SYDNEY HARBOUR ESCAPES
www.sydneyharbourescapes.com.au
+61 2 9328 4748

QUANTUM
CATERING MENU

CANAPE SELECTION

GOLD PACKAGE - $70 PER HEAD
3 COLD, 3 WARM, 1 SUBSTANTIALS, 1 DESSERT

PLATINUM PACKAGE - $90 PER HEAD
4 COLD, 4 WARM, 2 SUBSTANTIALS, 2 DESSERT

ELITE PACKAGE - $110 PER HEAD
4 COLD, 5 WARM, 2 SUBSTANTIALS, 2 DESSERT
PLUS A CHOICE OF ONE OF THE BELOW STATIONS:
GLAZED HAM STATION, CHARCUTERIE & CHEESE
MIN 30 GUESTS

COLD

- FRESHLY SHUCKED SYDNEY ROCK OYSTERS WITH APPLE CIDER, CUCUMBER VINAIGRETTE (GF)
- MISO EGGPLANT, SPEAR MINT, NEW SEASON ORANGE, SESAME AIOLI (V)
- CHILLED QUEENSLAND KING PRAWNS WITH CITRUS AIOLI DIPPING SAUCE (GF)
- CHIPOTLE SPICED CHICKEN, SUPERFOOD FINE SALAD, SHAVED KALE, RED PEPPER, FETA, ACTIVATED ALMONDS (GF)
- CITRUS MARINATED KING SALMON, AVOCADO JALAPEÑO, PEPERONATA, BLUE CORN CRISP (GF)
- ROAST DUCK BREAST, HOISIN SAUCE, BABY GREENS, LIGHT FERMENTED CHILI, CRISPY ONION, ON SPOON (GF)
- BLACK ANGUS BEEF SIRLOIN WRAPPED PROSCIUTTO HORSERADISH CREAM,
- FRIED CAPERS ON SOUR DOUGH CRISP
- ALASKAN KING CRAB, BABY PEA CRUSH, SPICED ORGANIC SEEDS AND GRAINS, SHAVED KALE,
- DRY CHILI AIOLI ON SHORTCRUST TART

(ALL COLD CANAPES CAN BE MADE GF)

WARM

- HERBED GREEN PEA, BABY SPINACH, BUFFALO MOZZARELLA RISOTTO BALLS WITH SMOKED PAPRIKA AIOLI, (V)
- DUKKAH SPICED LAMB FILLET, FETA, HEIRLOOM CHERRY TOMATOES, BLACK OLIVE ON FLAT BREAD
- CHIPOTLE SPICED PORK BELLY, AVOCADO SMASH, BLACK BEAN CHERRY TOMATO ON QUESADILLA
- SEARED ATLANTIC SCALLOPS, SMOKED BACON, FINE CUT CELERIAC, CAPER THYME MAYONNAISE, LEMON, TART
- DUCK POTSTICKERS, SHALLOTS, CRISPY ONION PONZU DRESSING IN SPOON
- POPCORN CAULIFLOWER AND CHICKPEAS, ROASTED NAAN BREAD RITA
- CHICKEN AND LEEK HANDMADE PIE, SMOKED CHILI TOMATO RELISH

V = VEGETARIAN VGN = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE

20/11/2026

QUANTUM
CATERING MENU

CANAPE SELECTION

SUBSTANTIAL

- Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl
- Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli
- Moroccan spiced butter nut pumpkin, slow roasted vegetables, chickpea stew, sumac, cucumber yoghurt
- Sticky pork belly Xcel roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

DESSERT

- Passion fruit curd and fresh strawberry crushed coconut meringue tart
- Sea-salt caramel and brownie crumble tart
- Valrhona Dark chocolate espresso mousse,chocolate crumble
- Prosecco rosewater marinated strawberries, watermelon, mint, meringue
- Whipped vanilla bean raspberry cheesecake, black sesame seed, short bread crumble
- Triple cream brie, sour cherry and baby basil tart

STATIONS

CAN BE ADDED TO ANY CANAPE OR BUFFET – REFER STATIONS MENU



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QUANTUM
CATERING MENU

BUFFET PLATTER MENU

GOLD BUFFET PACKAGE - $110 PER HEAD
2 X CANAPÉS ON ARRIVAL – REFER TO CANAPE MENU
2 COLD PLATTERS, 2 WARM PLATTERS, 1 DESSERT PLATTER

PLATINUM BUFFET PACKAGE - $130 PER HEAD
3 X CANAPÉS ON ARRIVAL – REFER TO CANAPE MENU
3 COLD PLATTERS, 3 WARM PLATTERS, 2 DESSERT PLATTER

