



OSCAR 11

CATERING PACKAGES



CANAPÉ MENU

8 CANAPÉS | \$75.00

10 CANAPÉS | \$90.00

11 CANAPÉS | \$105.00

COLD CANAPÉ

- Freshly Made Vegetarian Vietnamese Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V, DF, GF, VG)
- Mini Tomato Bruschetta with Fresh Basil and Oregano on Ciabatta Bread (V, VG, DF)
- Pork & Shitake Mushroom San Choy Bow served in Baby Cos Lettuce Cups and Crispy Wonton (DF, GF)
- Chilled Yamba King Prawns served with Marie Rose Sauce (GF, DF If no sauce)
- Sydney Rock Oysters served with a Champagne Vinegar and Cucumber Mignonette and Pearls of the Sea (DF, GF)
- Gravlax of New Zealand Ora King Salmon with Dill, Cucumber and Burnt Lemon Crème Fresh on a Sourdough Crouton
- Blackened Cajun Spiced Yellow Fin Tuna served with Mango, Paw Paw & Coriander Salsa (GF)
- Seared Abrolhos 1/2 Shell Scallop served on Vermicelli Salad with Ginger, Lime and Lemongrass Dressing (GF)
- Petite Short Crust Tart, Confit Heirloom Tomato, Paprika Spiced Pumpkin, Spinach and Ricotta Mousse with a Caramelised Onion Jam (V)
- Fillet of Beef Tartar, Baguette Crouton drizzled with Chervil Infused Olive Oil

HOT CANAPÉ

- Arancini with Roasted Jap Pumpkin, Bocconcini, Baby Spinach and Semi Dried Tomato (V)
- Slow Cooked Beef Brisket Stroganoff Pies with Duchess Potato Topping
- Snapper & Blue Swimmer Crab Thai Style Fish Cake and Sweet Chili Dipping Sauce (GF)
- Indonesian Satay Chicken Skewers with Spicy Peanut and Coconut Sauce (GF, DF)
- 5 spice Duck Pancakes with Cucumber, Shallots and Hoisin Sauce (DF)
- Chimichurri King Prawn and Chorizo Skewers (GF)
- Mini Beef Wellington with Mushroom Duxelles served in a Fresh Puff Pastry Parcel
- Kataifi Wrapped Haloumi Cheese drizzled with Honey and Pistachio Crumble (V)
- Harissa Spiced Chickpea Patty served with Coriander Tomato Salsa & Avocado Mouse (V, GF, DF)
- Lamb Kofta with Sumac & Labneh Tzatziki Dressing (DF if no sauce)



BUFFET MENU



OSCAR II BUFFET

\$140.00 PER PERSON

ON ARRIVAL

- Assortment of Chef Selection Canapés

STARTERS

- Roast pumpkin, bocconcini and baby spinach arancini (V)
- Chefs special Antipasto platter of cured meats a selection of cheeses, dips & roasted vegetables

WARM BUFFET

- Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes
- Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

SEAFOOD

- South Australian live mussels with coconut, lemon grass and fresh coriander
- Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus
- Fresh Lobster with garlic lemon and dill butter sauce
- Seared Harvey Bay scallop served on a bed of vermicelli salad with ginger and lime dressing
- Fresh Tiger Prawns accompanied with herb and lemon aioli
- Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (3 per person)

SALADS

- Dill, red onion and caper berry potato salad (V)
- Caprese salad of tomato, bocconcini and fresh basil (V)
- Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)
- A selection of boutique rolls with butter portions

TO FINISH

- Tea, herbal teas and coffee
- Seasonal fresh fruit platters
- Chef's selection of house desserts made fresh on board daily
- A selection of fine Australian cheese served with dried fruit and deli style crackers

Minimum of 10 pax

Dietary requirements will be catered for

Menus are subject to change due to season and availability

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



PLATTER MENU



PLATTER MENUS

EACH PLATTER SERVES 8 - 10 GUESTS

COLD SEAFOOD PLATTER | \$450.00

Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

ANTIPASTO PLATTER | \$350.00

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections.

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes, Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts

Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

CHEESE PLATTER | \$200.00

Selection of Fine Australian Cheese & Seasonal Fruits Served with dried fruit, gourmet grissini, crackers and walnut bread

FRUIT PLATTER | \$140.00

Seasonal fruit & honey yoghurt

KIDS PLATTER | \$50.00 PER PERSON

Selection plate of cheeseburger sliders, fish, crumbed chicken, hot chips, fresh fruit and assorted desserts, as well as unlimited soft drinks and juices throughout

OYSTER AND PRAWN BAR | \$32.00 PER PERSON

(3 Oysters + 4 King Prawns Per Person)

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa with Ocean King prawns served with fresh lemon and aioli with condiments

DESSERT STATION | \$20.00 PER PERSON

Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes