



# ONE WORLD CATERING MENU



## GOLD CANAPÉ PACKAGE

\$85 PER PERSON

MINIMUM 15 GUESTS

3 COLD · 3 WARM · 1 SUBSTANTIAL · 1 DESSERT

### COLD CANAPÉS

- Crushed baby peas, mint pesto, whipped feta & crisp corn tortilla (GF · V)
- Ora King salmon crudo, seeded crackers, crème fraîche, baby cucumber & salmon roe (DF)
- Chilled Queensland tiger prawns with yuzu aioli (GF · DF)

### WARM CANAPÉS

- Popcorn chicken with chorizo salt & red eye mayo (GF)
- Seared lamb backstrap, slow-roasted red peppers & tzatziki on flatbread
- Mushroom arancini, leek, thyme, Parmigiano Reggiano & truffle aioli (V)

### SUBSTANTIAL CANAPÉS

- Fried chicken burger — buttermilk fried chicken, double American cheese, lettuce, tomato, onion & special sauce

### DESSERT CANAPÉS

- Lemon curd cheesecake tartlets, new season peach & strawberry





# ONENWORLD CATERING MENU



## PLATINUM CANAPÉ PACKAGE

**\$105 PER PERSON**  
**MINIMUM 15 GUESTS**

**4 COLD · 4 WARM · 2 SUBSTANTIAL · 1 DESSERT**

### COLD CANAPÉS

- Charred sourdough crostini, handcrafted ricotta, heirloom tomato & basil (V)
- Freshly shucked Sydney Rock oysters, raspberry vinaigrette (GF · DF)
- Yellowfin tuna ceviche, crisp corn cracker, avocado cream & fish roe (GF · DF)
- Chilled Queensland tiger prawns with yuzu aioli (GF · DF)

### WARM CANAPÉS

- Grilled zucchini & baby spinach frittata, spiced sweet potato & romesco
- Pork belly & pineapple skewers with miso caramel
- Tandoori chicken tikka on warm roti with mint raita
- Soy-glazed mushroom pot sticker dumplings, XO & fermented chilli sauce

### SUBSTANTIAL CANAPÉS

- Gnocchi, creamy wild mushrooms, shaved zucchini, dried chilli & pecorino
- The Oneworld cheeseburger — pickles, bacon, double Jack cheese, truss tomato & burger sauce

### DESSERT CANAPÉS

- Belgian chocolate brownie with sumac strawberries
- Jamison plum, new season apple & cinnamon crumble spoons





# ONE WORLD CATERING MENU



## DIAMOND CANAPÉ PACKAGE

\$135 PER PERSON  
MINIMUM 15 GUESTS

1 FOOD STATION (GLAZED HAM OR CHARCUTERIE & CHEESE)  
4 COLD · 5 WARM · 3 SUBSTANTIAL · 2 DESSERT

### COLD CANAPÉS

- Freshly shucked Sydney Rock oysters, raspberry vinaigrette (GF · DF)
- Pomegranate-cured duck breast on brioche, duck pâté, pear & cherry compote
- Yellowfin tuna sashimi, prawn crisp, roasted sesame dressing & chives
- Thai-style Black Angus beef betel leaves, coconut, lime, peanuts, coriander & namjim (GF)

### WARM CANAPÉS

- Spiced butternut pumpkin, hummus, toasted pine nuts & crisp flatbread (VG)
- Torched half-shell scallops, cauliflower purée, miso & caper butter
- Crisp fried prawns with nam jim sauce
- Black Angus beef mini pie, house made puff pastry & tomato chutney

### SUBSTANTIAL CANAPÉS

- QLD Moreton Bay bug brioche rolls, chipotle aioli, pickles & baby cos
- Sri Lankan king prawn curry, coconut rice, baby bok choy, cucumber & roti
- 24-hour BBQ Black Angus short rib, American cheese, pickles & house chutney on milk buns

### DESSERT CANAPÉS

- Jamison plum, new season apple & cinnamon crumble spoons
- Cinnamon sugar churros with warm dark chocolate sauce



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## ADD - ONS & FOOD STATIONS

MINIMUM 30 GUESTS  
AVAILABLE WITH ANY CANAPÉ OR BUFFET PACKAGE

### **SUSHI & SASHIMI STATION - \$35 per person**

*Kingfish, tuna, and fresh seasonal seafood carved to order.*

### **OYSTER TASTING STATION - \$30 per person**

*Sydney Rock, Pacific and Flat oysters from around Australia.*

### **LIVE OYSTER SHUCKING - \$30 per person + \$450 fee**

*Fresh oysters shucked to order by the onboard chef.*

### **GLAZED HAM STATION - \$25 per person**

*Warm carved ham with mustards, pickles and soft rolls.*

### **CAVIAR STATION - POA**

*Selection of premium caviars with hosted service.*

### **CHARCUTERIE & CHEESE STATION - \$25 per person**

*Local and imported cheeses, cured meats and accompaniments.*

### **CHEESE STATION - \$25 per person**

*Artisan local and imported cheeses with breads and condiments.*



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## GOLD BUFFET

\$120 PER PERSON  
MINIMUM 10 GUESTS

2 ARRIVAL CANAPÉS · 3 COLD PLATTERS ·  
2 WARM PLATTERS · 1 DESSERT PLATTER

### COLD PLATTERS

- Black Angus beef tataki, spring onion, king brown mushrooms & aged soy (GF)
- House-smoked Petuna ocean trout, capers & horseradish crème fraîche (GF)
- Salumi selection, pickles, olives & grilled vegetables (GF)
- Heirloom tomato medley, buffalo mozzarella & hand-made basil pesto (GF · V)
- Poached Yamba prawns, shaved fennel, watercress & ruby grapefruit salad (GF)

