

These catering menus have been carefully selected to compliment Dreamtime Girl boat charter events on Sydney Harbour

Our caterers have been chosen for outstanding freshness, quality, reliability, rave reviews and many years of experience in boat catering

# *DREAMTIME GIRL*

# CANAPE MENU

Minimum order 10 Pax

## Light Canape Menu

6 pieces - \$37pp

- Smoked Salmon Tartlet  
Puff pastry / shallots / dill
- Prawn Rice Paper Parcels  
Mint / coriander / chili sauce
- Moroccan Cocktail Pie  
Vegan / high top
- Skewered Lamb Kofta  
Cumin spiced / cucumber tzatziki
- Arancini  
Mushroom / Parmesan / Truffle  
Mayo
- Spicy Chicken Empanada  
Spiced Aioli / Coriander / Shallot

## Mostly Vegetarian Canapé Menu

6 pieces - \$37pp

- Polenta Onion Tart  
Rosemary / fig
- Moroccan Cocktail Pie  
Vegan / high top
- Smoked Salmon Tartlet  
Puff pastry / shallots / dill
- Thai Beef Rice Paper Roll  
Snow pea / capsicum / cucumber /  
coriander mint Lime
- Arancini  
Mushroom / parmesan / truffle mayo
- Mediterranean Filled Pumpkin Flower  
Diced pumpkin / coriander / onion /  
cumin



# CANAPE MENU

Minimum order 10 Pax

## Canape Menu 1

12 pieces - \$66pp

- Arancini x 2  
Mushroom / parmesan / truffle mayo
- Moroccan Cocktail Pie  
Vegan / high top
- Prawn Rice Paper Parcels x 2  
Mint / coriander / chili sauce
- Petite Chicken & Leek Pie  
Celery / spring onions
- Best Market Oysters x 2  
Lime emulsion
- Vietnamese Inspired Sugar Cane Prawns  
Coconut dusted / citrus sauce
- Pumpkin Goats Cheese Tartlet  
Caramelised Onion / pine-nut
- Smoked Salmon Tartlet  
Puff pastry / shallots / dill
- Skewered Lamb Kofta x 2  
Cumin spiced / cucumber tzatziki

## Canape Menu 2

14 pieces - \$77pp

- Arancini  
Mushroom / parmesan / truffle mayo
- Moroccan Cocktail Pie  
Vegan / high top
- Prawn Rice Paper Parcels x 2  
Mint / coriander / chili sauce
- Satay Chicken Peanut Coconut Sambal x 2  
Skewers / Coriander / dry fried onion (halal)
- Best Market Oysters x 2  
Lime emulsion
- Vietnamese Inspired Sugar Cane Prawns x 2  
Coconut dusted / lime sauce \*
- Assorted Nori Rolls  
Fish / prawn / chicken / veg / egg
- Smoked Salmon Tartlet x 2  
Puff pastry / shallots / dill
- Steak Green Peppercorn Pie  
Tomato ketchup



# BBQ MENUS

Minimum Order 10 Pax



## BBQ MENU 1 - \$53 pp

- Charcuterie / Antipasto  
Bresaola / Prosciutto / Salami / Eggplant ~  
Chickpea ~ Tzatziki Dip /  
Vege Crudités / Olives / Feta / Bread / Cracker
- Classic Potato Salad  
Potato / Parsley / Dill Pickles / Egg Mustard  
Mayonnaise / Spring Onion
- Mediterranean Spiced Chicken Tenderloin  
Honey Mustard Dressing
- Assorted Gourmet Pork Sausages  
Caramelized Onion / Tomato Relish / Mustard
- Peppered Rump Steak  
Chimichurri Sauce on The Side
- Greek Salad  
Marinated Feta / Kalamata Olive / Plum Tomato  
Cucumber / Red Onion / Crisp Lettuce / Lemon  
Oregano dressing
- Crusty French Baguette

