



AUORA

— LUXURY CHARTERS —

Sydney **MENU**



Canape Packages

Silver package

\$93.50pp
 4 x Cold canapés
 4 x Warm canapés
 1x substantial canapé
 1x Dessert canapée

Gold package

\$110pp
 5 x Cold canapés
 5 x Warm canapés
 2 x substantial canapés
 2 x Dessert canapés

Platinum package

\$126.50pp
 5 x Cold canapés
 5 x Warm canapés
 2 x substantial canapés
 2 x Dessert canapés
 1x Grazing Platter

Cold Canapes

Wild Mushroom Tartlet (V)

Mushroom Duxelles . Butter Puff . Pecorino . Truffle Oil

Mini Poke Bowl (GF)

Salmon Sashimi . Edamame . Seaweed Salad . Ginger .
 Miso . Wasabi Pea

Tiger Prawn Cocktail (GF)

Freshly Peeled Prawn . Nanna Nel's Marie Rose Sauce .
 Cucumber

Sydney Rock Oyster (GF)

Smoked Mignonette | Finger Lime Caviar

Mini Leek & Gruyere Tart (V)

Shortcrust pastry . Egg . Leek . Gruyere . Onion Jam

Caprese Skewer (V)(GF)

Cherry Tomato . Bocconcini . Basil . Balsamic Reduction

Tuna Tartare Tart (GF)

Charcoal Tartlet . Raw Yellowfin Tuna . Avocado .
 Jalapeño . Coriander . Lime

ADD ON + \$27.50

New England Lobster Rolls



Hot Canapes

Vietnamese Pork Skewer (GF)
Pork . Herbs . Caramelised Palm Sugar Dressing

Meatballs in Nonna's Sauce
Pork And Veal Meatball . Nonna's Tomato Sugo .
Parmesan

Thai Chicken Curry Puff
Pastry . Chicken . Potato . Curry . Nước Chấm Dipping
Sauce

Chicken Satay Sticks (GF)
Marinated Chicken . Satay Sauce . Coriander

Prawn Tom Yum Shooter (GF)
Prawn . Tom Yum Soup . Kaffir Lime

Cocktail Pie
Curried Beef Pie . Raita . Mango Chutney

Lamb Skewer
Lamb Backstrap . Tzatziki . Microherbs

Thai Fish Cake
Fish Cakes . Pickled Cucumber . Herbs . Nuoc Cham

Sausage Rolls
Pork & Fennel . Butter Puff . Tomato Relish

Substantial Canapes

12 Hour Pulled Pork Slider
Texan Spiced Pork . Apple And Cabbage Slaw . Chipotle

Portuguese Chicken Slider
Marinated Chicken . Mayo . Lettuce . Cheese

Falafel Slider (V)
Falafel . Baba Ghanoush . Tabouli

Mini Bánh Mì
Grilled Lemongrass Chicken . Pickled Daikon . Coriander
. Whole Egg Mayonnaise . Soy

Thai Beef Salad (GF)
Sliced Rare Beef . Herb Salad . Peanut . Lime . Fish Sauce

Salad Nicoise (GF)
Smoked Trout . Egg . Green Bean . Kipfler . Tomato . Olive

Satay Chicken (GF)
Satay Chicken Skewer . Noodles . Cucumber . Coriander

Lemongrass Pork (GF)
Slow Cooked Sticky Pork Neck . Coconut Rice .
Cucumber Pickle



Dessert Canapes

Dark Chocolate & Hazelnut Mousse Cake

White Chocolate and Macadamia Brownies

Chocolate & Salted Caramel Tart

Lemon Meringue Tarts

Vegan Chocolate Orange Cake (VG)

Carrot & Pecan Petites

Chocolate & Raspberry Brownies (GF)

Nutella Brownies

Passion Fruit Polenta Baby Cakes (GF)

Rainbow Choc Mud Cupcakes

Russian Honey Cakes

Passionfruit Curd Tart

Grazing Platters

Cheese Platter - Selection of Local & Imported Cheeses, Crackers & Lavosh, Selection of Fresh & Dried Fruit, Quince Paste

Charcuterie Platter - Salami & Prosciutto, Selection of Local & Imported Cheeses, Crackers & Lavosh, Selection of Dips

Seasonal Fruit Platter - Selection of Seasonal Fruit with Chocolate Dipping sauce

\$38.50 per person if requesting these grazing platters only



Canapes'

8 person minimum \$88 per person - Selection of each canapé

Lamb Backstrap Skewers

Lamb backstrap . Tzatziki

Wild Mushroom Tartlet (V)

Mushroom Duxelles . Butter Puff . Pecorino . Truffle Oil

Mini Poke Bowls (GF)

Salmon Sashimi . Edamame . Seaweed Salad . Ginger . Miso . Wasabi Pea

Tiger Prawn Cocktails (GF)

Freshly Peeled Prawn . Nanna Nel's Marie Rose Sauce . Cucumber

Sydney Rock Oysters (GF)

Smoked Mignonette | Finger Lime Caviar

Mini Leek & Gruyere Tarts (V)

Shortcrust pastry . Egg . Leek . Gruyere . Onion Jam

Mini Prawn Bánh Mì

Grilled Lemongrass Prawns . Pickled Daikon . Coriander . Whole Egg Mayonnaise . Soy

Portuguese Chicken Slider

Marinated Chicken . Whole Egg Mayonnaise . Lettuce . American Cheese

ADD ON +\$27.50

New England Lobster Rolls



Banquet Menu

2 Courses \$108.90 per person
Choose 2 Entree & 2 Main

ENTREE

Chargrilled Octopus
On a bed of smokey eggplant puree,
with pickled baby onions

Spring Bruschetta
Toasted baguette slice, topped with smashed
asparagus, ricotta, basil and parmesan

