



# MORPHEUS CATERING MENU



## COCKTAIL MENU

### \$5.00 PER ITEM PER PERSON

- Mini spring rolls with sweet chili
- Lentil and vegetable cocktail samosas with mango chutney
- Roma tomato salsa tart with baby bocconcini
- Thai style vegetarian curry puffs
- Thai fish cakes with sweet chilli
- BBQ spicy beef chipolatas
- Assorted petite pies
- Tomato and basil bruschetta

### \$6.00 PER ITEM PER PERSON

- Thai green chicken curry puffs with sweet chutney
- Mini bacon, spinach and smoked salmon quiches
- Tandoori chicken pizzette with cucumber and mint yogurt
- Mini tart cases with smoked salmon, avocado and crème fraiche
- BBQ Chicken skewers marinated in satay sauce
- Mediterranean vegetable tarts with Greek feta
- Cajun spiced calamari with lime and chili aioli
- Lamb kofta meatballs with yogurt dressing
- Breaded chicken pieces with Garlic aioli
- Mexican enchilada bites with guacamole sauce
- Gluten free Margherita pizzette

### \$7.00 PER ITEM PER PERSON

- Assorted sushi and sashimi
- BBQ octopus in Asian spices
- Smoked salmon and avocado pillows with fresh dill
- Salmon skewers marinated in lemongrass and basil
- Individual Lemon chicken risotto
- Thai beef salad served with coriander and bean shoots
- Bamboo skewered prawns with lemongrass and lime leaves
- Peking wraps with cucumber, shallots and hoisin sauce
- Seared scallops served in spoon with butter & herb sauce
- Freshly shucked rock oysters with lemon & lime wedges
- Tempura Prawns with sweet chili mayonnaise
- Fisherman's basket and chips served in mini tucker boxes
- Individual mushroom risotto
- Beef or chicken sliders with melted brie & tomato relish
- Mini smoked salmon bagels with cream cheese & dill



# CHEF'S SPECIAL & A LA CARTE



## CHEF'S SPECIAL MENU

\$55.00 PER PERSON

- BBQ Chicken skewers marinated in satay sauce
- Mini spring rolls with sweet chili
- Cajun spiced calamari with lime and chili aioli
- Tandoori chicken pizzette with cucumber and mint yogurt
- Assorted sushi and sashimi
- Mini bacon, spinach and smoked salmon quiches
- Breaded chicken pieces with garlic aioli
- Lentil and vegetable cocktail samosas with mango chutney
- Tomato and basil bruschetta

## MORPHEUS A LA CARTE MENU

\$130.00 PER PERSON

### ENTRÉE | CHOOSE ONE ITEM

- Seafood antipasto plate of king prawns, smoked salmon and pacific oysters
- Thai beef salad with coriander and bean shoots
- Honey peppered prawns with mustard rocket
- Assorted sushi and sashimi
- Antipasto plate of cured meats, sundried tomatoes and mixed olives
- Deconstructed bruschetta with tomato and basil and a balsamic dipping sauce

### MAIN | CHOOSE TWO ITEMS

These will be served alternately.

ALL MAINS SERVED WITH A SELECTION OF SEASONAL VEGETABLES & FRESH BREADS

- Green lip mussels with angel hair in a fresh tomato, white wine and herb sauce
- Roast beef fillet on potato mash
- Salmon fillets with a lemon and dill dressing served on smashed potatoes
- Marinated spatchcock on vegetable ratatouille
- Herb crusted lamb rack on tomato couscous
- Chicken breast fillet in a seeded mustard cream sauce with hand cut potatoes and asparagus

### TO FINISH

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh



# BUFFET MENUS



## SPINNAKER BUFFET MENU

NON-SEAFOOD | \$110.00 PER PERSON

### CANAPÉS

*Chef's selection of 2 canapés*

### MAIN

- Whole double smoked leg ham, carved from the bone and served with mustard selection
- Beef sirloin served with béarnaise
- Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles
- Wild mushroom, spinach and lemon risotto
- Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan
- Whole roasted baby new potatoes, tossed with rocket served with garlic & chive sour cream
- Selection of fresh breads

### TO FINISH

*A selection of individual gourmet desserts with coffee and assorted teas*

## PORT JACKSON BUFFET MENU

SEAFOOD | \$150.00 PER PERSON

### CANAPÉS

*Chef's selection of 3 canapés*

### MAIN

- Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce
- Whole double smoked leg ham, carved from the bone and served with mustard selection
- Beef sirloin served with béarnaise
- Green lip mussels with angel hair in chef's own tomato and white wine sauce
- Sides of smoked salmon with capers, Spanish onion and lemon dill dressing
- Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan
- Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream
- Selection of fresh breads

### TO FINISH

- A selection of individual gourmet desserts with coffee and assorted teas
- Platter of mixed cheese, nuts & dried fruit with lavosh

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



# BUFFET MENUS CONT...



## QUAYSIDE BUFFET MENU

PREMIUM SEAFOOD | \$180.00 PER PERSON

### CANAPÉS

- Mediterranean vegetable tarts with Greek feta
- Assorted sushi and sashimi
- Smoked salmon tartlets

### MAIN

- Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce
- Lamb racks roasted in maple and rosemary
- 630g lobster with tarragon butter and lemon
- Chicken breast fillet with asparagus and seeded mustard cream sauce
- Sides of Tasmanian smoked salmon with capers and dill mayonnaise
- Wild mushroom, spinach and lemon risotto
- Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan
- Whole roasted baby new potatoes, tossed with rocket served with garlic & chive sour cream
- Selection of fresh breads

### TO FINISH

- A selection of individual gourmet desserts with coffee and assorted teas
- Platter of mixed cheese, nuts & dried fruit with lavosh