EVOLUTION
CATERING MENU

PHARLAP CANAPÉS

$90 PP · MINIMUM 30 GUESTS

3 COLD · 3 WARM · 1 SUBSTANTIAL · 1 DESSERT

COX PLATE CANAPÉS

$115 PP · MINIMUM 30 GUESTS

4 COLD · 4 WARM · 2 SUBSTANTIAL · 1 DESSERT

WINX CANAPÉS

$150 PP · MINIMUM 30 GUESTS

5 COLD · 4 WARM · 2 SUBSTANTIAL · 2 DESSERT

INCLUDES ONE ADDITIONAL STATION
SASHIMI · GLAZED HAM · CHARCUTERIE & CHEESE

COLD

Chilled QLD Tiger Prawns, yuzu aioli (GF · DF)
Cured Ora King Salmon Pancake, puffed seeds, crème fraîche, cucumber & salmon roe
Charred Sourdough Crostini, handcrafted ricotta, heirloom tomato & basil (VG)
Freshly Shucked Sydney Rock Oysters, raspberry vinaigrette (GF · DF)
Hiramasa Kingfish, ginger-cured roe, bonito crème & tapioca crisp
Hand-Cut Tuna Tartare, sweet wasabi, black lava salt & seaweed wafer (DF · GF)
Smoked Chicken Waffle Cone, crispy chicken, baby peas & kombu dust
Seared Beef Tataki, soy & ponzu glaze, roasted garlic & chives
Peking Duck Baby Cos Leaf, sticky plum sauce, eschalot & cucumber

WARM

Crispy Pork Belly, sweet & sour glaze, spring onion & sesame (DF)
Fried Chicken, sticky hot sauce & ranch aioli
Black Angus Beef Skewer, Korean barbecue glaze & sesame (DF)
Northern-Style Cumin Lamb, red peppers & curry leaf on flatbread
Five-Spice Chicken Gyoza, golden sesame crust
Prawn Toast, yuzu aioli & herb salad
Roast Pumpkin & Sage Arancini, Pecorino & confit garlic mayonnaise (V · GF)
Spiced Chickpea Mini Pie, saffron tomato chutney (V)
Black Angus Beef Mini Pie, puff pastry & tomato chutney

SUBSTANTIAL

Slow Braised Lamb Shoulder, rigatoni, sourdough crumbs & pecorino
Buffalo Mozzarella & Heirloom Tomato, basil, olives & fried flatbread (VG)
Slow Braised Beef Short Rib, honey miso glaze, pickled carrot & sticky rice
Japanese Chicken Karaage Don, yuzu mayonnaise & togarashi
Coconut-Poached King Salmon Thai green curry, jasmine rice & crispy shallots (GF · DF)
Tuscan Chicken & Orzo, sun-dried tomatoes, Parmesan & paprika

DESSERT

Belgian Chocolate Brownie, sumac strawberries (GF)
Cinnamon-Spiced Ricotta Cannoli
Lemon Curd Cheesecake Tartlets
Dark Chocolate Mousse, raspberry compote & coffee sponge
Chocolate & Salted Caramel Tart, honeycomb
Jamison Plum & Cinnamon Crumble Spoons
Cinnamon Sugar Churros, dark chocolate sauce
Double Brie, organic dates on seeded crisp

EVOLUTION CATERING MENU

FLEMINGTON BUFFET

$145 PP · MINIMUM 10 GUESTS

COLD PLATTERS

Black Angus Beef Tataki, spring onion, king brown mushrooms & aged soy

House-Smoked Petuna Ocean Trout, pickled red onion, capers & horseradish crème fraîche (GF)

WARM PLATTERS

Grilled Tasmanian King Salmon, celeriac remoulade, wild rocket & shaved radish

Roasted Medium-Rare Pepper-Crusted Black Angus Sirloin, local mushrooms & chimichurri (GF)

DESSERT PLATTERS

Valrhona Dark Chocolate Pavé, candied peanuts, shortbread crumble & vanilla ice cream

BUFFET INCLUDES

Green micro salad, shaved radish, red onion & cold-pressed dressing

Freshly baked bread rolls & Pepe Saya butter

Steamed baby potatoes with parsley butter & lemon

ASCOT SEAFOOD BUFFET

$215 PP · MINIMUM 10 GUESTS

ARRIVAL CANAPÉS

Miniature Short Crust Tart, hummus & spiced butternut pumpkin (V)

Seared Atlantic Scallops, sweet corn, chorizo & wild mushroom tart

Chilli Lime Free-Range Chicken, baby greens, nam jim dressing & wonton

COLD PLATTERS

Seafood Platter: oysters, tiger prawns, Balmain bugs & chilled mussels, caper mayonnaise & citrus aioli

