



One World

CATERING MENU

Canapés Gold Package

\$85.00 PER PERSON

Recommended for charters 4 hours and under.

Additional food station or package upgrade advised for charters over 4 hours.

- Chilled Queensland King prawns with citrus mayo
- Heirloom cherry tomatoes, greek feta, black olives, oregano, cucumber, miniature tart
- Teriyaki seared black angus beef, sesame seed, pickled cucumber, kewpie mayo, fried garlic
- Fresh herb and green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli (V)
- Seared Atlantic scallops, smoked bacon, celeriac, caper thyme mayonnaise, lemon
- Lamb and rosemary puff pastry pie, tomato chutney

Substantial

- Black Angus beef slider with cos lettuce, caramelised onion, tasty on a milk bun

Dessert

- Sea-salt caramel and brownie crumble tart

Canapés Platinum Package

\$105.00 PER PERSON

- Freshly shucked Sydney rock oysters with apple cider, cucumber vinaigrette (GF)
- Heirloom cherry tomatoes, greek feta, black olives, oregano, cucumber, miniature tart
- San Danielle prosciutto, pearl mozzarella, truss tomatoes, baby basil, crisp flat bread
- Chilled Queensland King prawns with citrus mayo dipping sauce (GF)
- Chili spiced prawns, nori salt, aioli and lemon
- Tiny black angus pastrami reuben, marble rye
- Lamb and rosemary puff pastry pie, tomato chutney
- Black bean spiced avocado, cherry tomato quesadilla

Substantial

- Fried buttermilk chicken, jalapeño slaw, smoked paprika on milk bun
- Roasted black angus beef Thai salad with rice noodles, mint, lemon and beansprouts

Dessert

- Triple cream brie, sour cherry and baby basil tart



Canapés Diamond Package

\$135.00 PER PERSON

- Fresh Sydney rock oysters with red wine vinaigrette (GF)
- Fresh caught Queensland tiger prawns and seafood sauce
- San Danielle prosciutto , pearl mozzarella, truss tomatoes, baby basil, crisp flat bread
- Heirloom cherry tomatoes, greek feta, black olives, oregano, cucumber, miniature tart
- Tiny black angus pastrami reuben, marble rye
- Lamb and rosemary puff pastry pie, tomato chutney
- Sumac cured King salmon, goat cheese, crisp shallots, crisp bread
- Fresh herb and green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli (V)

Substantial

- Black Angus beef slider with cos lettuce, caramelised onion, tasty on a milk bun
- Poached Tiger prawn roll, pickled radish, iceberg lettuce, seafood sauce

Dessert

- Triple cream brie, sour cherry and baby basil tart
- Cheese and charcuterie station

Elite Seafood Package

\$150.00 PER PERSON

- Fresh Sydney rock oysters with red wine vinaigrette (GF)
- Fresh caught Queensland tiger prawns and seafood sauce
- King mushroom, edamame, miso mayonnaise, crisp shallots
- Alaskan King crab, sweet corn, basil, aleppo chili, crispy sesame
- Seared Atlantic scallops, smoked bacon, celeriac, caper thyme mayonnaise, lemon
- Chili spiced prawns, nori salt, aioli and lemon
- Sumac cured King salmon, goat cheese, crisp shallots, crisp bread
- Fresh herb and green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli (V)

Substantial

- Seared King salmon poke bowl with Japanese pickles, nori, edamame
- Poached Tiger prawn roll, pickled radish, iceberg lettuce, seafood sauce

Dessert

- Triple cream brie, sour cherry and baby basil tart
- Cheese and charcuterie station



Buffet Gold Package

\$120.00 PER PERSON

Canapés

- Miniature short crust tart with hummus and spiced butternut pumpkin (V)
- Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Mains

- Roasted (med-rare) pepper-crusted black angus sirloin with local mushrooms and chimichurri (GF)
- Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad
- Black angus beef tataki with spring onion, king brown mushrooms, aged soy
- Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt

Sides

- Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (GF)
- Green micro salad with shaved radish, red onion and cold-pressed dressing
- Fresh baked bread rolls and pepe saya butter
- Steamed baby potatoes with parsley butter and lemon

Dessert

- Local and imported cheese served with spiced apple chutney, marinated figs & flatbread

Buffet Platinum Package

\$140.00 PER PERSON

Canapés

- Miniature short crust tart with hummus and spiced butternut pumpkin (V)
- Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton
- Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart

Mains

- Roasted (med-rare) pepper-crusted black angus sirloin with local mushrooms and chimichurri (GF)
- Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad
- House-smoked petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (GF)
- Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt
- Salumi section with pickles, olives and grilled veg
- 8-hour slow-cooked S.A. lamb shoulder with pomegranate molasses, kale, and warm Israeli couscous



BUFFET PLATINUM PACKAGE CONT...

Sides

- Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (GF)
- Green micro salad with shaved radish, red onion and cold-pressed dressing
- Fresh baked bread rolls and pepe saya butter
- Steamed baby potatoes with parsley butter and lemon

Dessert

- Lemon desert & strawberry cheesecake coconut crumble, strawberry ice cream
- Local and imported cheese served with spiced apple chutney, marinated figs & flatbread

Add On Food Station

CHARCUTESUSHI AND SASHIMI STATION | \$45.00 PER PERSON

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

DUMPLING BAR | \$35.00 PER PERSON

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION | \$30.00 PER PERSON

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flat

LIVE OYSTER SHUCKING | \$35.00 PER PERSON

*Shucked to order Sydney Rock, Pacific and Flats by Chef on board
Plus additional \$300 chef charge*

GLAZED HAM STATION | \$35.00 PER PERSON

Served warm and carved to order served with mustards, pickles and soft rolls

CAVIAR STATION | POA

Selection of caviar, ice bowl, complete with hostess to guide

CHARCUTERIE & CHEESE | \$35.00 PER PERSON

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE | \$30.00 PER PERSON

Wide selection of both local and imported cheeses with various breads and classic accompaniments

FRESH FRUITS | \$20.00 PER PERSON

Selection of fresh local seasonal fruits

*Can be purchased as an add-on with any Canapé or Buffet Menu
Pricing is per person and inclusive of GST*

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE DF = DAIRY FREE

Additional Fees

ADDITIONAL CANAPÉ

\$9.50 per person

ADDITIONAL SUBSTANTIAL CANAPÉ

\$16.00 per person

Chef Fees

Canapé Dining

1 Chef required for every 50 guests:

1-50 Guests = \$450 for 4 hours

51-100 Guests = \$900 for 4 hours

\$85 per chef per hour for each additional hour

Buffet Dining

1 Chef required for every 40 guests:

1-40 Guests = \$450 for 4 hours

41-80 Guests = \$900 for 4 hours

\$85 per chef per hour for each additional hour

Dietary Requirements

All medical food intolerances can be catered for. Just let us know upon booking or 10 days prior to charter commencement.

Public Holidays

Public holiday surcharge is 25% on food and 100% on chef fees

Hire Charge

An additional charge of \$1,000 is payable when the large center table in the main saloon is required for 20+ guests or upon request. This price includes hire of the table, linen and chairs required.