## BBQ MENU 2 - \$63 pp

- Charcuterie / Antipasto  
Bresaola / Prosciutto / Salami / Eggplant ~  
Chickpea ~ Tzatziki Dip / Vege Crudités / Olives/  
Feta / Bread / Cracker
- Grilled Lamb Cutlets  
Rosemary Tomato Relish
- Lemon Chicken  
Parsley/ Minted Yoghurt
- Classic Potato Salad  
Potato / Parsley / Dill Pickles / Egg Mustard  
Mayonnaise /Spring Onion
- Teriyaki Salmon Fillet  
Wasabi Mayonnaise
- Greek Salad  
Marinated Feta / Kalamata Olive / Plum  
Tomato / Cucumber /Red Onion / Crisp Lettuce  
/ Lemon Oregano
- Quinoa Salad  
Roast Pumpkin / Coconut / Seeds /Mint
- Crusty French Baguette



## BBQ MENU FOR SMALL NUMBERS

Minimum Order 2 pax - \$77pp

- Charcuterie / Antipasto  
Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Cracker
- Scotch Fillet Steak  
Dijonnaise / Thyme / Horseradish Cream on The Side
- Smoked Salmon Platter  
Crusty Baguette / Grilled 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  
Roast Pumpkin / Coconut / Seeds / Mint
- Crusty French Baguette
- Sweet Treats Platter  
Double Chocolate Brownie Square / GF Passion-fruit Polenta Cake / French Macarons





# BUFFET MENU

Minimum Order 10 Pax

## Buffet Menu 1 - \$51 pp

- Charcuterie / Antipasto  
Bresaola / Prosciutto / Salami / Eggplant ~  
Chickpea ~ Tzatziki Dip / Vege Crudités /  
Olives / Feta / Bread / Cracker
- Lemon Roasted Chicken  
Charred Lemon / Rosemary / Thyme
- Thai Beef Salad  
Glass Noodles / Snow Pea / Capsicum / Choy  
Sum / Baby Corn / Cucumber / Coriander Mint  
Lime Dressing
- Quinoa Salad  
Roast Pumpkin / Coconut / Seeds / Mint
- Kumera Salad  
Baby Spinach / Roasted Pine Nut / Chickpea /  
Shallot / Balsamic
- Crusty French Baguette

## BUFFET MENU 2 - \$58PP

- Charcuterie / Antipasto  
Bresaola / Prosciutto / Salami / Eggplant ~  
Chickpea ~ Tzatziki Dip / Vege Crudités / Olives /  
Feta / Bread / Cracker
- Lemon Roasted Chicken  
Charred Lemon / Rosemary / Thyme
- Thai Beef Salad  
Glass Noodles / Snow Pea / Capsicum / Choy  
Sum / Baby Corn / Cucumber / Coriander Mint  
Lime Dressing
- Smoked Salmon  
Crusty Baguette / Grilled Lemon / Capers /  
Pickled Red Onion / Dill / Horseradish Cream
- Caramelised Onion Pumpkin & Pepper  
Polenta Tart
- Kumera Salad  
Baby Spinach / Roasted Pine Nut / Chickpea /  
Shallot / Balsamic
- Exotic Rice Salad  
Black Rice / Pickled Beetroot / Walnuts / Baby  
Spinach / Feta / Balsamic
- Crusty French Baguette



## ASIAN BUFFET MENU

Minimum Order 15 pax - \$74pp

- Satay Peanut Coconut Sambal  
Coriander / Dry Fried Onion (Halal)
- Peking Duck Spring Roll  
Hoisin Plum Dipping Sauce
- Dumplings  
Prawn with Soy & Hot Chili ~ Pork Dim Sim with  
Ginger Soy ~ Vegan with Masterstock
- Marinated Ocean Trout  
Ginger Soy / Baked / Crispy Skin / Snow Peas
- Tofu & Black Mushroom  
Julienne Carrots / Chili Sesame Oil Dressing
- Drunken Chicken Breast  
Szechuan Star Anise Master Stock
- BBQ Pork Noodles  
BBQ Pork / Curried Singapore Noodles / Shallot /  
Julienne Carrots
- Braised King Prawns  
Broccolini / Garlic / Chili
- BBQ Pork Noodles  
BBQ Pork / Curried Singapore  
Noodles / Shallot / Julienne Carrots
- Chinese Greens  
Pak Choi or Choy Sum / Oyster Sauce
- Steamed Rice
- Fresh Fruit Platter  
Seasonal Best / Sliced / Skin Off
- Custard Tart