Yellowfin Tuna, spring onion, king brown mushrooms & aged soy

Queensland Spanner Crab, heirloom tomato medley, avocado, radish & light chilli

Lobster available on request, price subject to market value

WARM PLATTERS

Roasted Medium-Rare Pepper-Crusted Black Angus Sirloin, local mushrooms & chimichurri (GF)

Large King Prawns, butternut pumpkin, Persian fetta & harissa (GF)

Crispy-Skinned W.A. Cone Bay Barramundi, sautéed wombok, pickled ginger, aged soy & wild mushrooms (GF)

DESSERT PLATTER

Handmade Pavlova Nests, mango passionfruit curd & raspberry sorbet (GF)

Local & Imported Cheese, spiced chutney, marinated figs & flatbread

BUFFET INCLUDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino & aged balsamic dressing

Spiced cauliflower, chickpeas & raita salad

Handmade bread rolls & cultured butter

EVOLUTION CATERING MENU

ADD-ONS & FOOD STATIONS

MINIMUM 30 GUESTS · AVAILABLE WITH ANY CANAPÉ OR BUFFET PACKAGE

MESSINA GELATO - $7.50 pp or cart from $2,600
See page 6

SUSH I & SASH IMI STATION - $40 pp
Kingfish, tuna and fresh seasonal seafood carved to order

LIVE OYSTER SHUCKING - $40 pp + $480 fee
Oysters shucked to order by our chef

CAVIAR STATION - $40 pp
Premium caviars presented over an ice bowl, with hosted service

DUMPLING BAR - $40 pp
Steamed seafood, meat & vegetarian dumplings with dipping sauces

GLAZED HAM STATION- $35 pp
Warm carved ham with mustards, pickle s & soft rolls

CHARCUTERIE & CHEESE- $35 pp
Cured & smoked meats, cheeses, pickles & chutneys

CHEESE ASSORTMENT- $30 pp
Local & imported cheese s with breads and accompaniments

L IVE CULINARY EXPERIENCES

CHEF-LED STATIONS · MINIMUM 45 GUESTS
FEE $1,000 (2 CHEFS)
INCLUDES 3 ARRIVAL CANAPÉS AND 2 DESSERT CANAPÉS
Live cooking as entertainment: our chefs prepare each dish in front of your guests, so dinner becomes part of the show.

PORCHETTA & PASTA STATION - $150 pp
Slow-roasted whole porchetta, carved to order, served with house-made salsa verde, fennel & apple slaw, pickled peppers, roasted garlic mayonnaise, artisan bread rolls and crackling salt.
Fresh spaghetti finished inside a whole Parmesan wheel (subject to availability), with a choice of truffle cream or slow-roasted cherry truss tomato sauce, finished with basil, aged Parmesan, olive oil & cracked pepper.

TACO STATION - $150 pp
Charcoal-grilled chipotle & lime chicken, slow-cooked adobo pork and charcoal-grilled Black Angus beef, carved to order.
Warm tortillas, Mexican dirty rice, guacamole, pico de gallo, charred corn salsa, pickled jalapeños, slaw, coriander, lime and salsa verde.

THE OCEAN'S FINEST - Price on enquiry
An elegant raw seafood experience of freshly shucked Sydney Rock oyst ers, yellow fin tuna, kingfish, Ora King salmon, Hokkaido scallops and Moreton Bay bugs finished to order.
Finger lime, yuzu kosho, ponzu, Champagne m ignonette, shallot vinaigrette, lemon, native herbs and sesame.

EVOLUTION CATERING MENU

ARTE BIANCA

$50 PP · MINIMUM 8 GUESTS

Pizza Al Taglio by Arte Bianca, served as bite-sized harbour slices.

ANTIPASTI
Marinated mixed olives · House-made focaccia, olive oil & balsamic · Italian salumi board with cured meats, cheeses & vegetables

MARGHERITA
San Marzano tomato sauce, fior di latte mozzarella and basil

HOT SALAMI & HONEY
San Marzano tomato sauce, fior di latte mozzarella and basil

PROSCIUTTO & ROCKET
San Marzano tomato sauce, fior di latte mozzarella, prosciutto, rocket and shaved parmesan

TARTUFATA
Fior di latte mozzarella, wild mushrooms, prosciutto, truffle paste, basil and parmesan

VEGETARIANA
San Marzano tomato sauce, fior di latte mozzarella, roasted capsicum, mushroom, onion and olives

Gluten-free bases available · Selection – choice of one pizza flavour per 8 guests · Nov & Dec paired with another package only · All pricing includes delivery fee.

