



Bluestone

DAY CHARTER MENU

(Under 36 Pax)

Canape Menu

SILVER | \$95 PER PERSON

3 Cold Canape, 3 Hot Canape, 1 Substantial, 1 Dessert

GOLD | \$120 PER PERSON

4 Cold Canape, 4 Hot Canape, 1 Substantial, 1 Dessert

PREMIUM | \$135 PER PERSON

4 Cold Canape, 4 Hot Canape, 2 Substantial, 1 Dessert

Cold Canapes

- Sesame crusted tuna tataki (df)
Wakame, kombu dressing
- Heirloom tomato bruschetta (v)
Wild rocket pesto, local honey
candied olives
- Hiramasa Kingfish ceviche (gf)
Sweet corn, micro coriander, tortilla crisp
- Australian King prawn (gf)
Cocktail sauce, snow pea tendril
- Whyte pyrenes lamb backstrap (gf)
Za'atar, hung yoghurt
- Grilled MB2 + Riverina Angus beef flank
Avocado & wasabi puree, olive oil crostini
- Cone of beetroot Tartare (v)
Whipped goat's curd, vincotto drizzle.
- Smoked eggplant tartlet (v)
Charred baby onion, sumac & feta
- Handmade sushi (gf)
Pickled ginger, soy sauce
- NSW South Coast oysters (gf)
Cucumber & black sesame dressing

Hot Canapes

- Arancini (v)
Saffron & mozzarella, chive aioli
- Karaage fried chicken
Miso mayonnaise, Blackened lime
- BBQ Duck pancakes
Cucumber, shallot and plum sauce
- Roasted mushroom tartlet (v)
Lemon thyme, Parmigiana
- Polpeti Napolitana (gf)
Italian style pork meatball, shaved
Pecorino
- Battered Rock flathead fillet
Lilliput caper tartare, Fennel fronds
- Crispy southern calamari
Bush tomato dust, lemon aioli
- Grilled chicken Yakitori (gf)
Gochutgaru spice rub, shallot curls
- Mushroom & bamboo shoot dumpling (v)
Garlic chive, coriander dipping sauce
- Handmade pork and prawn dim sim
Chili, lime & coriander dipping sauce

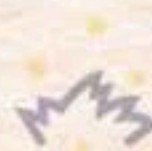


Substantial Canapes

- Angus beef burger
White onion, big mac sauce, brioche roll, pickles
- Glazed Pork Belly Bao Bun
Kewpie sesame dressing, butter lettuce
- Grilled MB2+ Angus flank steak
pearl barley, roasted truss tomatoes, parsley sauce
- Chicken & chorizo paella (gf)
heirloom tomatoes, fresh parsley
- Tasmanian salmon fillet (gf)
summer tomato & fetta salad, salsa Verde
- Baharat spiced eggplant tagine (v)
saffron cous cous, mint & lemon yoghurt

Dessert Canapes

- Chocolate brownie (v)
caramel, sea salt
- Warm apple crumble tartlet (v)
oats & brown sugar
- Gelato cones (v)
selection of chocolate, vanilla, hazelnut, mint, raspberry, mango
- Fruit brochette (v) (gf)
skewers of seasonal fresh fruit
- Chocolate & cherry tart (v)
shaved toasted coconut





Buffet Menu

GOLD | \$180 PER PERSON

2x Canapes on Arrival, 6 Platters, 1 Dessert Platter

PREMIUM | \$225 PER PERSON

3x Canapes on Arrival, 8 Platters, 2 Dessert Platter

Cold Platters

- Cooked Mooloolaba king prawns (gf)
Yuzu-Mary rose and creamed horseradish
- Sydney rock oysters (gf, df)
Confit shallot mignonette
- Selection of cured meats and cheeses
Seasonal fruits, fresh-baked lavosh and
sourdough, garlic, and hummus dip
- Heirloom tomato salad (v, gf)
Crispy basil, balsamic and
parmesan wafers
- Free range chicken salad (gf)
Watercress, dates & Green goddess
dressing
- Charred Pumpkin and corn salad (v)
Radicchio, avocado and Manchego
- Red cabbage & Fennel salad (v)
Activated walnuts and shadows of blue