# *BREAKFAST / BRUNCH MENU*

Minimum Order 15 pax - \$25 pp

- Fresh Fruit Skewers  
6 Inch Bamboo Skewers of Seasonal Fruit
- Mini Danish Pastries  
Assorted Varieties
- Banana Bread  
GF Available on Request
- Polenta Onion Tart  
Rosemary / Fig
- Savoury Muffins  
House Made Caramelised Onion / Olives / Seasonal  
Roast Veg / Pesto





# PLATTER MENU

Minimum Order 1 Platter

- **Charcuterie / Antipasto Platter - \$132 per platter**  
Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~  
Tzatziki Dip / Vege Crudités / Olives / Feta / Bread /  
Cracker
- **Seafood Platter - \$170 per platter**  
Oysters (12)  
Peeled King Prawns (12)  
Hickory Smoked Salmon (12 Slices)  
Accompaniments / Baguette
- **Sushi Platter ~ Nori - \$132 per platter**  
Salmon / Tuna / Teriyaki Chicken / California / Tempura  
Prawn / Tofu / Egg / Cucumber / Avocado
- **Smoked Salmon Platter - \$132 per platter**  
Crusty Baguette / Grilled Lemon / Capers / Pickled Red  
Onion / Dill / Horseradish Cream





## PLATTER MENU

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- **Rice Paper Roll Platter - \$105 per platter**  
10 Rolls in Total / Cut In half
- **Cheese Platter - \$145 per platter**  
Australian & Imported / Cheddar / Wash Rind / Blue / Brie / Crackers / Dried Fruits / Nuts
- **Fresh Fruit Platter - \$80 per platter**  
Seasonal Best / Sliced / Skin Off
- **Sweet Bites Platter - \$76 per platter**  
Double Chocolate Brownie Square / GF Passion-fruit Polenta Cake / French Macarons



# PLATTER MENU

## Wraps Platter

12 Pieces in Total - \$67 per platter

- 3 x Falafel Wrap  
Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt / Chili
- 3 x Smoked Salmon Wrap  
Creme Cheese / Pickled Onion / Capers / Spinach
- 3 x Double Smoked Ham Wrap / Cheddar / Roma Tomato / Mayo / Baby Spinach
- 3 x Chicken Caesar Schnitzel Wrap  
Cos Lettuce / Shaved Parmesan / Crispy Bacon / Caesar Dressing



# PLATTER MENU

## Point Sandwich Platter \$132 per platter

### 10 Sandwiches In Total

- 2 x Chicken / Parsley / Mayonnaise on white bread
- 2 x Beef / cheese / onion / mustard / pickles / lettuce/ chutney on Multigrain bread
- 2 x Salad-Avocado / tomato / cucumber / Lettuce / no butter on whole meal bread  
(V+ V GF Dairy free / Nut Free / Halal)
- 2 x Ham / smoked cheddar / roma tomato / house mayo / baby spinach on multigrain
- 2 x Hand chopped egg / mayonnaise / chive / lettuce on brown bread





## *BAKED BITES PLATTER*

27 Pieces - \$145

3 x Moroccan Vegan High-Top Cocktail Pie

3 x Smoked Salmon Tartlet  
Puff Pastry / Shallots / Dill

3 x Arancini ~ Mushroom & Parmesan  
Truffle Mayonnaise (Gluten Free / Vegetarian)

3 x Cauliflower 'Sausage' Roll

3 x Petite Chicken & Leek Pie  
Celery / Spring Onions / Crisp Golden Pastry

3 x Baked Vegetarian Samosa  
Minted Yoghurt Raita

3 x Steak Green Peppercorn Mini Gourmet Pies  
Tomato Ketchup

3 x Pork & Fennel Mini Sausage Rolls  
Ketchup

3 x Spicy Chicken Empanada  
Spiced Aioli / Coriander / Shallot