



BLUESTONE

CATERING MENU



PLEASE NOTE THAT THIS MENU IS FOR CHARTERS
WITH 36+ GUESTS ONLY.

ALLERGY NOTICE

WHILE OUR CHEFS WILL DO EVERYTHING POSSIBLE TO CATER TO DIETARY NEEDS
WHEREVER POSSIBLE, PLEASE NOTE THAT OUR KITCHEN / GALLEY ALSO PREPARES
FOOD CONTAINING NUTS, GLUTEN, DAIRY, SEAFOOD AND OTHER COMMON
ALLERGENS. WHILE WE DO OUR BEST TO AVOID CROSSCONTAMINATION, WE CAN'T
GUARANTEE IT. IF YOU OR YOUR GUESTS HAVE A SERIOUS ALLERGY, PLEASE LET US
KNOW IN ADVANCE AND PROCEED WITH CAUTION.





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SILVER CANAPÉS - \$103.95 PP

APPROXIMATELY 10 CANAPÉS PER GUEST SERVED IN TOTAL

SMALL CANAPÉS

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche (gf)

Sweet corn, micro coriander, tortilla crisp.

Marinated beetroot bruschetta (V)

Sweet corn, micro coriander, tortilla crisp.

NSW South Coast Oyster (gf)

Chardonnay vinegar dressing

Grilled rockmelon & prosciutto skewer (gf)

fig balsamic

SUBSTANTIALS

Masterstock free range chicken (gf)

steamed bok choy, shallot ginger relish

DESSERT

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango
(GF & DF available on request)



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GOLD CANAPÉS - \$131.25 PP

APPROXIMATELY 12 CANAPÉS PER GUEST SERVED IN TOTAL

SMALL CANAPÉS

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche (gf)

Sweet corn, micro coriander, tortilla crisp.

Marinated beetroot bruschetta (V)

Sweet corn, micro coriander, tortilla crisp.

NSW South Coast Oyster (gf)

Chardonnay vinegar dressing

Grilled rockmelon & prosciutto skewer (gf)

fig balsamic

Roasted artichoke hearts

Manchego cream, crispy kale, rye crostini

SUBSTANTIALS

Masterstock free range chicken (gf)

steamed bok choy, shallot ginger relish

MB2+ Angus beef flank (gf)

tomato & feta sumer salad, salsa verde

DESSERT

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango
(GF & DF available on request)



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PREMIUM CANAPÉS - \$147 PP

APPROXIMATELY 14 CANAPÉS PER GUEST SERVED IN TOTAL

SMALL CANAPÉS

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche (gf)

Sweet corn, micro coriander, tortilla crisp.

NSW South Coast Oyster (gf)

Chardonnay vinegar dressing

Grilled rockmelon & prosciutto skewer (gf)

fig balsamic

Roasted artichoke hearts

Manchego cream, crispy kale, rye crostini

SUBSTANTIALS

Masterstock free range chicken (gf)

steamed bok choy, shallot ginger relish

MB2+ Angus beef flank (gf)

tomato & feta sumer salad, salsa verde

Pulled pork sliders (df)

pulled pork, pickles, coleslaw

Mushroom taco (v)

Grilled mushrooms, feta cheese, pickled red onion

DESSERT

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango
(GF & DF available on request)



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SILVER BBQ - \$136.50 PP

PROTEINS

Free-Range Pork & Fennel Sausages

Free range pork sausages

Middle Eastern Spiced Spatchcocks No. 5

With torn herbs and harissa yoghurt. (GF)

SIDES

BBQ Butter Corn

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

Chat potato salad (v)(gf)

honey-mustard mayonnaise, spring onions

Freshly Baked Bread Rolls

Served with Pepe Saya butter and flaky salt.

Large Garden Leaf Salad

With blackened onion, walnut, and chili dressing. (V, GF, DF)

House-Made Condiments & BBQ Sauces

An assortment of house-made accompaniments.

DESSERT

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

ADD ON CANAPES + \$39.38 PP

Pick any 3 canapes to start your charter off with.

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE



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GOLD BBQ- \$194.25 PP

PROTEINS

Middle Eastern Spiced Spatchcocks No. 5

With torn herbs and harissa yoghurt. (GF)

BBQ Pork Ribs

With ginger and smoked soy glaze.

King Leader Prawns

Marinated with eschalot, kaffir lime, and lemongrass.

SIDES

BBQ Butter Corn

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

Chat potato salad (v)(gf)

honey-mustard mayonaise, spring onions

Freshly Baked Bread Rolls

Served with Pepe Saya butter and flaky salt.

