



# SHORE THING CATERING MENU



## SELECT CANAPÉ MENU

**\$80.00 PER PERSON**

9 Canapés

### CANAPÉ

- Caramelised pumpkin tartlet (v) with goat's curd, local honey, toasted pine nuts
- Assorted sushi nigiri (gf) with wasabi, soy sauce
- Angus beef slider with cheese, pickles, milk bun
- Arancini (v) with saffron & caramelised leek, smoked fior di latte, chive aioli
- Beef & mushroom pie with house made tomato chutney
- Roasted artichoke hearts (vgn) with cauliflower cream, crispy kale, ancient grain crostini
- Polpette napolitana (gf) with Italian style meatball, shaved pecorino
- Handmade pork & prawn dim sim with crispy chilli, sesame dipping sauce
- Cocktail beef sausage roll with smoked BBQ sauce

## SIGNATURE CANAPÉ MENU

**\$90.00 PER PERSON**

8 Canapés, 1 Substantial, 1 Dessert

### CANAPÉ

- Sumac crusted Angus beef with sourdough crouton, horseradish cream
- Smokey eggplant tart (v) with charred baby onion, whipped feta, sumac
- Arancini (v) with saffron & caramelised leek, smoked fior di latte, chive aioli
- Grilled rock melon skewer (gf) with prosciutto, fig balsamic
- Crispy Nashville fried chicken with smokey aioli, celery salt
- Mushroom & bamboo shoot goo gee (v) with lime & coriander dipping sauce
- Angus beef slider with cheese, pickles, milk bun
- Marinated prawn skewer (gf) with citrus aioli, snow pea tendrils

### SUBSTANTIAL

- Grilled ocean trout (gf) with new potato, broad bean & saffron salad, green tomatillo salsa

### DESSERT

- Salted caramel popcorn tartlet (v) with chocolate ganache



## CANAPÉ & BUFFET MENU CONT...



### SOLACE CANAPÉ MENU

**\$120.00 PER PERSON**

9 Canapés, 1 Substantial, 1 Dessert

#### CANAPÉ

- Hiramasa kingfish ceviche (gf) with sweet corn, avocado cream, tortilla crisp
- Roasted artichoke hearts (vgn) with cauliflower cream, crispy kale, ancient grain crostini
- NSW South coast oysters (gf) with cucumber mignonette
- Caramelised pumpkin tartlet (v) with goat's curd, local honey, toasted pine nuts
- Angus beef slider with cheese, pickles, milk bun
- Arancini (v) with saffron & caramelised leek, smoked fior di latte, chive aioli
- Mushroom & bamboo shoot goo gee (v) with lime & coriander dipping sauce
- Yakitori chicken skewer (gf) with toasted sesame, spring onion, fresh lime
- Beer battered flathead goujons with lilliput caper tartare, fennel fronds

#### SUBSTANTIAL

- Thai beef salad (gf) with vermicelli noodles, mint, ginger dressing

#### DESSERT

- Boardwalk chocolate brownie (v) with salted caramel
- Gelato cones (v) with a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

### SIGNATURE BUFFET MENU

**\$125.00 PER PERSON**

1 Canapé, 4 Sides, 2 Mains, 1 Dessert

#### CANAPÉ

- Arancini (v) with saffron & caramelised leek, smoked fior di latte, chive aioli

#### BUFFET

- Sourdough bread, salted butter (v)
- Pearl cous cous & seasonal roasted vegetables (v) (gf) with dried apricots, toasted cashews, lemon tahini dressing
- Spiced Kent pumpkin (v) (gf) with dukkha, torn mint, honey Greek yoghurt dressing, blossoms
- Charred Broccolini (v) (gf) (vgn) with roasted pine nuts, vincotto
- Roasted duck fat chat potatoes (v) (gf) with fresh rosemary, confit garlic
- Grilled Angus picanha MBS2+ (gf) with chimichurri, shaved radish
- Baked Tasmanian salmon (gf) with toasted fennel seed, almond dressing, purslane

#### DESSERT (SERVED IN CANAPÉ STYLE)

- Boardwalk chocolate brownie (v) with salted caramel



## BUFFET MENU CONT...



### SOLACE BUFFET MENU

**\$150.00 PER PERSON**

2 Canapés, 3 Sides, 3 Mains, 2 Dessert, A selection of Fresh Baked Sourdough Bread & Butter

#### CANAPÉ

- NSW South Coast oysters(gf) with cucumber mignonette
- Arancini (v) with saffron & caramelised leek, smoked fior di latte, chive aioli