Hot Platters

- Grilled spatchcocks (gf, df)
Lemon, garlic and harissa
- Slow roasted Petunya ocean trout (gf, df)
Soft herbs, chili and citrus
- Flame seared steak onglet (gf, df)
Red wine shallots and confit garlic
- Grilled King leader prawns (gf)
Kaffir lime, eschalot and lemongrass
butter
- Vine-ripened heirloom tomato and
Belvedere vodka pasta (v, gf)
Fresh basil
- Roasted Mushroom parmigiana with
herbs, garlic and tomato (v)

Dessert Platters

- Citron tart (v)
Italian meringue
- Pear frangipane tart (v)
Candied orange and yoghurt cream
- Dark chocolate and green pistachio tart (v)
Pistachio crumble and vanilla ice-cream
- Classic pavlova (v, gf)
Macerated berries, seasonal fruits and passionfruit coulis

Add On Grazing Boards

CHARCUTERIE, CHEESE AND FRUIT BOARD | \$45 PER PERSON

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanied by fresh baked lavosh, wafers, maggie beer fruit paste, mixed olives, and muscatels. Tzatziki and hummus dip.

CHARCUTERIE AND FRUIT BOARD | \$30 PER PERSON

3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled veg.

CHEESE AND FRUIT BOARD | \$30 PER PERSON

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels.

LUXE SEAFOOD PLATTER | \$55 PER PERSON

Trawler cooked and peeled king leader prawns (3x per person), Sydney rock oysters (3x per person), Cooked Baima in bugs (1x per person) variety of sashimi such as tuna, salmon and kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster - **Add \$125 per lobster**
Add cooked king crab legs - **Add \$25 per person**

SEAFOOD PLATTER | \$38 PER PERSON

Trawler cooked and peeled king leader prawns (2x per person), Sydney rock oysters (2x per person) variety of 2 sashimi such as tuna, salmon or kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster - **Add \$125 per lobster**
Add cooked king crab legs - **Add \$25 per person**

VEGETARIAN BOARD | \$28 PER PERSON

Variety of seasonal greens served raw with fresh made hummus, tzatziki and toum - crackers, tomato relish, marinated artichoke hearts and mixed olives (ve, df)

add 2 types of cheeses and seasonal fruits - **Add \$18 per person**



Food Stations

LIVE ITALIAN BAR

\$200 PER PERSON

Consisting of

Live pasta station prepared in large, aged Parmigiano cheese wheel.
Choice between hand rolled fettuccine or Penne Rigate. (CF Available)

Sauces

Cheese Wheel
Pesto & Fresh Basil (gf)
Hierloom Tomato & Vodka Sauce (v, gf,df)

Sides

Extra Virgin Olive Oil
Pine Nuts
Fresh Grated Parmesan

Optional

Add fresh baked pizzas to the station baked in front of you and guests.
One additional Chef required for Pizza

LIVE PAELLA & RISOTTO BAR

\$100 PER PERSON

Consisting Of

Large skillet filled with your favorite Risotto or Paella,
prepared in front of you and your guests.

Types To Choose From

Forest Mushroom Risotto (ve,gf)
Chicken and Cheese Risotto (gf)
Chicken & Chorizo Paella (gf)
Prawn, Mussels and White Fish Paella (gf)

Toppings

Freshly Grated Parmesan
Roasted and Seasoned Breadcrumbs
Freshly Picked Herbs

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

V = VEGETARIAN VE = VEGAN GF = GLUTEN FREE DF = DAIRY FREE



Food Stations

LIVE JAPANESE BAR

\$170 PER PERSON

Consisting of

Fresh-made sushi and sashimi prepared in front of you and your guests. (gf)

Nigiri

Aburi Salmon Nigiri (gf, df)

Kingfish Nigiri (gf, df)

Crispy Prawn Nigiri (gf, df)

Rolls

California Crab Uramaki Roll

Katsu Chicken Roll

Sashimi

Yellowfin Tuna Sashimi (gf, df)

Salmon Sashimi (gf, df)

Yellowtail Sashimi (gf, df)

Others

Oysters with Japanese Dressing (gf, dt)

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

Kids Menu

PLEASE SELECT 1 MAIN AND 1 SIDE PER CHILD (UP TO 3 MAINS AND 3 SIDES)
FOR NUMBERS OVER 10, THE CREW WILL SERVE BUFFET STYLE

