ARISTON
CANAPÉ MENU

CANAPÉ MENU ONE

$74.00 PER PERSON
RECOMMENDED FOR 3 – 4 HOUR CHARTERS

CANAPÉ

- *fresh tuna tartare on an edible spoon with lime and caper*
- *corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)*
- *steamed prawn and pork dim sim chilli sambal*
- *torched salmon fillet on pan fried rice cake with wasabi mayonnaise and sweet soy (gf)*
- *thai chicken globe with miso butter and crisp shallots (gf)*
- *polenta and truffle chips with shaved parmesan and chives (v, gf)*
- *crisp lamb and rosemary pie with piquant chutney*

SERVED IN A SMALL BOWL OR NOODLE BOX

- *butter chicken curry with steamed basmati rice and crisp shallots (gf)*

SWEET CANAPÉ

- *mini pavlova with fresh cream and summer berries (v, gf)*

CANAPÉ MENU TWO

$86.00 PER PERSON
RECOMMENDED FOR 4 HOUR CHARTERS

CANAPÉ

- *kingfish ceviche served on an edible spoon*
- *peking duck pancakes with spring onion, cucumber and hoisin sauce*
- *corn and zucchini fritter with avocado, lime and coriander salsa (ve, gf)*
- *tempura prawn skewer with ponzu dip and green shallots*
- *aloo bonda indian potato fritters with green chilli yoghurt (ve, gf)*
- *karaage chicken with kewpie mayonnaise and togarashi*
- *spring pea, thyme and manchego risotto ball with olive mousse (v, gf)*
- *pulled pork slider with shaved fennel and apple slaw*

SERVED IN A SMALL BOWL OR NOODLE BOX

- *Slow-roast 12-hour lamb shoulder with creamy mash and sautéed mushrooms jus (gf)*
- *fillet of rock ling with ginger and shallots in master stock and steamed rice*

SWEET CANAPÉ

- *chefs selection of summer desserts (v)*

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ARISTON
CANAPÉ MENU

Substantial Items and Sliders

$12.00 PER ITEM, PER PERSON

SLIDERS

- *prawn roll with shredded lettuce and sauce marie in soft brioche*
- *baby beef burger with cheese, tomato, lettuce and chilli mayonnaise*
- *teriyaki chicken and pickled slaw slider with siracha mayo*

SUBSTANTIAL ITEMS - SERVED IN A SMALL BOWL OR NOODLE BOX

- *mini poke bowls with salmon or tuna, pickled carrot, crisp raddish and edamame (gf,v-option)*
- *beer battered flathead gougons with tartare sauce and chips*
- *thai green chicken curry with fragrant rice and crisp shallots (gf)*
- *slow cooked pork ragout with wild mushrooms, garlic mash, gremolata (gf)*
- *sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal (ve, gf)*
- *braised beef bourguignon with root vegetables and parisienne mash (gf)*
- *thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa (gf)*
- *char sui pork with vegan fried rice and fried eschallots*



Please note:
All charters will attract a chef charge of $430 for a 4 hours charter.
*Each additional hour is $100 *Public holiday chef rates apply.*

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ARISTON
PLATTER MENU

OYSTER PLATTER - $175.00
recommended for 10 people
24 x fresh pacific or sydney rock oysters with shallot and citrus dressing (ve, gf)

PRAWN PLATTER - $200.00
recommended for 10 people
30 x ocean cooked king prawns cracked pepper and lemon (gf)

PRAWN AND OYSTER PLATTER - $400.00
recommended for 10 people
24 x fresh pacific oysters or sydney rock oysters (ve, gf)
30 x ocean cooked king prawns peeled (gf)
300g seaweed salad with miso dressing (ve, gf) with fresh lemon and lime wedges selection of sauces

SEAFOOD PLATTER - $660.00
minimum 10 people (can be ordered in multiples of 10 only)
24 x ocean cooked king prawns | 24 x fresh pacific oysters,
2 x blue swimmer crab | 5 x balmain bugs ó cut,
250g smoked salmon with shaved spanish onions, capers, fresh lemon and lime wedges selection of sauces

HAM BUFFET - $475.00 PER HAM
whole guinness and honey baked ham with condiments and boutique bread rolls

ANTIPASTO PLATTER - $200.00 (MIN 10 GUESTS)
(can be ordered in multiples of 10 only)
rustic italian breads, grissini and flatbreads [including gf options]
oven baked semi dried tomatoes, marinated green olives, grilled eggplant and zucchini, dolmades, cornichons, marinated artichokes, persian fetta, hot sopressa salami and san danielle prosciutto, shaved bone ham

CHEESE PLATTER - $200.00 (MIN 10 GUESTS)
(can be ordered in multiples of 10 only)
selection of three cheeses, fresh and dried fruits, quince paste and assorted crackers [including gf options]

Please note:
When ordering platters only, a $130.00 drop off fee will apply.
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20/11/26

ARISTON
BUFFET MENU

BUFFET MENU ONE

$ 120.00 PER PERSON
SERVED AS A SIDE OR TABLE BUFFET

CANAPÉ

- *peking duck pancake with spring onion, cucumber and hoisin sauce*
- *corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)*
- *spring pea, thyme and manchego risotto ball with olive mousse (v, gf)*

BUFFET

- *assorted boutique bread rolls with butter (v)*
- *chilled pacific oysters with shallot and citrus dressing [2 per person] (gf)*
- *fresh king prawns dill and lime aioli [3 per person] (gf)*
- *chermoula brushed barramundi lemongrass butter sauce (gf)*
- *greek roasted chicken pieces with lemon oragano dressing (gf)*
- *slow roast 12 hour lamb shoulder with caramelised shallots and button mushrooms, jus (gf)*

SIDES

- *insalata of finely shaved cabbage, italian parsley, pine nut and raisin with grated pecorino (v, gf)*
- *crisp broccolini salad with chilli and baby capers (ve, gf)*
- *cocktail potato salad with and grain mustard and herb vinaigrette (ve, gf)*

DESSERT

- *chefs selection of summer desserts (v, ve, gf)*



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ARISTON
BUFFET MENU

BUFFET MENU TWO

$ 145.00 PER PERSON
SERVED AS A SIDE OR TABLE BUFFET

CANAPÉ

- *fresh tuna tartare on edible spoon with lime and caper*
- *peking duck pancake with spring onion, cucumber and hoisin sauce*
- *bengal spiced cauliflower fritti with lemon dip (ve, gf)*

BUFFET

- *assorted boutique bread rolls with butter (v)*
- *ocean cooked king prawns with dill aioli [3 per person] (gf)*
- *fresh pacific oysters with shallot and finger lime dressing [2 per person] (ve, gf)*
- *smoked tasmanian salmon with fine eschallots, chives, lemon and baby capers (gf)*
- *bbq salmon fillets with fresh rocket and salsa verdi (gf)*
- *pan fried chicken supreme marinated in sage, lemon zest and chilli (gf)*
- *whole roasted beef fillet with red wine and rosemary jus (gf)*

SIDES

- *rocket, pear and parmesan salad with balsamic glaze and extra virgin olive oil (v, gf, ve)*
- *cauliflower steaks with pomegranate, fetta and fresh chimichurri dressing (v)*
- *kipfler potato salad with fresh herbs and crisp shallots and light mustard dressing (v, gf, ve)*

DESSERT

- *chefs selection of summer desserts (v, ve, gf)*

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