

# CATERING PACKAGE

## CANAPÉ PACKAGES

### GOLD CANAPÉ PACKAGE

\$85 PER GUEST

5 Canapés, 1 Substantial, 1 Dessert canapé

### PLATINUM CANAPÉ PACKAGE

\$110 PER GUEST

8 Canapés, 1 Substantial, 1 Dessert canapé

### ELITE CANAPÉ PACKAGE

\$150 PER GUEST

9 Canapés, 2 Substantials, 2 Dessert  
1 Grazing Station

## FOOD STATIONS

\$30 PER GUEST PER STATION

Recommended addition to  
Gold Canape Package

### CHILLED SEAFOOD STATION

To be priced per enquiry

## BUFFET PACKAGES

GOLD BUFFET PACKAGE - \$130 PER GUEST

MAXIMUM 45 GUESTS

2 Canapés on arrival, 6 Platters,  
1 Dessert Canapé

PLATINUM BUFFET PACKAGE - \$150 PER  
GUEST

MAXIMUM 45 GUESTS

3 Canapés on Arrival, 8 Platters  
2 Dessert Canapés 2 x Wharf Booking  
& Marine Crew

## BESPOKE DINING PACKAGES

### LUNCH / DINNER

MINIMUM 10 GUESTS  
MAXIMUM 19 GUESTS

3 Course - \$155

4 Course - \$180

3 Canapés on Arrival, 6 Course -  
Plated Meal - \$210

### KIDS MENU

\$50 PER GUEST 3 - 12 YEARS

\$0 PER GUEST 0-3 YEARS



## COLD CANAPÉ SELECTION

Yellowfin Tuna Tartare with Edamame, Pickled Radish and Ponzu Dressing (GF)  
Scallop Ceviche with Fresh Lemon and Watercress (GF)  
Fresh caught Queensland Tiger Prawns and Seafood sauce (GF) Fresh  
Sydney Rock Oysters with Red Wine Vinaigrette (GF)  
Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)  
Tomato Bruschetta with Fresh Basil and Crisp Bread (V) (VG)

## HOT CANAPÉ SELECTION

Green Pea, Buffalo mozzarella Arancini with Aged Reggiano Cheese,lemon aioli (V)  
Quick-fried tiger prawns,capers,radish remoulade,dry chilli on spoon Seared  
Atlantic scallops, pickled mushrooms with sesame dressing (V)  
Sugar cured duck breast,shredded baby greens,crisp glass noodles,aged soy Grilled  
Lamb back strap Kofta spiced with Mint and cucumber Yogurt Dressing (GF) 8 Hour  
Slow Cooked Bangalow Pork with sour cherry and Apple Chutney (GF) Pumpkin and  
feta spiced roasted pumpkin empanadas (V)  
Chicken and Leek Petite Pie with smoked tomato chutney

## SUBSTANTIAL SELECTION

Black Angus Beef Slider with cos, caramelised onion jam, cheese, tomato relish and mayo  
Crispy free- range Chicken Slider with smoked Tomato chutney, gem lettuce, aioli  
Salmon Poke Bowl with Brown Rice, Quinoa, Edamame,Cucumber and Radish Pulled  
Pork slider with Cabbage Slaw, Coriander, Kewpie, and Chilli aioli  
Chipotle spiced Chicken Bowl with cherry tomato, corn salsa brown rice, organic kale salad  
Slowed lamb shoulder braise,wild greens,rigatoni,toasted sour dough crumbs,pecorino  
Roasted Mediterranean vegetable burger,halloumi,baby rocket,paprika spiced aioli  
Beef rendang curry,toasted coconut,coriander baby leaves,crispy onion,organic rice

## DESSERT CANAPÉ SELECTION

Deconstructed Vanilla Bean Cheesecake with Fresh Berries Almond biscuit crumble  
Chocolate Mousse with Roasted Pecans and Chocolate honeycomb  
Passionfruit ,strawberry, meringue on spoon  
Sea-salt caramel and brownie crumble tart  
Triple cream brie, sour cherry and baby basil crisp



# Buffet Packages

## 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

## HOT 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-crust 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

## BUFFET INCLUDES

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 eek



## Three canapes on arrival - 3, 4 or 6 course plated meal

### ENTREE

Chilled Tiger prawns, celeriac remoulade, red vein sorrel, and lemon dressing  
Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress  
De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth Seared  
Scallops, Jerusalem artichoke, crisp pancetta, baby herbs  
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe  
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini  
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli  
Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

### MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque  
Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, juice  
De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley  
Hapuka Fillet, squid, chorizo, nettle butter, lemon  
Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, juice  
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple juice  
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

### DESSERT

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream  
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream  
Coconut panna-cotta, mango, crumble, coconut sorbet  
Vanilla cheesecake, mixed berries, orange cardamom ice cream  
Ocal and imported cheeses, fig loaf, flat bread, apple cherry chutney

### SIDES

Hand made rolls cultured butter  
Baby green leaves, apple cider dressing

### KIDS

Margarita pizza bites  
Free range chicken strips, chips, mayo  
Penne Bolognese and parmesan (plain if needed)  
Vanilla ice cream strawberries, crushed meringue



**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)  
Chilli 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 chilli

**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 W.A Cone Bay barramundi with sautéed wombok, pickled ginger  
aged soy and wild mushrooms

**BUFFET INCLUDES**

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 mango passionfruit curd, Raspberry sorbet (gf)  
Local and Imported cheese served with spiced apple chutney,  
marinated figs and flatbread





*Sydney's finest tastes delivered  
in a truly unique exclusive setting*



# Food Station Selection

## COLD PLATTERS

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

## DUMPLING BAR

selection of steamed seafood, meat and vegetarian dumplings served with a variety Of dipping sauces

## OYSTER TASTING STATION

showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

## LIVE OYSTER SHUCKING

shucked to order Sydney Rock, Pacific and Flats by chef on board

## GLAZED HAM STATION

served warm and carved to order served with mustards, pickles and soft rolls

## CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

## JUST CHEESE

wide selection of both local and imported cheeses with various breads and classic accompaniments

## CAVIAR STATION

Selection of caviars , ice bowl, complete with hostess to guide though the caviars (Price on enquiry)

## KIDS MENU

Fish and Chips