Rascal
CATERING MENU

Silver Canapés
$99.00 PER PERSON

Approximately 10 canapés per guest served in total

Small Canapés

- ***Handmade Sushi***
  - *a variety of sushi styles and flavours. (V, GF, DF, VE option)*
- ***Hiramasa Kingfish Ceviche***
  - *Sweet corn, micro coriander, tortilla crisp. (GF)*
- ***Prosciutto di Parma on Rye Toast***
  - *Prosciutto di Parma, whipped parmesan, & rosemary on a crisp rye base. (GF optional)*
- ***Saffron, Caramelised Leek and Smoked Fior di Latte Arancini***
  - *Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)*

Substantials

- ***Honey-Garlic and Lemon Chicken Skewers***
  - *with spring onion and sesame seeds. (GF, DF)*
- ***Short Rib and Brisket Burger***
  - *Pickles, cheese, and signature burger sauce. (GF, V, DF available on request)*

Dessert

- ***Mini Gelato Cones***
  - *A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)*

Gold Canapés
$125.00 PER PERSON

Approximately 12 canapés per guest served in total

Small Canapés

- ***Handmade Sushi***
  - *a variety of sushi styles and flavours. (V, GF, DF, VE option)*
- ***Hiramasa Kingfish Ceviche***
  - *Sweet corn, micro coriander, tortilla crisp. (GF)*
- ***Prosciutto di Parma on Rye Toast***
  - *Prosciutto di Parma, whipped parmesan, & rosemary on a crisp rye base. (GF optional)*
- ***Bamboo Shoot and Mixed Mushroom Dumpling***
  - *Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chili and fresh lime dipping sauce. (DF, GF optional)*
- ***Saffron, Caramelised Leek and Smoked Fior di Latte Arancini***
  - *Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)*

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

CANAPÉ SELECTION CONT...

Substantials

- *Honey-Garlic and Lemon Chicken Skewers*
  - *With spring onion and sesame seeds. (GF, DF)*
- *Battered Rock Flathead Fillets*
  - *Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.*
- *Short Rib and Brisket Sliders*
  - *With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)*

Dessert

- *Mini Gelato Cones*
  - *A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)*

Premium Canapés

$140.00 PER PERSON

Approximately 14 canapés per guest served in total

Small Canapés

- *Handmade Sushi*
  - *a variety of sushi styles and flavours. (V, GF, DF, VE option)*
- *Hiramasa Kingfish Ceviche*
  - *Sweet corn, micro coriander, tortilla crisp. (GF)*
- *Prosciutto di Parma on Rye Toast*
  - *Prosciutto di Parma, whipped parmesan, & rosemary on a crisp rye base. (GF optional)*
- *Bamboo Shoot and Mixed Mushroom Dumpling*
  - *Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chili and fresh lime dipping sauce. (DF, GF optional)*
- *Saffron, Caramelised Leek and Smoked Fior di Latte Arancini*
  - *Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V) 2 per guest*

Substantials

- *Honey-Garlic and Lemon Chicken Skewers*
  - *with spring onion and sesame seeds. (GF, DF)*
- *Battered Rock Flathead Fillets*
  - *Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.*
- *Pumpkin Raviolo*
  - *Pumpkin-filled pasta with brown butter, sage, pine nuts, and fresh arugula. (V)*
- *Short Rib and Brisket Burger*
  - *Pickles, cheese, and signature burger sauce. (GF, V, DF available on request)*
- *BBQ'd Prawn Tacos*
  - *Fresh tortillas, pineapple salsa, crunchy slaw, chipotle aioli. (GF, V, DF available on request)*

Dessert

- *Mini Gelato Cones*
  - *A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)*

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Silver Buffet

$145.00 PER PERSON

Proteins

- *Slow-Roasted Petunia Ocean Trout*
  - *With fennel and Meyer lemon.*
- *Free-Range Chicken Breast*
  - *With torched baby corn, sage, and garlic.*
- *Stuffed Portobello Mushroom*
  - *With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)*

Sides

- *Roasted Dutch Carrots*
  - *With wild rocket leaves, blue cheese, and nuts. (V, GF)*
- *Crispy Duck Fat Potatoes*
  - *With herbs, salt, and vinegar. (GF, DF)*
- *Large Garden Leaf Salad*
  - *With blackened onion, walnut, and chili dressing. (V, GF, DF)*
- *Bread Rolls*
  - *With Pepe Saya butter and flaky salt. (V)*