CHARGRILL | CHARLIE'S CATERING

$60 PP · MINIMUM 15 GUESTS

CHOOSE YOUR CHICKEN · SELECT ONE

Chargrill Charlie's Signature Seasoned Chicken

Portuguese Chicken

Half-half on request

CHOOSE THREE SALADS OR WARM SIDES · DINNER ROLLS INCLUDED

SALADS

Greek Salad
Chicken Caesar Salad
Thai Marinated Chicken Salad
Charlie's Chop Salad
Roasted Cauliflower & Quinoa Salad
Garden Salad
Vegetable Poke Salad
Japanese Coleslaw
Superfood Salad
Golden Turmeric Quinoa Salad
Shredded Waldorf Salad
Avocado & Rocket Salad
Classic Coleslaw
Potato Salad
Tabouli

WARM SIDES

Fried Rice
Chicken Pad Thai
Honey & Mustard Roasted Vegetables

All pricing includes delivery fee.

EVOLUTION CATERING MENU

DARWIN'S FORMAL DINING

Wine pairing available | Minimum 10 Guests

3 COURSES $170 PP | **4 COURSES $200 PP** | **6 COURSES $260 PP**

ENTRÉE

Chilled Tiger Prawns, celeriac remoulade, red vein sorrel & lemon dressing (GF)
Zucchini Quinoa Frit ters, pea & min t cream, goat's cheese & watercress (V)
De-Boned Baby Chicken, prosciutto, fetta, chestnut mushroom & broth
Seared Scallops, Jerusalem artichoke, crisp pancetta & baby herbs
Cured Kingfish, pickled baby bee troots, horseradish crème fraîche & roe
Wagyu Carpaccio, capers, truffle mayonnaise, wild rocket & grissini
Grilled Rare Yellowfin Tuna, shaved fennel, orange & aioli
Confit W.A. Octopus, red pepper, olive & chilli aioli

MAIN

Baby Snapper, mussels, confit fennel, zucchini flower & bisque (GF)
Peppered Lamb Loin, slow-cooked shoulder, globe artichoke & jus (GF)
De-Boned Corn-Fed Chicken, swee t corn, red pepper & pearl barley
Hapuka Fille t, squid, chorizo, ne t tle but ter & lemon (GF)
Grass-Fed Beef Tenderloin, oxtail cigar, king brown mushroom & jus (GF)
Berkshire Pork Loin, prosciut to, crispy pavé, morcilla & jus
Twice-Cooked Duck Leg & Breast, gnocchi, kale, fig & orange glaze

BREAD & SIDES

Handmade rolls & cultured but ter
Baby greens with apple cider dressing

DESSERT

Dark Chocolate Pavé, poached strawberry & crème fraîche
Salted Caramel & Chocolate Slice, banana frit ters & peanuts
Coconut Panna Cot ta, mango, crumble & coconut sorbet
Vanilla Cheesecake, mixed berries & orange cardamom ice cream
Local & Imported Cheeses, fig loaf & apple cherry chutney

LITTLE YEARLINGS

$50 PP · Children aged 12 and under

Choose main

Margherita pizza bites
Free-range chicken strips, chips & mayonnaise
Penne bolognese with Parmesan (plain available)

DESSERT

Vanilla ice cream, strawberries & crushed meringue

EVOLUTION CATERING MENU

MESSINA

Where Sydney's finest gelato meets the harbour.

$7.50 PP

CART FROM $2,600

ALWAYS AVAILABLE

Salted Coconut & Mango Sorbet (GF, DF) · Cookies & Cream

Available à la carte on every charter.

CLASSIC FLAVOURS · CHOOSE TWO · MINIMUM 30 GUESTS

Blood Orange Sorbet · Bounty · Boysenberry · Chocolate Chip · Chocolate Fondant · Chocolate Mint · Chocolate Sorbet · Coconut & Lychee · Coffee · Cone-ception · Cookies & Cream · Hazelnut · Hokey Pokey · Lemon Sorbet · Macadamia Crunch · Mango Sorbet · Messinatella · Milk Choc with Choc Peanut Fudge · Pandan & Coconut Sorbet · Passionfruit Sorbet · Pistachio Praline · Rum & Raisin · Salted Caramel & White Chocolate · Salted Coconut & Mango Sorbet · Strawberries & Cream · Strawberry Sorbet · Super Dulce de Leche · Tiramisu · Vanilla · White Chocolate Hazelnut

Flavours subject to availability.

Messina chocolate is made on equipment shared with nuts.

