



Blue Room

CATERING MENU

Canapé Menu B

Selection of 7 Canapés | \$55 Per Person

- Italian meatballs in a Napolitaine sauce (DF, GF)
 - Chicken or Lamb Greek souvlaki and tzatziki (GF)
 - Tasmanian smoked salmon roulade on sour dough crouton
 - Peking duck pancake, served with shallot and hoisin sauce (DF)
 - Indonesian chicken satay skewer drizzled with peanut coconut sauce (DF, GF)
 - Arancini with bocconcini, pumpkin, baby spinach and caramelised onion (V)
 - Salt and Szechuan pepper calamari with lime coriander aioli
 - Prawn and chorizo skewers topped with chili onion jam (GF)
 - Panko crumbed King prawns served with wasabi mayo (DF if no sauce)
 - Mini Angus beef stroganoff pies with duchess potato
 - Chicken san choi bow served in crispy wonton cup (DF)
 - Seafood mornay risotto cakes served with dill and lime sauce
 - Steamed pork and prawn dumpling with sesame and soy dipping sauce (DF)
 - Roast vegetable tartlets filled with goats' cheese and caramelised onion (V)
 - Vietnamese vegetable & tofu rice paper rolls with sweet chili dipping sauce (V,VG,GF,DF)
 - Spinach and 3 cheese pastizzi with pesto mayonnaise (V)
 - Vol au vents filled with leek and mushrooms topped with crispy enoki (V)
 - Mini bruschetta with basil and oregano on ciabatta bread (V, VG, DF)
 - Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory Sauce
- *Chefs Selection of house desserts & seasonal fresh fruit platters | **+\$5.00 per person**

Additional Vegan/Vegetarian Substitutes

- Rice Paper Rolls with Crispy Tofu & Egg served with a Peanut & Tamarind Sauce (V, GF)
- Arancini with vegan cheese, pumpkin, baby spinach and caramelised onion (V, VG)
- Indian Vegan Samosa (V, VG)
- Vegan Spring Rolls with sweet chili dipping sauce (V, VG)

***For a more substantial option, our Food Station add on is available**

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



Food Station Menu

\$80 Per Person

Grazing Station | \$30 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

Italian Station | \$25 Per Person

- Napoletana pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction Prosciutto and Buffalo Mozzarella Pizza topped with cherry tomatoes, wild rocket & drizzle of olive oil Super Supreme Pizza with fresh pepperoni, sausage, onions, peppers, mushrooms, olives. Garlic bread topped with garlic, olive oil and fresh herbs

Honey Bakes Ham Station | \$20 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 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

Oriental Station | \$25 Per Person

- Vegetable and Hokkien Noodle Stir Fry, Char Siu Pork (Chinese BBQ Pork), Freshly made spring rolls with sweet chilli dipping sauce and crispy prawn crackers

Dessert Station | \$20 Per Person

- Seasonal Fresh Fruits Served alongside Chefs selection of house desserts made fresh on board daily

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Formal Dining Menu

Not available on the months of November and December

2-Course | \$70 Per Person

3-Course | \$90 Per Person

Entrée (Alternate Replacement)

- 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, & 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
- Pepper Crusted Beef Carpaccio, arugula and radicchio salad, dressed in caper and olive oil
- 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 Serve)

- 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 fraîche
- 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)

To Finish (Alternate Replacement)

- Coconut and Malibu crème brûlée with mix berry compote
- Baked Belgian white chocolate & lime cheesecake, with Chantilly cream & berry coulis
- Classic Italian homemade tiramisu
- Dark chocolate ganache tart topped with a chocolate coated strawberry and crème fraîche
- Vanilla panna cotta layered with Romanoff and liqueur strawberries
- Sticky date pudding with a butterscotch caramel sauce and vanilla bean ice cream
- Profiterole with warm chocolate dipping sauce and Chantilly cream
- Table dessert tasting platters consisting of a variety of the above featured items

Sydney Harbour Buffet

\$80 Per Person

Starters

- Chef's special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil
- *(GF) (V) (VF) option available upon request*

Warm Buffet

- Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
- Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)
- Honey baked leg of ham garnished with pineapple slices, served with dijon and wholegrain mustard (GF)
- Pulled Beef Brisket with smoked hickory barbecue glaze
- Creamy au Gratin Potatoes (V)

Seafood

- Triage of salmon includes a whole baked salmon, smoked salmon and salmon caviar topped with a cream cheese mousse, garnished with caperberries (GF)
- Steamed New Zealand ½ shell mussels served with a tomato ceviche (GF)
- Platters of fresh Tiger prawns accompanied with seafood aioli (GF)
- Salt & pepper calamari served with a chef's special aioli

Salads

- Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)
- Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)
- Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)
- Deconstructed Caesar Salad (V, VG)
- Crisp, freshly baked dinner rolls

To Finish

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

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The Opera Buffet

\$65 Per Person

Starters

- Chef's special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil
- *(GF) (V) (VF) option available upon request*

Warm Buffet

- Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
- Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)
- Honey baked leg of ham garnished with pineapple slices, served with dijon and wholegrain mustard (GF)
- Creamy au Gratin Potatoes (V)

Seafood

- Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Salads

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- Fusilli pasta salad tossed in freshy made basil pesto with semi dried tomato and roasted pine nuts (V)
- Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)
- Deconstructed Ceaser Salad (V, VG)
- Crisp, freshly baked dinner rolls

To Finish

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