Dessert

- *Mini Pavlovas*
  - *Meringue, cream, and seasonal fruits. (V, GF, DF available)*

Add-On Canapés

- *Additional $37.50 Per Person*
  - *Pick any 3 canapes to start your charter off with.*

Gold Buffet

$185.00 PER PERSON

Proteins

- *Slow-Roasted Petunia Ocean Trout*
  - *With fennel and Meyer lemon.*
- *Free-Range Chicken Breast*
  - *With torched baby corn, sage, and garlic.*
- *Medium-Rare Roasted Eye Fillet*
  - *With confit garlic and Madeira sauce. (GF)*

Sides

- *Roasted Dutch Carrots*
  - *With wild rocket leaves, blue cheese, and nuts. (V, GF)*
- *Crispy Duck Fat Potatoes*
  - *With herbs, salt, and vinegar. (GF, DF)*
- *Large Garden Leaf Salad*
  - *With blackened onion, walnut, and chili dressing. (V, GF, DF)*
- *Stuffed Portobello Mushroom*
  - *With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)*
- *Bread Rolls*
  - *With Pepe Saya butter and flaky salt. (V)*

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BUFFET SELECTION CONT...

Dessert

- *Chocolate and Crushed Pistachio Tarts*
  - *Small chocolate ganache tarts with sea salt and Iranian green pistachios (V)*
- *Mini Pavlovas*
  - *Meringue, cream, and seasonal fruits. (V, GF, DF available)*

Add-On Canapés

- *Additional $37.50 Per Person*
  - *Pick any 3 canapes to start your charter off with.*

Premium Buffet

$230.00 PER PERSON

Proteins

- *Slow-Roasted Petunia Ocean Trout*
  - *With fennel and Meyer lemon.*
- *Free-Range Chicken Breast*
  - *With torched baby corn, sage, and garlic.*
- *Medium-Rare Roasted Eye Fillet*
  - *With confit garlic and Madeira sauce. (GF)*
- *King Leader Prawns*
  - *With bisque butter, eschalot, kaffir lime, and lemongrass. (GF, DF available)*

Sides

- *Roasted Dutch Carrots*
  - *With wild rocket leaves, blue cheese, and nuts. (V, GF)*
- *Crispy Duck Fat Potatoes*
  - *With herbs, salt, and vinegar. (GF, DF)*
- *Large Garden Leaf Salad*
  - *With blackened onion, walnut, and chili dressing. (V, GF, DF)*
- *Stuffed Portobello Mushroom*
  - *With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)*
- *Bread Rolls*
  - *With Pepe Saya butter and flaky salt. (V)*

Dessert

- *Chocolate and Crushed Pistachio Tarts*
  - *Small chocolate ganache tarts with sea salt and Iranian green pistachios (V)*
- *Mini Pavlovas*
  - *Meringue, cream, and seasonal fruits. (V, GF, DF available)*

Add-On Canapés

- *Additional $37.50 Per Person*
  - *Pick any 3 canapes to start your charter off with.*

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Silver BBQ

$130.00 PER PERSON

Proteins

- *Free-Range Pork & Fennel Sausages*
  - *Free range pork sausages*
- *Middle Eastern Spiced Spatchcocks No. 5*
  - *With torn herbs and harissa yoghurt. (GF)*

Sides

- *BBQ Butter Corn*
  - *With umami butter, smoked paprika, and flaky pink salt. (V, GF)*
- *Crispy Duck Fat Potatoes*
  - *With herbs, salt, and vinegar. (GF, DF)*
- *Freshly Baked Bread Rolls*
  - *Served with Pepe Saya butter and flaky salt.*
- *Large Garden Leaf Salad*
  - *With blackened onion, walnut, and chili dressing. (V, GF, DF)*
- *House-Made Condiments & BBQ Sauces*
  - *An assortment of house-made accompaniments.*

Dessert

- *Mini Pavlovas*
  - *Meringue, cream, and seasonal fruits. (V, GF, DF available)*

Add-On Canapés

- *Additional $37.50 Per Person*
  - *Pick any 3 canapes to start your charter off with.*