Salmon Crudo
Finely sliced raw salmon with fennel,
pickled apple and lemon oil

Lamb Kofta
Served with tahini sauce, pine nuts and micro
herb salad

Gin and Tonic Prawn Cocktail Salad
Crystal Bay prawns, Cos, Avocado & Spanish
Onion with Gin Marie Rose

MAIN

Slow roasted Greek Lamb Shoulder
Served on a bed of herbed cous cous, with
pomegranate and micro herb salad

Braised Chicken
Served with prosecco, peas, asparagus
and new potatoes

Roasted Salmon
Served on a bed of Moroccan brown rice
salad, with herbed aioli

Baked Baramundi Fillets
Cooked in prosecco, tomato and
Sicilian olive sugo

Beef Cheek Bourguignon
Slow Braised with gremolata

Sides: Garlic & Rosemary Chat Potatoes, Steamed Greenbeans with
Tamari Almonds & Crusty Bread



Banquet Package

Minimum 12 Guests

Silver package

\$143pp

*2 x Canapés on arrival
2 x Entree Platters
2 x Main Platters & Sides
1x Dessert canapé*

Gold package

\$165pp

*3 x Canapés on arrival
3 x Entree Platters
2 x Main Platters
2 x Dessert canapés*

Platinum package

\$187pp

*3 x Canapés on arrival
1x Seafood Platter
3 x Entree Platters
2 x Main Platters
2 x Dessert canapés
1x Gourmet Cheese Platter*



Grazing Platters

8 person minimum for each selection.

Classic Antipasto *(\$38.50 per person)*

Selection of Cheeses . Cured meats . Dips . Crackers . Dried Fruit

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Deluxe Antipasto *(\$41.80 per person)*

Selection of Cheeses . Cured meats . Olives . Dips . Nuts . Crackers . Fresh & Dried Fruit .

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Ploughman's *(\$44 per person)*

Smoked Ham . Pork Pies . Cheeses . Pickles . Chutney . Dips . Bread

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Seasonal Fruit *(\$33 per person)*

A styled selection of Seasonal Fruit

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Mixed Baguette (Choice of...) *(\$49.50 per person)*

Turkey . Cranberry . Brie

Triple Smoked Ham . Vintage cheddar . Chutney

Prosecco Braised Chicken . Celery . Mayo

Smoked Salmon . Cream Cheese . Spanish Onion . Cucumber

Pastrami . Sauerkraut . Swiss cheese . Thousand Island

Mixed leaves . Tomato . Cucumber . Carrot . Sprouts . Grainy Mustard

Felafel . Hummus . Tomato . Cucumber . Rocket

Seafood

8 person minimum for each selection.

Cold Seafood *(\$60.50 per person)*

Peeled Prawns . Oysters . Smoked Salmon . Bread roll . Lemon . Condiments
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Deluxe Cold Seafood *(\$71.50 per person)*

Peeled Prawns . Oysters . Smoked Salmon . Moreton Bay Bugs
Bread roll . Lemon . Condiments +ADD Lobster *\$33 per person*
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Sushi and Sashimi

Small \$99 | Medium \$143 | Large \$203.50

Selection of Sushi and Sashimi . Lemon . Soy . Ginger . Wasabi

Fine dining

Fine dining *(\$187 per person)* for up to 8 guests
3 Course menu tailored to your preference - Chef required
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Chef \$660 based on a minimum 4 hour charter. Additional hours are \$100 per hour





Salads

Small (5-7 Pax.) \$60.50 | Medium (12-15 Pax) \$93.50 | Large (20-25 Pax.) \$132

Heirloom Tomato Salad (GF, V)

Heirloom tomatoes . Basil . Buffalo mozzarella . Vincotto vinaigrette.

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Nan's Coleslaw (GF, V)

Cabbage . Carrot . Shallot . Roasted hazelnut . Creamy dressing

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Creamy Potato Salad (GF)

Potato . Bacon . Shallot . Wholegrain mustard dressing

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Green Salad (GF, V, VG)

Cos . Cucumber . Green capsicum . Avocado . Red wine vinaigrette

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Garden Salad (GF, V, VG)

Mixed leaves . Tomato . Cucumber . Carrot . Balsamic vinaigrette

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Potato salad (GF, V, VG)

Potato . Herbs . Chive vinaigrette

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Asian Slaw (GF, V, VG)

Cabbage . Pickled carrot . Shallots . Coriander . Peanuts . Sweet and sour vinaigrette.

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Gourmet Greek Salad (GF, V, VG)

Cos . Tomato . Cucumber . Capsicum . Feta . Olives . Lemon oregano vinaigrette



Kids Menu

\$49.50 per person

Pasta dish of the day

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Selection of mini sliders

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Nuggets or fish and chips

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Chocolate cake or macarons and ice cream with fresh seasonal fruit



Dessert Platters

8 person minimum for each selection.

Mixed Brownie (\$27.50 per person)

Nutella Fudge . White Choc Macadamia . Caramel Blondie

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Mixed Petit Fours (\$38.50 per person)

Choc Hazelnut Mousse Cake . Passionfruit Polenta Cakes (GF) .

Raspberry Cheesecake . White Choc and Macadamia Brownie

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Mixed Cupcake (\$22 per person)

Selection of Iced Mini Cupcakes

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Seven Deadly Sins (\$38.50 per

person) Full of Everything

Chocolate!

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Willy Wonka's Garden (\$33 per person)

A colourful selection of Sweet Treats, Lollies and Fruit

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Girl's Day Out (\$33 per person)

Choc dipped strawberries . Mini strawberry Cupcakes . Selection of Pink Sweet Treats.