

dining abode

WITH THOMAS JOHNS

PROMETHEUS | THE YACHT



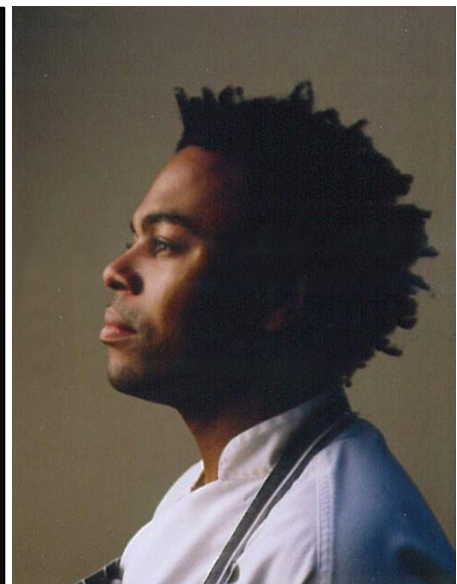
Exclusive Catering Packages for
PROMETHEUS THE YACHT
Canapes - Buffet Stations - Premium Beverage
Supplied by Dining Abode, with
Thomas Johns

About Thomas Johns

Thomas Johns was previously the executive chef/owner Pello Restaurant in Stanley Street, East Sydney which had been awarded Two Chefs Hats. Thomas Johns founded dining abode several years ago, offering his services as personal chef Sydney wide, growing it into one of Sydney's premium catering companies.

Thomas Johns Awards

For two consecutive years, Thomas was awarded two prestigious 'Chefs Hats' by the SMH Good Food Guide. He also received an award for Best European Restaurant, in the Restaurant & Catering Awards, NSW Metropolitan Area.



CANAPE SELECTIONS

SILVER CANAPE OPTION - \$80 per person – Minimum 20

COLD OPTIONS

(Choose 3)

Spanner Crab Sweetcorn Tartlet
Cured Ocean Trout, Pickled Cucumber
Smoked Salmon, Dill, Mustard, Rye
Seared Beef, Ciabatta, Chimichurri
Spinach Fetta, Cumin Rolls
Serrano Ham, Truffle Aioli
Asparagus, Zucchini, Miso Tartlet
Peking Duck Rice Paper Rolls

WARM OPTIONS

(Choose 3)

Chicken, Sweetcorn, Miso, Quinoa
Lamb Riblets, Pistachio, Mustard, Pomegranate
Pumpkin, Smoked Corn, Spinach, Parmesan Arancini
Polenta Chips, Parmesan Custard, Ancho Rosemary Salt
Portobello Mushrooms, Caramelised Onion, Fetta Quesadilla
Free Range Spiced Chicken, Sweetcorn, Miso, Quinoa
Lamb Riblets, Pistachio, Mustard, Pomegranate

SUBSTANTIAL

(Choose 1)

Lamb Tagine, Wild Rice, Spiced Yoghurt, Harissa
Asparagus, Peas, Zucchini, Spinach, Myrtle Risotto
Pork Tacos – Crisp Pork Belly, Pineapple, Cabbage, Shallots, Chilli, Coriander

DESERT CANAPES

(2 Included)

GOLD CANAPE OPTION - \$98 per person – Minimum 20

COLD OPTIONS

(Choose 4)

Sydney Rock, Pacific Oysters, Citrus Ponzu, Mignonette
Peking Duck Rice Paper Rolls
Sweet Corn, Ponzu, Edamame, Puffed Sushi Rice, Nori

Spanner Crab, Sweetcorn Tartlet
Seared Scallop, Fennel, Orange
Cured Ocean Trout, Pickled Cucumber
Blue Fin Tuna, Seaweed Salad, Wasabi
Serrano Ham, Watermelon, Liquorice
Smoked Salmon, Dill, Mustard, Rye
Seared Beef Fillet, Truffle Aioli
Wagyu Bresaola, Spiced Pear, Hazelnuts
Tuna, Avocado, Wasabi Tartlets
Myrtle Cured Kingfish, Avocado, Wasabi

WARM OPTIONS

(Choose 4)

Seared Salmon, Sweetcorn, Pickled Cucumber
Quail, Soy, Honey, Ginger
Peking Duck Pancakes
Pumpkin, Smoked Corn, Spinach, Parmesan Arancini
Polenta Chips, Parmesan Custard, Ancho Rosemary Salt
Portobello Mushrooms, Caramelised Onion, Fetta Quesadilla
Free Range Spiced Chicken, Sweetcorn, Miso, Quinoa
King Prawn Tempura, Chilli, Lime Mayonnaise
Seared Salmon, Sweetcorn, Pickled Cucumber
Steamed Scallops, Ginger, Shallot
Pork Belly, Peach, Pistachio
Pork Tenderloin, Shitake, Truffle Soy, Puffed Grains
Lamb Riblets, Pistachio, Mustard, Pomegranate
Pork Tacos – Crisp Pork Belly, Pineapple, Cabbage, Shallots, Chilli, Coriander
Lamb Tacos – Lamb Breast, Harissa, Smoked Eggplant, Lemon