Gold BBQ

$185.00 PER PERSON

Proteins

- *Middle Eastern Spiced Spatchcocks No. 5*
  - *With torn herbs and harissa yoghurt. (GF)*
- *BBQ Pork Ribs*
  - *With ginger and smoked soy glaze.*
- *King Leader Prawns*
  - *Marinated with eschalot, kaffir lime, and lemongrass.*

Sides

- *BBQ Butter Corn*
  - *With umami butter, smoked paprika, and flaky pink salt. (V, GF)*
- *Crispy Duck Fat Potatoes*
  - *With herbs, salt, and vinegar. (GF, DF)*
- *Large Garden Leaf Arugula Salad*
  - *With blackened onion, walnut, and chili dressing. (V, GF, DF)*
- *Freshly Baked Bread Rolls*
  - *Served with Pepe Saya butter and flaky salt.*
- *House-Made Condiments & BBQ Sauces*
  - *An assortment of house-made accompaniments.*

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BBQ SELECTION CONT...

Dessert

- *Mini Pavlovas*
  - *Meringue, cream, and seasonal fruits. (V, GF, DF available)*
- *Mini Gelato Cones*
  - *A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)*

Add-On Canapés

- *Additional $37.50 Per Person*
  - *Pick any 3 canapes to start your charter off with.*

Premium BBQ

$230.00 PER PERSON

Proteins

- *Arrachera Flank Steak*
  - *With chimichurri.*
- *King Leader Prawns*
  - *Marinated with eschalot, kaffir lime, and lemongrass. (GF)*
- *Mustard-Marinated Lamb Rump*
  - *With rosemary butter and blistered tomato.*

Sides

- *BBQ Butter Corn*
  - *With umami butter, smoked paprika, and flaky pink salt. (V, GF)*
- *Crispy Duck Fat Potatoes*
  - *With herbs, salt, and vinegar. (GF, DF)*
- *Large Garden Leaf Arugula Salad*
  - *With blackened onion, walnut, and chili dressing. (V, GF, DF)*
- *Grilled Seasonal Mushrooms*
  - *With sesame, garlic, soy, and green onion. (GF, VE, DF)*
- *Freshly Baked Bread Rolls*
  - *Served with Pepe Saya butter and flaky salt*
- *House-Made Condiments & BBQ Sauces*
  - *A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)*

Dessert

- *Mini Pavlovas*
  - *Meringue, cream, and seasonal fruits. (V, GF, DF available)*
- *Mini Gelato Cones*
  - *Meringue, cream, and seasonal fruits. (V, GF, DF available)*

Add-On Canapés

- *Additional $37.50 Per Person*
  - *Pick any 3 canapes to start your charter off with.*

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Ahoy Club Chargrill Chicken

$65.00 PER PERSON

Inclusions:

- ***Protein***
  - *Chicken with specialty sauces*
- ***Sides***
  - *Assortment of salads / vegetables*
  - *Dinner rolls*
- *GF & DF available on prior request*
- *24 hours notice is required for this menu.*

Grazing Boards

CHARCUTERIE, CHEESE & FRUIT BOARD

REGULAR (UP TO 14 PAX) - $450 | LARGE (UP TO 24 PAX) - $800

Australian brie, Manchego, Camembert, Prosciutto, Mortadella, Mild salami, berries, grapes, fresh bread slices, grissini & crackers, fruit paste, two dips.

CRUDITES PLATTER | REGULAR (UP TO 14 PAX) - $230

Freshly cut seasonal vegetables, an assortment of dips and relishes. (VE, GF)

PREMIUM GRAZING STATION | LARGE (50+ PAX) - $2,700

Large grazing table setup with extra premium cheeses, charcuterie and fruits such as King Island smoked cheddar and blue cheese. accompanied by pickled veg, olives, dips, fruit pastes, crackers, crostini's and fresh bread.

Seafood Platters

SASHIMI PLATTER

REGULAR (UP TO 12 PAX) - $385 | LARGE (UP TO 24 PAX) - $615

A variety of HUON sashimi salmon, Hiramasa Kingfish and Yellowfin tuna accompanied by soy, wasabi and pickled ginger. (GF, DF)

PRAWN AND OYSTER PLATTER

REGULAR (UP TO 12 PAX) - $365 | LARGE (UP TO 24 PAX) - $695

A variety of peeled, cooked king prawns and Sydney rock oysters accompanied with signature cocktail sauce and classic mignonette.(GF, DF)

