



Premium Dining

For small groups

BBQ Menu - \$76pp

2 - 8 pax

- **Celebrate Grazing - Charcuterie / Antipasto Platter**
Australian cheese, dried fruit, house made chutney, water crackers
A selection of cured meats, grilled veggies, olives, labneh, humus, pickles and grilled sumac flat bread
- **Spiced & Peppered Rump Steak** - mustard on the side
- **Smoked Salmon** - Crackers / Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream
- **Lemon Chicken** - Parsley / Minted Yoghurt
- **Classic Potato Salad** - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion
- **Quinoa Salad** - Rainbow quinoa, avocado, shaved fennel, Persian fetta, fresh chervil salad
- **Crusty French Baguette**
- **Chocolate Brownie Platter** - 8 pieces
- **Cheese Platter** - small platter



Classic BBQ Menu - \$50pp

Minimum 10 pax

- Celebrate Grazing - Charcuterie / Antipasto Platter

Australian cheese, dried fruit, house made chutney, water crackers
A selection of cured meats, grilled veggies, olives, labneh, humus, pickles
and grilled sumac flat bread

- Classic pork or beef sausages

- Chicken skewers / cracked pepper

- Greek Salad - Tomato/ red peppers/onion/fetta/ olives/ cucumber

- Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion

- Bread roll and butter

Seafood buffet - \$77pp

Minimum 10 pax

- Grilled garlic prawns

- Chargrill salmon fillets

- Sydney Rock Oysters

- Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion

- Quinoa Salad - Rainbow quinoa, avocado, shaved fennel, Persian feta
fresh chervil salad

- Crusty French Baguette

- Chocolate Brownie Platter - 8 pieces

- Cheese Platter - Small Platter

Buffet Menus

(Minimum Order: 10)

Our Buffets are served at a preferred time during the charter

The menus provide multiple food options.

If you have selected a buffet menu please nominate your preferred dining time to either your booking agent, or the crew on the day

Buffet Menu 1 - \$51pp

Minimum 10 pax

- **Celebrate Grazing** - Charcuterie / Antipasto Platter
Australian cheese, dried fruit, house made chutney, water crackers
A selection of cured meats, grilled veggies, olives, labneh, humus, pickles
and grilled sumac flat bread
- **Thai beef salad** - Thai Beef Salad with Coriander, Mint and Lime on Noodles
with Sesame Soya Dressing (GF)
- **Lemon thyme roast chicken** - Charred Lemon / Rosemary / Thyme
- **Quinoa Salad** - Quinoa, chick peas, carrots, shallots, parsley, Moroccan spice, preserved
lemon, vinaigrette
- **Mixed Vegetable Salad** - Classic mixed roasted vegetables, pumpkin, carrots, beetroot, red
peppers, semi dried tomatoes, tarragon salad
- **Crusty French Baguette**



Buffet Menu (Asian Theme) - \$76pp

Minimum 15 pax

- Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal)
- Peking Duck Spring Roll - Hoisin Plum Dipping Sauce
- Tofu & Black Mushrooms - Julianne Carrots / Chili Sesame Oil Dressing
- Braised King Prawns - Broccolini / Garlic / Chili
- BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Julienne Carrots
- Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off
- Steamed Jasmine Rice
- Custard Tart

Canapé Menus

Small Numbers Canapé Menu - \$43pp

Minimum 4 pax

- Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
- Moroccan Vegan Cocktail Pie
- Grilled chicken skewers, chermoula, lime topping
- Cucumber Tzatziki (Halal) (GF)
- Sugar Cane Prawns - Coconut Dusted / Lime Sauce
- Arancini X 2 - Roasted Pumpkin & Sage Truffle Mayo (V)
- Sweetcorn fritters - Avocado salsa



Baked Bites Platter - \$132pp **(28 pieces in total - 4 of each)**

- Spinach ricotta Roll (GF)
- Petite Chicken & Leek
- Pie Mini Steak Pies
- Chicken Empanada
- Moroccan Vegan Cocktail Pies
- Smoked Salmon Tartlet
- Arancini - Roasted Pumpkin & sage

Light Canapé menu 1 (6 Pieces) - \$38pp **Minimum 10 pax**

- Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
- Moroccan Cocktail Pie (V)
- Grilled chicken skewers, chermoula, lime topping - Cucumber Tzatziki (Halal) (GF)
- Spicy Chicken Empanada
- Tiger Prawn & green mango rice paper rolls (GF)
- Roasted Pumpkin & Sage Arancini - Mint / Coriander / Chili Sauce –(V) (GF)



Light Canapé Menu 2 (6 Pieces) - \$38pp

Minimum 10 pax

- Mini caramelised tomato and fetta tarts
- Moroccan Cocktail Pie (Vegan)
- Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
- Arancini X 2 - Roasted Pumpkin & Sage/Truffle Mayo (V) (Gf)
- Slow Cooked Lamb pie - Slow cooked lamb shoulder, rich vine ripened tomato
- Chicken Rice Paper Roll - Steamed chicken, shiso cress, rice paper rolls (GF, DF)

Canapé Menu 1 (12 Pieces) - \$66pp

Minimum 10 pax

- Moroccan Cocktail Pie (Vegan)
- Arancini X 2 - Roasted Pumpkin & Sage/Truffle Mayo (V) (GF)
- Petite Chicken & Leek Pie - Celery / Spring Onions
- Tiger prawn & green mango rice paper rolls (GF) - Mint / Coriander / Chili Sauce X 2(GF)
- Best Market Oysters - Lime Emulsion X 2(GF)
- Sugar Cane Prawns - Coconut Dusted / Lime Sauce
- Tartlet of wild mushrooms, slow cooked garlic
- Charred salmon, sweet soy and fresh basil (GF)
- Skewered Chicken X 2 - Cucumber Tzatziki



Canapé Menu 2 (14 Pieces) - \$77pp

Minimum 10 pax

- Moroccan Cocktail Pie (Vegan)
- Arancini – 4 cheese - truffle dipping sauce(V)
- Tiger prawn & green mango rice paper rolls (GF) - Mint / Coriander / Chili Sauce X 2(GF)
- Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal) X 2 (GF)
- Best Market Oysters - Lime Emulsion X 2(GF)
- Sugar Cane Prawns - Coconut Dusted / Lime Sauce X 2
- Assorted Fresh Rice Paper Rolls - Tofu / Prawn / Chicken / Veg
- Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill X 2
- Steak Green Peppercorn Pie

Platters

Starters / Entrees

Celebrate Grazing - Charcuterie / Antipasto Platter - \$155

Feeds 8 - 10 pax

Australian cheese, dried fruit, house made chutney, water crackers

A selection of cured meats, grilled veggies, olives, labneh, humus, pickles and grilled sumac flat bread



Cheese Platter | \$132

Feeds 8 - 10 pax

- Premium Australian and continental cheese
- (3) cheeses
- Fresh and dried fruit
- Chutney and water crackers

Celebrate Vegetarian Grazing -Vegetarian Antipasti & Mezze Platter - \$132

Feeds 8 - 10 pax

A celebration of fresh and delicious vegetables with the always amazing ricotta
This is a perfect addition to any celebration. A selection of crunchy vegetables, ricotta, 3 x dips, gluten free crackers and bread.

Oyster's, Prawn, Salmon Platter - \$150

- Oysters - (12)
- King Prawns - (12)
- Smoked Salmon (12 Slices)
- Baguette
- Lemons and dips

Smoked Salmon Platter - \$132

Feeds 8 - 10 pax

- Crusty Baguette
- Grilled Lemon Capers
- Pickled Red Onion
- Dill & Horseradish Cream



Celebrate Dessert - \$120

20 pieces

- 5 x Mini macaroons
- 5 x Lemon tart, smashed meringue, fresh mint
- 5 x Chocolate tart, white chocolate ganache
- 5 x Mini Pavlovas, passion fruit curd, fresh mint

Celebrate At Work - \$228

60 pieces

- 20 x Gourmet mixed pies - Homemade puff pastry, slow braised fillings & Heinz ketchup
- 20 x Gourmet sausage rolls, pork & fennel seed - Rolled in our homemade pastry, seasoned and served with Heinz ketchup
- 20 x Quiche - Delicious assortment of vegetarian quiche, semi-dried tomato & feta and cheddar & onion jam

Gourmet Mixed Pies & Sausage Rolls - \$58

15 pieces

- Delicious House made puff pastry - Slow braised fillings and Heinz ketchup

Rice Paper Roll Platter - \$110

(10 Rolls in Total / Cut in Half)

- Prawn – Tiger prawn & green mango rice paper rolls (GF)
- Vegetarian – Tempura tofu and banana flower salad (GF) (V)
- Vegetarian - Rainbow rice paper rolls, beetroot, red and yellow capsicum carrots, mint, coriander, ginger peanut sauce (GF, (V)
- Chicken – Steamed chicken, shiso cress, green papaya (GF)
- Varied sauces



Point Sandwich Platter - \$110

10 Sandwiches in Total

- **Chicken** - Chopped Breast / Italian Parsley / Mayonnaise
- **Rare Roast Beef** - Smoked / Cheese / Mustard / Pickles / Lettuce
- **Salad** - Avocado / Tomato / Cucumber / Lettuce / Vegan
- **Ham** - Cheddar / Roma Tomato / House Mayo / baby Spinach
- **Egg** - Chopped Egg / Mayo / Chives / Lettuce / Diverse Bread

Wraps Platter - \$69

(12 Pieces in Total)

- **Falafel** – Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt / Chili
- **Smoked Salmon** – Crème Cheese / Pickled Onion / Capers / Spinach
- **Chicken Caesar Schnitzel** – Cos Lettuce, Parmesan, Bacon, Dressing
- **Shaved Ham** – Cheddar / Roma Tomato / Mayo / Baby Spinach

Desserts

Fresh Fruit Platter - \$76

- Seasonal Best / Sliced / Skin Off

Sweet Treats Platter - \$76

- 3x Double Chocolate Brownie Square
- 3 x Blueberry Almond Frangipane (GF)
- 3 x French Macaroons (GF)