\$75 PER CHILD

Mains

- Crumbed free range chicken tenderloins (df)
- Pan seared free range chicken breast (gf,df) lemon, garlic and herbs
- Mini beef sliders (2x per child)
- Rump steak (gf,df), cooked to preference
- Lightly battered market fish (df)
- Grilled market white fish (df,gf)
- Tuna and avocado sushi roll (df, gf)
- Veggie sushi roll (v, gf, df)
- Pizza margarita (v)
- Pizza Hawaiian (v)

Sides

- Hand cut Kestrel chips (ve, gf, df)
- Salad with soft lettuce aioli dressing, carrot, tomato and cucumber (ve, gf)
- Broccolini seared with EVOO (ve, df, gf)
- Steamed mixed vegetables (ve, gf, df)
- Fragrant basmati rice (ve, df, gf),

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Add On Salad Menu

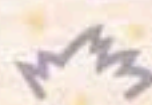
SALADS CAN BE ADDED INTO ANY CATERING PACKAGE
\$15 PER PERSON PER SALAD

MEDITERRANEAN SALADS

- *Large garden leaf & garden roquette (ve, gf, df)
caramelized red onion rings & walnut & chilli dressing*
- *Crispy endive leaves & wild roquette (v, gf)
seasonal citrus, cranberries & shaved pecorino cheese*
- *Caesar Salad
thin croutons, premium anchovy dressing, egg & prosciutto*
- *Crispy baby cos salad (v, gf)
feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato with a herb vinaigrette*
- *Radicchio leaf salad (v, gf)
sweet balsamic, pear, walnuts & goats cheese*
- *Heirloom tomato salad (v, gf)
buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze*
- *Green Salad (ve, gf, df)
baby spinach, wild roquette, French beans, broad beans, shallots, chili, sesame & lemon*
- *Charred zucchini & Aubergine (ve, gf, df)
red onion with sweet molasses pine nuts & freshly picked herbs*

ASIAN SALADS

- *Torched pointy cabbage salad (ve, gf, df)
chili, heirloom tomato & lime*
- *Edamame & avocado salad (gf, df)
bonito flakes, and yuzu dressing*
- *Charred green salad (gf, df)
sugar snaps, chili, sesame, fresh picked basil and anchovy, oregano & lemon dressing*
- *Silken tofu salad (ve, gf, df)
Sugar snaps, snake beans, radish, spring onion, sesame and bitter orange vinaigrette*





BBQ Menu

PLEASE CHOOSE 3 PROTEINS, 3 SIDES & 1 DESSERT | MINIMUM 20 PAX
\$135 PER PERSON

Proteins

- Chicken thighs with lemon, garlic & harissa (gf, df)
- Lamb cutlets with dijon, horseradish & rosemary (gf, df)
- Pork & fennel sausages (gf, df)
- Pork ribs with barbeque glaze (gf, df)
- King leader prawns with kaffir lime, shallots & lemongrass butter (gf)
- Swordfish with Agrodolce (gf, df)
- King brown mushrooms with sesame, garlic, soy & spring onion (ve, gf, df)

Sides

- Large garden leaf & garden roquette (ve, gf, df)
blackened onion and walnut & chili dressing
- Crispy endive leaves & wild roquette (v, gf)
seasonal citrus, cranberries & shaved pecorino cheese
- Caesar salad with thin croutons, premium anchovy dressing,
egg & prosciutto
- Crispy baby cos salad with feta cheese, Kalamata olives, red onion,
cucumber & heirloom tomato with a herb vinaigrette (v, gf)
- Radicchio leaf salad (v, gf) sweet balsamic, pear, walnuts & goats cheese
- Heirloom tomato salad with buffalo mozzarella, large basil leaves,
black pepper with a balsamic glaze (v, gf)
- Green salad with baby spinach, wild roquette, French beans,
broad beans, shallots, chili, sesame & lemon (ve, gf, df)
- Charred zucchini & Aubergine (ve, gf, df)
red onion with sweet molasses pine nuts & freshly picked herbs

Dessert Canapes

- Chocolate brownie with caramel and sea salt (v)
- Warm apple crumble tartlet with oats and brown sugar (v)
- Gelato cones with selection of chocolate, vanilla, hazelnut, mint,
raspberry, mango (v)
- Fruit brochette, skewers of seasonal fresh fruit (v/gf)
- chocolate & cherry tart with shaved toasted coconut (v)