SUSHI NIGIRI PLATTER

REGULAR (UP TO 12 PAX) - $335 | LARGE (UP TO 24 PAX) - $650

A variety of mixed nigiri with prawn, salmon and avocado.(GF) (VE & DF available on request)

SEAFOOD GRAZING STATION | LARGE (50+ PAX) - $3,800

Large grazing table set up with variety of seafood - Nigiri style sushi, cooked and peeled king prawns, oysters and sashimi with all condiments and sides. (GF) (DF available on request)

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FOOD STATIONS

Live Pasta Station

REGULAR (20 - 60 PAX) - $180 PER PERSON
LARGE (60+ PAX) - $150 PER PERSON

Live pasta station prepared in large, aged Parmigiano cheese wheel. (GF available)

Sauces:

Cheese wheel
Pesto & fresh basil (gf)
Heirloom tomato & vodka sauce (v, gf,df)

Garnishes:

Extra virgin olive oil
Pine nuts
Fresh grated parmesan

Optional Add-On:

Add fresh baked pizzas to the station baked in front of you and guests.
Additional $20 per person + additional chef fee at $165 per hour

Live Pizza Station

REGULAR (20 - 39 PAX) - $65 PER PERSON
LARGE (40+ PAX) - $55 PER PERSON
GLUTEN FREE - ADDITIONAL $7.50 PER PERSON

Watch as the chefs prepare and cook hand stretched pizzas in front of guests. Perfect for events ranging from 20 to 180 guests. All three of the flavours below will be available for guests to choose between.

Pizza Margherita

Tomato base, mozzarella, basil and parmesan cheese

Pepperoni

Tomato base, spicy pepperoni, mozzarela cheese

Vegetarian

Tomato base, seasonal vegetables such as pumpkin, rocket and goats' cheese.

ALL STATIONS ARE MINIMUM 20 GUESTS
ALL STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT $165 PER HOUR

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FOOD STATIONS CONT...

Live Paella Station

REGULAR (20 - 25 PAX) - $1,350
LARGE (25 - 40 PAX) - $1,750
EXTRA LARGE (50 - 60 PAX) - $2,100

Watch as the chefs prepare an authentic paella in a large, traditional paella pan in front of guests. Perfect for events ranging from 20 to 100+ guests. One flavour below must be selected in advance.

Choose Between:

Seafood Paella

A medley of fresh seafood, perfectly cooked with fragrant spices and aromatic rice. (GF) (DF)

Chicken & Chorizo Paella

A blend of tender chicken, smoky chorizo, and saffron-infused rice. (GF) (DF)

Vegetarian Paella

A flavourful dish featuring market-fresh vegetables and fragrant herbs. (V) (GF) (DF)

Live Pavlova Station

REGULAR (20 - 59 PAX) - $75 PER PERSON
LARGE (60+ PAX) - $55 PER PERSON

Guests can customise their pavlova just the way they like it, choosing from a selection of fruits, toppings, and sauces for a deliciously personalised dessert experience. (V) (GF)

Crisp meringue bases - ready to be topped with a large variety of seasonal fruits and other items.

Toppings:

Whipped chantilly cream
Seasonal fresh fruits
Chocolate shavings
Toasted coconut
Crushed nuts Lemon/passionfruit curd

ALL STATIONS ARE MINIMUM 20 GUESTS
ALL STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT $165 PER HOUR

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Kids Menu

$45.00 PER CHILD

Choose one main and one dessert.

Mains

- *Kids Spaghetti Bolognese*
  - *Fresh cooked spaghetti with a rich beef Bolognese sauce and parmesan cheese (GF & DF available on request).*
- *Kids Chicken and Chips*
  - *Crumbed chicken with chips and sauce. (GF & DF available on request)*
- *Kids Pizza Hawaii or Margherita*
  - *10" kids pizza with choice between Hawaii or Margarita.(GF & DF available request)*

Dessert

- *Ice Cream*
  - *Vanilla Ice Cream or Chocolate Ice Cream*
- *Sorbet*
  - *Seasonal Fruit Sorbet (GF, DF)*

Allergy Notice

While our chefs will do everything possible to cater to dietary needs wherever possible, please note that our kitchen / galley also prepares food containing nuts, gluten, dairy, seafood and other common allergens. While we do our best to avoid cross-contamination, we can't guarantee it. If you or your guests have a serious allergy, please let us know in advance and proceed with caution.

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