea, herbal teas and coffee
- Seasonal fresh fruit platters
- Chef's selection of house desserts made fresh on board daily
- A selection of fine Australian cheese served with dried fruit and deli style crackers

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