### DESSERT PLATTERS

- Valrhona dark chocolate pavé, candy peanuts, shortbread crumble & vanilla cream (GF)
- Strawberry cheesecake, coconut crumble & strawberry ricotta cream
- Handmade pavlova nests, mango passionfruit curd & raspberry compote (GF)
- Local & imported cheeses, spiced apple chutney, marinated figs & flatbread

## PLATINUM BUFFET

\$140 PER PERSON  
MINIMUM 10 GUESTS

3 ARRIVAL CANAPÉS · 4 COLD PLATTERS ·  
3 WARM PLATTERS · 2 DESSERT PLATTER

### WARM PLATTERS

- Grilled Tasmanian King salmon, celeriac remoulade, rocket & shaved radish (GF)
- 8-hour slow-cooked South Australian lamb shoulder, pomegranate molasses, kale & warm
- Israeli couscous
- Roasted pepper-crust Black Angus sirloin, mushrooms & chimichurri (GF)
- Free-range de-boned chicken, sumac, blackened corn, red pepper, rainbow chard & harissa yoghurt (GF)
- Crispy-skinned W.A. Cone Bay barramundi, sautéed wombok, pickled ginger, aged soy & wild mushrooms (GF)

### BUFFET INCLUDES

- Green micro salad, shaved radish, red onion & cold-pressed dressing
- Freshly baked bread rolls with Pepe Saya butter
- Steamed baby potatoes with parsley butter & lemon



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## SEAFOOD BUFFET

\$170 PER PERSON  
MINIMUM 10 GUESTS

### ARRIVAL CANAPÉS

- *Miniature shortcrust tart, hummus & spiced butternut pumpkin (V)*
- *Seared Atlantic scallops, scorched sweet corn, chorizo & wild mushrooms*
- *Chilli lime free-range chicken, baby greens, cucumber, nam jim dressing & wonton crisp*

### SEAFOOD DISPLAY

- *Selection of oysters, tiger prawns, Balmain bugs & chilled mussels, caper mayonnaise & citrus aioli*

*Lobster available on request — market price applies.*

### INCLUDED

- *Steamed new potatoes with parsley butter*
- *Wild rocket, shaved pear, pecorino & aged balsamic dressing*
- *Spiced cauliflower, chickpea & raita salad*
- *Handmade bread rolls with cultured butter*

### COLD PLATTERS

- *Yellowfin tuna, spring onion, king brown mushrooms & aged soy*
- *Queensland spanner crab, heirloom tomato medley, avocado, radish, cucumber & light chilli*

### WARM PLATTERS

- *Roasted pepper-crust Black Angus sirloin, mushrooms & chimichurri (GF)*
- *Large king prawns, butternut pumpkin, Persian feta & harissa (GF)*
- *Crispy-skinned W.A. Cone Bay barramundi, sautéed wombok, pickled ginger, aged soy & wild mushrooms*

### DESSERT

- *Handmade pavlova nests, mango passionfruit curd & raspberry sorbet (GF)*
- *Local & imported cheeses, spiced chutney, marinated figs & flatbreads*



# ONEWORLD CATERING MENU



## PLATED FORMAL DINING

MINIMUM 10 GUESTS · INCLUDES 3 ARRIVAL CANAPÉS

### 3 COURSES

\$ 130 PER PERSON

#### ENTREE

- Chilled tiger prawns, celeriac remoulade, red vein sorrel & lemon dressing (GF)
- Zucchini quinoa fritters, goat's cheese, pea mint cream & watercress (V · GF)
- De-boned baby chicken, prosciutto, fetta, mushrooms & broth (GF)
- Seared scallops, Jerusalem artichoke, crisp pancetta & baby herbs (GF)
- Cured kingfish, pickled baby beetroot, horseradish crème fraîche & roe (GF)
- Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino & grissini
- Grilled rare yellowfin tuna, shaved fennel, orange & aioli (GF)
- Confit W.A. octopus, red pepper, olive & chilli aioli (GF)

### 4 COURSES

\$ 150 PER PERSON

#### MAIN

- Baby snapper, mussels, confit fennel, zucchini flower & bisque (GF)
- Peppered lamb loin, slow-cooked shoulder, globe artichoke, peas & jus (GF)
- De-boned corn-fed chicken, sweet corn, red pepper, baby leeks & gnocchi
- Hapuka fillet, squid, chorizo, nettle butter & lemon (GF)
- Grass-fed beef tenderloin, oxtail cigar, king brown mushroom & jus (GF)
- Berkshire pork loin, prosciutto, crispy pavé, morcilla, apple & jus (GF)
- Twice-cooked duck leg & duck breast, gnocchi, kale, fig & orange glaze (GF)

#### BREADS & SIDES

- Handmade rolls with cultured butter
- Baby green leaves with apple cider dressing



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## ADDITIONAL INFORMATION

### ADDITIONAL CANAPÉS

Canapés – \$10 per person

Substantial Canapés – \$16 per person

### CHEF CHARGES

1 chef required for every 50 guests

0 - 50 guests - \$450 for 4 hours

51 - 100 guests - \$900 for 4 hours

\$85 per hour for additional hours, per chef

### DIETARY REQUIREMENTS

All medical food intolerances can be catered for – please advise upon booking, or at least 14 days prior to charter commencement.

### PUBLIC HOLIDAYS

A surcharge of 25% applies to food, and 100% to chef fees, on public holidays.

### CUSTOM MENUS FOR SMALLER GROUPS ARE AVAILABLE ON APPLICATION