CHEF CHARGES
$560 PER 4 HR CHARTER
$140 PER HR ADDITIONAL AFTER 4 HRS
PUBLIC HOLIDAY FEE 100% | CHRISTMAS DAY & NYE TBC

COLD PLATTERS

- BLACK ANGUS BEEF TATAKI WITH SPRING ONION, KING BROWN MUSHROOMS, AGED SOY
- HOUSE-SMOKED PETUNA OCEAN TROUT WITH PICKLED RED ONION, CAPERS AND HORSERADISH CREAM FRAICHE (GF)
- SALUMI SELECTION WITH PICKLES, OLIVES AND GRILLED VEG
- HEIRLOOM TOMATO MEDLEY WITH TORN BUFFALO MOZZARELLA, HAND-MADE BASIL PESTO (GF)
- POACHED YAMBA PRAWNS, CHILLED AND SERVED WITH SHAVED FENNEL, WATERCRESS AND RUBY GRAPEFRUIT SALAD

WARM PLATTERS

- GRILLED TASMANIAN KING SALMON WITH CELERIAC REMOULADE, WILD ROCKET AND SHAVED RADISH
- 8 HOUR SLOW-COOKED S.A LAMB SHOULDER WITH POMEGRANATE MOLASSES, KALE AND WARM ISRAELI COUSCOUS
- ROASTED (MED-RARE) PEPPER-CRUSTED BLACK ANGUS SIRLOIN WITH LOCAL MUSHROOMS AND CHIMICHURRI (GF)
- FREE-RANGE DE-BONED CHICKEN WITH SUMAC, BLACKENED CORN, RED PEPPER, RAINBOW CHARD AND HARISSA-SPIKED YOGURT
- CRISPY-SKINNED W.A CONE BAY BARRAMUNDI WITH SAUTÉED WOMBOK, PICKLED GINGER, AGED SOY AND WILD MUSHROOMS

DESSERT PLATTERS

- VALRHONA DARK CHOCOLATE PAVE CANDY PEANUTS SHORTBREAD CRUMBLE VANILLA ICE CREAM
- STRAWBERRY CHEESECAKE COCONUT CRUMBLE STRAWBERRY ICE CREAM
- HANDMADE PAVLOVA NESTS MANGO PASSIONFRUIT CURD RASPBERRY SORBET (GF)
- LOCAL AND IMPORTED CHEESE SERVED WITH SPICED APPLE CHUTNEY, MARINATED FIGS AND FLATBREAD

BUFFFET PLATTER OPTION INCLUDES COMPLIMENTARY PLATTERS OF
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

FOOD STATIONS CAN BE ADDED TO ANY CANAPE OR BUFFET EVENT – REFER TO STATIONS MENU

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QUANTUM CATERING MENU

SEAFOOD BUFFET MENU

$180 PER PERSON

CHEF CHARGES

$560 per 4 hr charter

$140 per hr additional after 4 hrs

Public Holiday fee 100% | Christmas Day & NYE TBC

CANAPES

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)

Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be GF)

Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

COLD

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels,
caper mayonnaise, citrus aioli
(Lobster on request, price depends on market value)

COLD PLATTERS

Yellow fin tuna spring onion, king brown mushrooms, aged soy

Qld spanner crab (de shelled), heirloom tomato medley, avocado, radish, cucumber, light chili

WARM PLATTERS

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)

Large king prawns with butternut pumpkin, Persian fetta and Harissa (GF)

Crispy-skinned WA Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Included

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Spiced cauliflower, chickpeas, raita salad

Handmade bread rolls, cultured butter

DESSERT

Handmade Pavlova nests with mango passionfruit curd and raspberry sorbet (GF)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Food Stations can be added to any canape or buffet event – refer to Stations menu

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QUANTUM
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ADD ONS - FOOD STATIONS

STATIONS CAN BE ADDED TO ANY CANAPE OR BUFFET EVENT

SASHIMI STATION
KINGFISH, TUNA AND FRESH SEASONAL SEAFOOD SERVED RAW AND CARVED TO ORDER
$27 PER HEAD

DUMPLING BAR
SELECTION OF STEAMED SEAFOOD, MEAT AND VEGETARIAN DUMPLINGS
SERVED WITH A VARIETY OF DIPPING SAUCES
$25 PER

OYSTER TASTING STATION
SHOWCASING FRESHLY SHUCKED REGIONAL OYSTERS FROM AROUND
AUSTRALIA - SYDNEY ROCK, PACIFIC'S AND FLATS
$30 PER HEAD

LIVE OYSTER SHUCKING
SHUCKED TO ORDER SYDNEY ROCK, PACIFIC AND FLATS BY CHEF ON BOARD
PRICE ON ENQUIRY

GLAZED HAM STATION
SERVED WARM AND CARVED TO ORDER SERVED WITH MUSTARDS, PICKLES AND SOFT ROLLS
$23 PER HEAD

CAVIAR STATION
SELECTION OF CAVIARS, ICE BOWL, COMPLETE WITH HOSTESS TO GUIDE THROUGH THE CAVIARS
PRICE ON ENQUIRY

CHARCUTERIE & CHEESE
SELECTION OF CURED AND SMOKED MEATS, CHEESES, PICKLES AND HOUSE-MADE CHUTNEYS
$24 PER HEAD

JUST CHEESE
WIDE SELECTION OF BOTH LOCAL AND IMPORTED CHEESES
WITH VARIOUS BREADS AND CLASSIC ACCOMPANIMENTS
$22 PER HEAD



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