SUBSTANTIAL

(Choose 2)

Beef Tacos – Pulled Braised Beef, Mushrooms, Jalapeno, Tomato, Lettuce
Mini Angus Beef Burgers, Lettuce, Pickles, Caramelised Onion, Cheese, Mustard
Fried Chicken – Spiced Fried Chicken, Coleslaw, Hot Sauce
Crisp Pork Belly, Beanshoot, Green Mango, Chilli, Lime, Coriander
Seared Ocean Trout, Miso, Alaskan Crab, Soybeans, Asian Greens
Lamb Tagine, Wild Rice, Spiced Yoghurt, Harissa
Asparagus, Peas, Zucchini, Spinach, Myrtle Risotto
Chicken Tacos – Slow Roast Spiced Chicken, Scorched Corn, Shallots, Coriander, Aioli
Salmon Tacos – Ancho Crusted Salmon Fillet, Sweetcorn Salsa, Avocado
Prawn Tacos – Sautéed Prawn, Spiced Coleslaw, Lime Mayonnaise

DESERT CANAPES

(2 Included)

PLATINUM CANAPE OPTION - \$125 per person – Minimum 20

COLD OPTIONS

(Choose 6)

Sydney Rock, Pacific Oysters, Citrus Ponzu, Pepper Berry Mignonette
Crisp Wonton, Asparagus, Zucchini, Miso
Myrtle Cured Kingfish, Avocado, Wasabi
Chicken Salad, Caesar Dressing, Puffed Grains
Peking Duck Rice Paper Rolls
Blue Cheese, Celery, Date Tuilles
Marinated Sardines, Green Olives, Capsicum On Toast
Ceviche Of Kingfish, Mango, Coconut, Lime
Spanner Crab, Sweetcorn Tartlet
Lobster, Smoked Salmon Mousse
Seared Scallop, Fennel, Orange
Cured Ocean Trout, Pickled Cucumber
Blue Fin Tuna, Seaweed Salad, Wasabi
Spanner Crab, Taramasalata, Celeriac, Trout Roe, Rye
Prawn Cocktail, Smoked Salmon Parcels
Serrano Ham, Watermelon, Liquorice
Chicken Liver Parfait, Brioche, Figs
Smoked Salmon, Dill, Mustard, Rye
Seared Beef Fillet, Truffle Aioli
Wagyu Bresaola, Spiced Pear, Hazelnuts
Pumpkin Mousse, Blue Cheese, Candied Pepitas

WARM OPTIONS

(Choose 4)

Pumpkin, Smoked Corn, Spinach, Parmesan Arancini
King Prawn Tempura, Chilli, Lime Mayonnaise
Seared Salmon, Sweetcorn, Pickled Cucumber
Snapper, Crab, Sweetcorn Croquettes, Parsley Aioli
Steamed Scallops, Ginger, Shallot
Peking Duck Pancakes, Hoisin
Pork Belly, Peach, Pistachio
Smoked Kingfish, Focaccia,, Crème Fraiche, Sea Greens
Truffle Pecorino, Shitake, Sweet Onion Toasties
Crisp Lamb, Smoked Eggplant, Lemon
Roast Chicken, Black Olive Caramel, Parmesan
Pork Tenderloin, Shitake, Truffle Soy, Puffed Grains
Lamb Riblets, Pistachio, Mustard, Pomegranate
Zucchini Flowers, Prawns, Sauce Vierge

Portobello Mushrooms, Caramelised Onion, Fetta Quesadilla
Pork Tacos – Crisp Pork Belly, Pineapple, Cabbage, Shallots, Chilli, Coriander
Lamb Tacos – Lamb Breast, Harissa, Smoked Eggplant, Lemon
Beef Tacos – Pulled Braised Beef, Mushrooms, Jalapeno, Tomato, Lettuce
Chicken Tacos – Slow Roast Spiced Chicken,
Salmon Tacos – Ancho Crusted Salmon Fillet, Sweetcorn Salsa, Avocado
Prawn Tacos – Sauteed Prawn, Spiced Coleslaw, Lime Mayonnaise
Mini Angus Beef Burgers, Lettuce, Pickles, Caramelised Onion, Cheese, Mustard
Fried Chicken – Spiced Fried Chicken, Coleslaw, Hot Sauce