#### BUFFET

- Roasted duck fat chat potatoes (v) (gf) with fresh rosemary, confit garlic
- Roasted cauliflower (v) (gf) with candied pepitas, crispy kale, tahini dressing
- Maple roasted carrots (gf) with mint yogurt, puffed wild rice, chervil
- Heirloom tomato salad (v) (gf) (vgn) with charred corn, smoked paprika & lime dressing
- Crispy Free range pork belly (gf) with charred red cabbage, watermelon radish
- Pan seared ocean snapper (gf) with roasted pepper relish, dill salsa verde
- Pan seared chicken breast(gf) with braised winter greens, chicken jus

#### DESSERT (SERVED IN CANAPÉ STYLE)

- Brown butter custard tart with fresh nutmeg, crème fraiche
- Gelato cones (v) with a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

### SIZZLE BBQ BUFFET MENU

**\$145.00 PER PERSON**

2 Canapés, 3 Sides, 3 Mains, 1 Dessert, A selection of Fresh Baked Sourdough Bread & Butter

#### CANAPÉ

- Marinated prawn skewer (gf) with citrus aioli, snow pea tendrils
- Beef & mushroom Pie, house made tomato chutney

#### MEATS

- Grilled assorted sausages
- Marinated chicken thigh, fine herbs
- Grilled salmon fillet, sliced watermelon radish
- MBS2+ Flank steak with chimichurri

#### SIDES

- New potato salad, lardons, mustard mayonnaise, shallots
- Mixed garden salad with reduced balsamic dressing
- Grilled seasonal vegetables, fresh herbs, pink salt
- BBQ corn, herb butter, paprika

#### CONDIMENTS & SAUCES

- Whole grain mustard, tomato chutney, tomato sauce, BBQ sauce

#### DESSERT (SERVED IN CANAPÉ STYLE)

- Classic pavlovas, seasonal fruit, whipped vanilla cream



## STATIONS MENU



### SIGNATURE STATIONS

#### GRAZING ANTIPASTO STATION | \$42.00 PER PERSON

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

#### SEAFOOD ICE BAR | \$48.00 PER PERSON

Assorted sushi, fresh prawns (2 per person), Sydney Rock Oysters (1 per person), Pacific oysters (1 per person), dipping sauces served on crushed ice.

#### OYSTER SHUCKING STATION | \$22.00 PER PERSON

**Add a live oyster shucker for \$600.00**

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

#### WHOLE BAKED HONEY LEG HAM | \$635.00

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls. Suitable for 50 guests with other food selections.

### SWELL STATIONS

#### PIZZA STATION | \$35.00 PER PERSON

Watch as our skilled chefs hand craft your pizza dough, top with delicious ingredients and bake it to perfection in our 400-degree oven, live onsite Chefs will have a variety of pizzas on rotation over 2 hours

- **Vegetarian**, smoked mozzarella, roasted potato, rosemary
- **Margherita Buffalo**, mozzarella, basil, tomato, sugo
- **Pepperoni**, mozzarella, pepperoni, tomato sugo
- **Prosciutto**, sliced prosciutto, mozzarella, cherry tomatoes, rocket, tomato sugo

*Vegan and gluten free options available on prior request*

#### PASTA STATION | \$35.00 PER PERSON

Elevate your onboard dining experience with a live pasta station, where our chefs prepare refined Italian classics to order using premium ingredients. Each dish is cooked fresh and tailored to guest preferences.

- **Pomodoro**, roasted San Marzano tomato, fresh basil, extra virgin olive oil
- **Pesto**, basil, pine nuts, parmesan, cold-pressed olive oil
- **Grana Padano**, finished with aged Grana Padano & cracked black pepper

*All Stations are available in conjunction with a catering package  
& are designed to elevate your charter catering options.*

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



## SPROUTS & EXTRAS MENU



### SPROUT'S MENU

**\$50.00 PER PERSON**

*Up to 14 years old only*

#### MAIN SELECTION

- *Petite sausage rolls with BBQ sauce chicken strips, tomato sauce*
- *Miniature ham and cheese quiche*
- *Penne bolognaise*

#### DESSERT

- *Seasonal fruit skewers (v) (gf)*

### EXTRAS

*You are more than welcome to add additional items to your menu on top of the standard items outlined.  
These items will be charged additional to the menu price.*

#### CANAPÉ MENUS

- *Gold items = \$9.50*
- *Platinum items = \$11.00*
- *Substantial items = \$17.00*
- *Dessert items = \$9.50*

#### BUFFET MENUS

- *Gold items = \$17.50*
- *Platinum items = \$26.00*
- *Dessert items = \$9.50*

#### FORMAL DINING / PLATED

- *Alternative serve is complimentary, however; 1 chef per 10 guests required, compared to 1 chef per 12 guests for single choice*



## FINE DINING MENU



### SAVOUR FINE DINING ENTRÉE

**\$150.00 PER PERSON**

3 Course - Entrée, Main, Dessert

#### BREAD

- A selection of fresh sourdough, salted butter (v)

#### ENTRÉE

- Seared Hokkaido scallops (gf) with roasted pumpkin puree, kombu butter, puffed capers
- Cured kingfish sashimi (gf) with orange segments, smoked soy dressing, juniper
- Bresaola & honey dew melon carpaccio (gf) with wild rocket, grilled artichoke hearts, Grana Padano
- Roasted king mushroom (vgn) with sesame sauce, puffed chickpeas
- Moreton Bay bug (gf) with pepper caramel, torched grapefruit, fennel, chilli salt
- Confit pork belly (gf) with compressed apple, charred cabbage, dijon dressing
- Gnocchi al pomodoro (gf) with roasted San Marzano tomato, whipped lemon ricotta, parmesan
- Glazed duck breast (gf) with baby beetroot, plum fluid gel, pickled daikon
- Seasonal vegetable tart (v) with thyme buttered leeks, pumpkin puree, baby peas

#### MAIN COURSE

- Ginger Steamed mulloway (gf) with braised cavolone, heirloom carrot puree, lemon caper sauce
- MBS4+ Little Joe's tenderloin (160g) (gf) with pommes puree, charred broccolini, café de Paris butter
- Confit Ocean Trout (gf) with beetroot puree, roasted asparagus, ginger shallot dressing
- Seared free-range chicken supreme (gf), braised puy lentil, roasted cauliflower, chicken demi-glace
- Slow braised lamb shoulder (gf) with sweet braised carrots, baby peas, mint salsa, jus
- Marinated hanger steak (gf) with hasselback pumpkin, capsicum relish, grilled onion, chimichurri
- Grilled cauliflower steak (v) with smoked almond romesco, chamomile sultanas, dill salsa verde
- Pangrattato aubergine (v) with smoked fior di latte, tomato sugo, parsley oil

#### DESSERT

- Classic pavlova (v) (gf) with Crème Chantilly, berry compote, seasonal fruits, lemon balm
- Vanilla bean & Matcha pannacotta, dragon fruit salad, macerated strawberries
- Dark chocolate brownie (v) with torched mandarin segment, dulce de leche
- Lemon meringue tartlet (v) with maple crumble, vanilla cream, torched meringue
- Local & international cheese plate (v), chef's selection of soft & hard cheeses, quince paste, seeded crackers
- Warm apple & pear crumble tartlet (v) with cinnamon oats, spiced anglaise, brown sugar tuile
- Sticky date pudding (v) with gold leaf, butterscotch sauce



## IMPORTANT INFORMATION



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#### BYO CATERING

**\$5.00 per person per hour**

On Application

Non-Peak Season

Available for up to 70 guests

Shore Thing supplies use of galley, cutlery, plates, platters, standard condiments, serviettes.

#### MINIMUMS

- **Canapés** – minimum 20 guests
- **Buffet** – minimum 14 guests
- **Plated** – minimum 10 guests
- **Minimum Spend** - \$1,800 applies for onboard catering

#### ONBOARD CATERING INFORMATION

- All items on our catering menu can be customized to accommodate dietary requirements.
- All prices are inclusive of GST and may vary based on menu availability.
- Final menu selections and dietary requirements must be confirmed at least 14 working days prior to your charter. If selections are not confirmed within this timeframe, a set menu will be provided.
- A chef is required for all onboard catering

#### PLEASE NOTE

- All alcoholic beverage packages must be purchased in conjunction with either an onboard catering package or an alternative substantial catering option.
- Shore Thing provides a responsible service of alcohol. Beverage options and pricing are subject to availability and may change without notice.
- Shore Thing may at times need to adjust menu items based on availability and seasonal produce. Pricing is subject to change due to inflation.

#### CHEF FEES

- Canape events, 1 chef per 50 guests Buffet events, 1 chef per 40 guests Plated events, 1 chef per 12 guests (alternative serve - 1 chef per 10 guests Stations, 1 chef per 30 guests
- \$140 per hour per chef

#### SERVICE CREW

- \$115 per hour per service crew @ 1 service crew per 10 guests

#### SERVICE CREW

- A 25% surcharge applies to catering & beverage packages on Public Holidays & New Years Eve.
- Double time applies to Chef and Service Crew on Public Holidays & New Years Eve.