Large Garden Leaf Arugula Salad

With blackened onion, walnut, and chili dressing. (V, GF, DF)

House-Made Condiments & BBQ Sauces

An assortment of house-made accompaniments.

DESSERT

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

ADD ON CANAPES + \$39.38 PP

Pick any 3 canapes to start your charter off with.



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PREMIUM BBQ - \$241.50 PP

PROTEINS

Arrachera Flank Steak

With chimichurri.

King Leader Prawns

Marinated with eschalot, kaffir lime, and lemongrass. (GF)

Mustard-Marinated Lamb Rump

With rosemary butter and blistered tomato.

SIDES

BBQ Butter Corn

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

Chat potato salad (v)(gf)

honey-mustard mayonaise, spring onions

Freshly Baked Bread Rolls

Served with Pepe Saya butter and flaky salt.

Broccolini salad (ve)(gf)

snowpeas, orange, chilli, toasted hazelnut dressing

Large Garden Leaf Arugula Salad

With blackened onion, walnut, and chili dressing. (V, GF, DF)

House-Made Condiments & BBQ Sauces

An assortment of house-made accompaniments.

DESSERT

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

ADD ON CANAPES + \$39.38 PP

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AHOY CLUB CHARGRILL CHICKEN - \$68.25 PP

INCLUSIONS:

Protein

Chicken with specialty sauces

Sides

Assortment of salads / vegetables
Dinner rolls.

(GF & DF available on prior request)

24 hours notice is required for this menu.

GRAZING BOARDS

Charcuterie, Cheese & Fruit Board

Regular (up to 12 Pax): \$472.50

Large (up to 24 Pax): \$840

Australian brie, Manchego, Camembert, Prosciutto, Mortadella, Mild salami, berries, grapes, fresh bread slices, grissini & crackers, fruit paste, two dips.

Crudites Platter

Regular (up to 12 Pax): \$241.50

Freshly cut seasonal vegetables, an assortment of dips and relishes. (VE, GF)

Premium Grazing Station

Large (50 Pax+): from \$3402.50

Large grazing table setup with extra premium cheeses, charcuterie and fruits such as King Island smoked cheddar and blue cheese. accompanied by pickled veg, olives, dips, fruit pastes, crackers, crostini's and fresh bread.



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SEAFOOD PLATTERS

Sashimi Platter

Regular (up to 12 persons): \$404.25

Large (up to 24 persons): \$645.75

A variety of HUON sashimi salmon, Hiramasa Kingfish and Yellowfin tuna accompanied by soy, wasabi and pickled ginger. (GF, DF)

Prawns & Oysters Platter

Regular (up to 12 persons): \$383.25

Large (up to 24 persons): \$729.75

A variety of peeled, cooked king prawns and Sydney rock oysters accompanied with signature cocktail sauce and classic mignonette.(GF, DF)

Sushi Nigiri Platter

Regular (up to 12 persons): \$351.75

Large (up to 24 persons): \$682.50

A variety of mixed nigiri with prawn, salmon and avocado.(GF) (VE & DF available on request)

Seafood Grazing Station

Large (50+pax) from \$4441.50

Large grazing table set up with variety of seafood - Nigiri style sushi, cooked and peeled king prawns, oysters and sashimi with all condiments and sides. (GF) (DF available on request)





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FOOD STATIONS

ALL STATIONS ARE MINIMUM 20 GUESTS
ALL STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

Live Pizza Station
\$78.75 per person
Gluten Free: +\$7.88 pp

Watch as our chefs prepare and cook hand stretched pizzas in front of guests.
Perfect for events ranging from 20 to 180 guests.

All three of the flavours below will be available for guests to choose between.

Flavours:

Pizza Margherita

Tomato base, mozzarella, basil and parmesan cheese

Pepperoni

Tomato base, spicy pepperoni, mozzarella cheese

Vegetarian

Tomato base, seasonal vegetables such as pumpkin, rocket and goats' cheese.

Live Paella Station
Regular (feeds 20 - 25 Pax): \$1,417.50
Large (feeds 25 - 40 Pax): \$1,837.50
Extra Large: (feeds 50-60 Pax): \$2,205

Watch as our chefs prepare an authentic paella in a large, traditional paella pan
in front of guests. Perfect for events ranging from
20 to 100+ guests. One flavour below must be selected in advance.

Choose Between:

Seafood Paella

A medley of fresh seafood, perfectly cooked with fragrant spices
and aromatic rice. (GF) (DF)

Chicken & Chorizo Paella

A blend of tender chicken, smoky chorizo, and saffron-infused rice. (GF) (DF)

Vegetarian Paella

A flavourful dish featuring market-fresh vegetables and fragrant herbs. (V) (GF) (DF)