SUBSTANTIAL

(Choose 2)

Deep-Fried Spiced Hawkesbury Calamari, Squid Ink Aioli
Seafood Risotto of Prawns, Salmon, Scallops, Saffron
Crisp Pork Belly, Beanshoot, Green Mango, Chilli, Lime, Coriander
Curried Goat (National Dish of Jamaica) – Diced Goat Leg Cooked in Sweet Fragrant Spices, Rice,
Kidney Beans
Seared Ocean Trout, Miso, Alaskan Crab, Soybeans, Asian Greens
Chicken, Zucchini Flowers, Peas, Watercress, Green Beans, Pesto
Lamb Tagine, Wild Rice, Spiced Yoghurt, Harissa
Blue Eye Cod, Sea Succulents, Peas, Asparagus, Seaweed Emulsion
Pan fried Snapper Fillet, Oyster Mushrooms, Noodles, Xo
Aged Angus Sirloin, Seared Onions, Parsley Emulsion

DESERT CANAPES

(3 Included)

BUFFET SELECTIONS

SILVER BUFFET OPTION - \$70 per person – Minimum 20

GRAZING / STARTERS

(Choose 1)

Beef:

Sliced Rare Roasted Beef Sirloin, Chimichurri, Pickled Onions, Beetroots, Fetta, Pita Bread, Pea Tendrils

Antipasto:

Corned Silverside, Cumin Spinach Fetta Puff Rolls, Hummus, Dolmas, Fetta, Tabouli, Pita Bread,
Marinated Olives, Charred Capsicum, Spiced Beetroot Mayonnaise, Corn Chips, Grissini

MAIN COURSE

(Choose 2)

Salmon - Roast Salmon Fillets, Romesco Dressing
Lamb - Slow Cooked Spiced Lamb Leg, Labneh
Chicken - Roast Chicken Thighs, Drumsticks, Honey, Soy, Ginger

Salads:

(Choose 2)

Iceberg Salad

Iceberg Lettuce, Tomatoes, Cucumber, Radish, Buttermilk Dressing

Vegetable Salad:

Roast Pumpkin, Shaved Carrots, Moroccan Spice, Giant Cous Cous

Potato Salad:

Potatoes, Shaved Cabbage, Shallots, Mustard Aioli

Dessert Canape:

White Chocolate, Pistachio, Cranberry Nougat

GOLD BUFFET OPTION - \$90 per person – Minimum 20

GRAZING / STARTERS

(Choose 2)

Cured Meats:

Cured Beef, Spanish Salami, Prosciutto, Free Range Ham, Chicken Liver Parfait, Roast Capsicum, Fetta, Marinated Olives, Grissini, Sourdough Bread

Mezze:

Beetroot Cured Salmon, Pomegranate, Vanilla, Fennel Cumin Spinach Fetta Puff Rolls, Hummus, Dolmas, Fetta, Tzatziki, Tabouli, Pita Bread, Marinated Olives, Charred Capsicum, Spiced Beetroot Mayonnaise, Rocket Pesto, Corn Chips, Grissini, Crispbreads

Cheese:

Cheddar, Brie, Truffle Pecorino, Blue, Crackers, Grissini, Quince Paste, Dried Fruits, Nuts

MAIN COURSE

(Choose 2)

Lamb: Slow Cooked Dukkah Spiced Lamb Shoulder, Salsa Verde

Salmon: Roast Salmon Fillets, Caponata, Basil, Shaved Fennel

Spiced Chicken: Free Range Chicken, Harissa Marinated Roast Chicken Pieces

Pork: Roast Pork Loin, Crackling, Apple Puree, Cress

SALADS

(Choose 3):

Pumpkin Salad:

Roast Pumpkin, Cumin Carrots, Cous Cous, Spiced Yoghurt, Pumpkin Seeds

Black Quinoa Salad:

Quinoa, Brown Rice, Roast Capsicum, Spinach, Citrus Dressing

Fattoush:

Crisp Lebanese Bread, Tomatoes, Cucumber, Capsicum, Mint, Parsley, Fetta, Sumac

Coleslaw:

Shaved Savoy, Red Cabbage, Carrots, Fennel, Mustard Aioli

Potatoes:

Roast Baby Potatoes, Rosemary, Garlic

DESERT CANAPE

(2 Included)

White Chocolate, Pistachio, Cranberry Nougat

Salted Caramel, Chocolate Slice

PLATINUM BUFFET OPTION - \$125 per person – Minimum 20

Chef's Arrival Canapes

(Included)

GRAZING / STARTERS

(Choose 3)

Cured Meats:

Cured Beef, Spanish Salami, Prosciutto, Free Range Ham, Chicken Liver Parfait, Roast Capsicum, Fetta, Marinated Olives, Grissini, Sourdough Bread

Mezze:

Beetroot Cured Salmon, Pomegranate, Vanilla, Fennel Cumin Spinach Fetta Puff Rolls, Smokey Eggplant, Hummus, Dolmas, Fetta, Tzatziki, Tabouli, Pita Bread, Marinated Olives, Charred Capsicum, Spiced Beetroot Mayonnaise, Rocket Pesto, Corn Chips, Grissini, Crispbreads

Cheese:

Cheddar, Brie, Truffle Pecorino, Blue, Crackers, Grissini, Quince Paste, Dried Fruits, Nuts

Salmon:

Beetroot Cured Salmon, Picked Cucumber, Dill Crème Fraiche, Bagels, Rye

Tuna:

Seared Blue Fin Tuna Crudo, Cucumber, Soy, Ginger, Puffed Sushi Rice

Taramasalata:

Taramasalata, Fried Crisp Pitta, Trout Roe, Olive Oil, Chives

Ocean Trout:

Myrtle Cured Ocean Trout, Avocado, Wasabi, Cucumber, Citrus Ponzu

MAIN COURSE

(Choose 3)

Lamb: Slow Cooked Dukkah Spiced Lamb Shoulder, Fetta Salsa Verde

Salmon: Roast Salmon Fillets, Peppronata, Pesto

Spiced Chicken: Free Range Chicken, Harissa Marinated Roast Chicken Pieces

Lamb: Tagine: Lamb Tagine, Wild Rice, Spiced Yoghurt

Beef: Beef Curry, Rice, Naan, Pickles

Pork: Roast Pork Loin, Crackling, Roast Peaches

Roast Beef: Slow Roast Angus Beef Sirloin, Charred Onions, Red wine Sauce

Snapper: Pan fried Snapper Fillets, Sea Succulents, Seaweed Chive Emulsion

SALADS

(Choose 3):

Pumpkin Salad:

Roast Pumpkin, Cumin Carrots, Cous Cous, Spiced Yoghurt, Pumpkin Seeds

Quinoa Salad:

Quinoa, Roast Capsicum, Baked Cauliflower, Kale, Tahini

Fattoush:

Crisp Lebanese Bread, Tomatoes, Cucumber, Capsicum, Mint, Parsley, Fetta, Sumac

Cabbage:

Shaved Savoy, Red Cabbage, Orange, Carrots, Fennel, Honey Mustard

Caesar Salad:

Chicken Breast, Avocado, Crisp Pancetta, Cos, Parmesan, Mustard Aioli

Potatoes:

Roast Baby Potatoes, Rosemary, Garlic

DESERT CANAPE

(Choose 2)

Tiramisu, Chocolate Gelato

Peach, Berries, Vanilla Mascarpone, Coconut Granola

Chocolate Pots: Dark Chocolate Mousse, Berries, Pistachio Praline

Fruit Tart: Rhubarb, Apple Frangipane Tart, Lemon Verbena Custard

Mini Passion Fruit Macaroons

White Chocolate, Pistachio, Cranberry Nougat

Dark Chocolate Truffles

BEVERAGE PACKAGES

Not Available Weekends or Public Holidays

SILVER Package

\$20pp p/h

Jete Howard Park Cuvee NV - Methode
Geoff Merrill 'Pimpala Road' - Chardonnay
McLaren Vale Kingston Estate - Pinot Gris
Checkerboard - Shiraz
Peroni Red Label - Beer

GOLD Package

\$30pp p/h

Veuve Clicquot - Brut
'Deliverance' by Muddy Water - Pinot Noir
Flametree - Chardonnay
Scorpius - Pinot Gris
Round Two - Shiraz
Paxton - Rose
Corona / Peroni

PLATINUM PACKAGE

\$45pp p/h

Louis Roederer - Champagne
Astrolabe Malborough - Pinot Noir
Helen's Hill Estate Empress Reserve - Chardonnay
Port Philips Estate Red Hill - Shiraz
Friendly Langenlois Grüner Veltliner – Pino Grigo
Angels & Cowboys Grencahe, Syrah Carignane - Rose
Asahi – Beer
Surrey Hills Pilsner-Beer

Minimum spend of 4 hours and 20 guests | Wait Staff 1 per 10 guests

All food & beverage packages supplied by The Dining Abode. Beverages packages only available in combination with a food package supplied by The Dining Abode. The Dining Abode will practice The Responsible Service of Alcohol. Items may be substituted. Minimum 7 days notice required unless otherwise agreed.