

Canapé Selection Menu

CHOICE OF SEVEN (7)

\$50 PP

Assorted mini quiches
Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce)
Golden crumbed calamari with lemon tartare sauce
Assorted mini pies
Mini beef dim sims with sweet chili sauce
Mini spring rolls with sweet and sour sauce
Garlic prawn twisters with lime and herb aioli
Baked chicken drumettes with honey soy (GF if no sauce)
Spicy beef chipolatas with tomato chutney
Beer battered fish goujons with tartar sauce
Mini beef meatballs accompanied with Napolitana sauce
BBQ beef skewers with onion and capsicum tzatziki (GF)
Pork wontons with plum chili jam
Spinach and cheese triangles with tomato and basil salsa
Golden fried tempura chicken strips with honey soy mustard
Moroccan lamb skewers with home-style tzatziki sauce (GF)
Prawn and pork wontons served with chili plum chutney
Mini bruschetta with basil and oregano on ciabatta bread
Chicken San choy bow (GF if no sauce)

INCLUDED DESSERTS

Seasonal fresh fruit platters
Chocolate ganache cake with Chantilly cream
Freshly brewed tea and coffee

SUBSTANTIAL CANAPÉS

RECOMMENDED ADDITIONAL SELECTIONS ON 4 HOUR CHARTERS

Antipasto Platters	\$20pp
Classic Beef Sliders	\$5pp
Southern Fried Chicken Sliders	\$5pp
Spinach and ricotta ravioli with baby eggplant and olives tossed in Napolitana sauce served in Noodle Boxes	\$12pp
Hokkien noodles with BBQ pork Served in Noodle Boxes	\$12pp

Opera Buffet

\$60 PP

SEATED BUFFET

Antipasto platter of cured meats, marinated vegetables and cheese

Portuguese style chicken marinated in fresh chilli, lime & parsley

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction

Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter

Pearl couscous with pumpkin, baby spinach, sumac roasted cauliflower, crispy prosciutto, goat's cheese and labneh dressing

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, spanish onions, olives and herbed vinaigrette

King prawn, crab meat & avocado seafood salad

Honey baked leg of ham

Platters of fresh Tiger prawns accompanied with seafood aioli

Crisp, freshly baked dinner rolls

DESSERTS

Chef's selection of house desserts

Seasonal fresh fruit platters

OPTIONAL UPGRADE

Rare Roast Beef \$5pp

Chef selection - 3 canapes on arrival \$9pp

Sydney rock and pacific oysters \$10pp

Sydney Harbour Buffet

\$70 PP

SEATED BUFFET

Antipasto platter of cured meats, marinated vegetables and cheese

Portuguese style chicken marinated in fresh chilli, lime & parsley

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction

Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter

Pearl couscous with pumpkin, baby spinach, sumac roasted cauliflower, crispy prosciutto, goat's cheese and labneh dressing

Salt & pepper calamari served with a homemade aioli

Steamed New Zealand ½ shell mussels served with a tomato, lemon and coriander salsa (GF)

Triage of salmon – whole baked salmon, smoked salmon and salmon caviar topped with caperberries (GF)

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, spanish onions, olives and herbed vinaigrette

King prawn, crab meat & avocado seafood salad

Honey baked leg of ham

Platters of fresh Tiger prawns accompanied with seafood aioli

Crisp, freshly baked dinner rolls

DESSERTS

Chef's selection of house desserts

Seasonal fresh fruit platters

OPTIONAL UPGRADE

Rare Roast Beef \$5pp

Chef selection - 3 canapes on arrival \$9pp

Sydney rock and pacific oysters \$10pp

Canapés & Food Stations

CHOICE OF SIX (6)

\$80 PP

Mini Angus beef stroganoff pies with duchess potatoes

Peking duck pancake with shallots and chilli jam

Chef's selection of mini flans arancini filled with bocconcini, roast pumpkin and baby spinach (V)

A selection of rice paper rolls with sesame dipping sauce (V/VG upon request)

Indonesian satay skewers with spicy peanut and coconut sauce (GF)

Mini bruschetta with basil and oregano on ciabatta bread (V)

Gourmet assorted wraps of chicken caesar, leg ham and roasted vegetables

Smoked salmon terrine on toasted ciabatta

Panko crumbed King prawns served with wasabi mayo

Arancini with bocconcini, pumpkin, baby spinach and caramelised onion (v)

FOOD STATIONS

CHOICE OF 2 OF THE BELOW INFLUENCES

ASIAN INFLUENCE

(CHOICE OF 4)

Thai red curry with baby bok choy, bean sprouts served with jasmine rice

Chinese BBQ pork and Asian vegetables stir fried with Hokkien noodles

Steamed barramundi with an infusion of coriander, lemongrass and lime chilli on banana leaf (GF)

Thai beef salad tossed with baby corn, cucumber, carrot and vermicelli noodles

Asian green salad (V)

Stir fried fillet of beef in an onion and black bean sauce

Thai seafood rice crispy noodle salad

EUROPEAN INFLUENCE

(CHOICE OF 4)

Antipasto platter with an assortment of cured meats, vegetables and cheeses

Orecchiette salad with roasted pumpkin, baby spinach, caramelised onion, pistachios, topped with crumbed goats cheese

Caprese salad of tomato, bocconcini and fresh basil

Rocket, pear and parmesan salad with herb vinaigrette (V)

Fresh pasta tossed with baby eggplant, zucchini, capsicum and mushrooms in a fresh tomato and olive oil dressing (V)

Fresh pasta with pancetta and mushrooms tossed in white wine, garlic olive oil sauce (V)

Potato au gratin – layers of potatoes, onion and parmesan cheese (V/GF)

Angus beef stroganoff resting on a bed of rice, topped with sour cream and chives

Honey baked leg of ham

Cajun lamb rump surrounded with our home-style tzatziki sauce (GF)

Roast chicken with lemon, garlic and oregano

SEAFOOD INFLUENCE

(CHEF SELECTION OF 4 - ACCORDING TO SEASONALITY)

Peeled King prawns accompanied with a tangy cocktail sauce

Mix of Sydney Rock oysters served natural, Kilpatrick and bloody Mary shots (GF)

Beer battered fish and chips with a lemon tartare sauce

Salt and pepper squid accompanied by a lime and coriander aioli

Marinated chilli, lime and coriander prawn skewers (GF)

Duo of tempura King prawns and breaded prawn cutlets

Grilled scallop in the half shell with a ginger, lime, coriander and lemongrass condiment (GF)

Smoked salmon platters drizzled with extra virgin olive oil and baby capers (GF)

Steamed barramundi marinated with aromatic chilli and lime served on banana leaves

Triage of salmon – smoked salmon, poached salmon and salmon caviar topped with caper berries (GF)

DESSERT

ALL ITEMS INCLUDED

Individual chocolate ganache tarts

Chocolate dipped strawberries

Mini gelato cones

Formal Dining

AVAILABLE JAN - OCT

3 COURSE - \$90 PP

2 COURSE - \$70 PP

ENTRÉE (ALTERNATE PLACEMENT)

Garlic king prawns, shallot champagne and champignon cream sauce served on a bed of pilaf rice

Italian antipasto plate with a variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with balsamic glaze and grissini

Slow cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce

Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce topped with pecorino crusted garlic sourdough

Warm salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and rocket with a spicy tomato chutney

Seafood pot pie with white wine cream sauce encased in puff pastry

Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki

Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled asparagus (V)

MAIN COURSE (ALTERNATE PLACEMENT)

Chargrilled beef tenderloin with red wine jus, served with kumara au gratin, truffle and duxelles mushrooms, green bean parcel and confit vine tomatoes

Herb and pistachio crusted lamb rack, chickpea patties, bouquet of carrots and green beans, glazed onion, infused with rosemary jus

Crispy skinned Tasmanian salmon, roast kipfler potatoes, lemon zest asparagus, fried baby capers in dill beurre blanc

Grilled wild barramundi fillet served with Jerusalem artichokes, caramelised baby carrots, blistered cherry tomatoes, rocket salad with a burnt lemon crème fraiche

Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red pepper sauce

Classic chicken Kiev on a bed of wilted spinach with seeded mustard sauce

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted tomato reduction (V)

Formal Dining

DESSERT (ALTERNATE PLACEMENT)

Dessert (Alternate Placement)

Coconut and Malibu crème brûlée with mix berry compote

*Baked Belgian white chocolate and lime cheesecake, with Chantilly
cream and berry coulis*

Classic Italian homemade tiramisu

*Dark chocolate ganache tart topped with a chocolate coated strawberry
and crème fraiche*

Vanilla panna cotta layered with Romanoff and liqueur strawberries

*Sticky date pudding with a butterscotch caramel sauce and
vanilla bean ice cream*

*Profiterole skewers with warm chocolate dipping sauce and
Chantilly cream*

*Table dessert tasting platters consisting of a variety of the above
featured items*