



Seadeck

CATERING MENU

Minimum 80 Pax
Chef fee applies to events under 100 Pax

4 + 2 SUBSTANTIAL CANAPÉS | \$65 PER PERSON

6 + 2 SUBSTANTIAL CANAPÉS | \$75 PER PERSON

8 + 2 SUBSTANTIAL CANAPÉS | \$85 PER PERSON

10 + 2 SUBSTANTIAL CANAPÉS | \$95 PER PERSON

EXTRAS:

Additional Canapé | \$9 Per Person
Additional Substantial Canapé | \$13 Per Person

CANAPÉ SELECTIONS

Cold Canapés

- Kingfish ceviche, lime, chili, coriander, crostini cone (DF)
- Ocean trout tartlet, avruga, creme fraiche
- Eggplant caponata, pine nuts, goat cheese tarts (V)
- Heirloom tomato mini bruschetta, fetta, olives (V)
- Sydney rock oysters, mignonette (DF/GF)
- Prawn cocktail waffle basket, Mary Rose sauce (DF)
- Spicy tuna tartare, chive, avocado, rice cake (DF/GF)
- Smoked salmon, salmon roe, cream cheese, blini
- Peking duck pancakes, hoisin, cucumber (DF)
- Beef Carpaccio, truffle oil, parmesan, crostini
- Cured and smoked duck, aged balsamic, cherry (DF/GF)
- Truffle chicken, dijon, brioche, petit herbs

Hot Canapés

- Mushroom Arancini, truffle aioli, parmesan (V)
- Torched scallop on the shell, roast garlic salsa (GF/DF)
- Steamed chicken dim sum, black vinegar dressing (DF)
- Chorizo croquette, spicy mayo
- Corn & zucchini fritters, sriracha (V)
- Coconut crumbed prawns, lime aioli, coriander (DF)
- Crab claws, lime aioli, petit herbs
- Falafel, tahini & lemon dressing (VE)
- Cocktail fish bites, tartare sauce (DF)
- Duck spring rolls, sweet chili sauce (DF)
- Pork and chive dumplings, ginger soy dressing (DF)
- Lamb meat balls, nap sauce, basil, parmesan
- Crisp pork belly bites, tamarind and soy glaze
- Lamb kofta, couscous salad, tzatziki dressing



CANAPÉ SELECTIONS

Substantial Canapés

- BBQ pulled pork sliders, coleslaw
- Korean chicken mini burgers, gochujang, kimchi
- Crisp pork bao, spicy mayo, wombok salad
- Prawn cocktail roll, avocado, iceberg lettuce (df)
- Roast beef, yorkshire pudding, horseradish crem
- Spanner crab risoni, chili, tomato broth
- Chicken tacos, chipotle, pico de galo
- Loligo squid risotto, peas, chorizo crumb
- Rigatoni, pork sausage & fennel ragu, parmesan
- Fish & chips basket, tartare sauce
- Salmon poke bowl, steamed rice, furikaki
- Banh mi, chicken or pork, pate, pickled carrots

Desserts

- Vanilla cheesecake, summer berry, coulis (V)
- Dark chocolate & macadamia brownie, caramel (V)
- French macaroon selection lemon meringue pie bite (V)
- Salted caramel tartlet (V)
- Cocktail Portuguese Tart (V)
- Petit Fours (V)

FEASTING STATIONS

Add-On to Canapé Package

Banh Mi Station \$25.00

- Crusty Bread
- Chicken Liver Plate
- Crisp Chicken
- Roast Pork Belly
- Pickled Vegetables
- Asian Salad with Nam Jin dressing

Grazing Station \$30.00

- French & Australian Cheeses (3 types)
- Bread variety & crackers
- Chocolate & Nuts Fruit Platter
- Cured & Smoked Meats Selections (4 Types)
- Crudites & Dips
- Tomato and Bocconcini Salad
- Pesto Pasta Salad

Mexican Feast Station \$35.00

- Chili Con Carne Nachos, Black Beans
- Sour Cream, Guacamole
- Pulled or Crisp Chicken Tacos
- Shredded lettuce, pico de galo, Mexican cheese blend, chipotle mayo
- Soft and Hard Tortillas
- Roast Corn Salad, tomato, coriander

Oyster Station \$30.00

- Sydney Rock & Pacific Oyster
- Lemon & Mignonette
- Crushed ice display





BUFFET SELECTIONS

2 MAINS & 3 SIDES | \$75 PER PERSON

Mains

Choose 2 (200g Per Person - 100g Each Dish)

- Roast beef fillet thinly sliced with condiments (relish, mustard, salsa verde) (GF/DF)
- Barramundi fillets with peas & mint salsa (DF/GF)
- Whole side salmon with herb crust & creme fraiche (DF/GF)
- Cornfed chicken supreme with chimichurri (DF/GF)
- Roasted duck breast with cherry & balsamic glaze (DF/GF)
- Prawn & avocado salad with rocket & walnut (DF/GF) - **Add \$8 surcharge**
- Roast lamb rump with cremolata (DF/GF)
- Roasted cauliflower steaks with pistachio salsa (V/DF/GF)
- Mushroom Risotto, rocket & hazelnut (V/DF/GF)
- Crispy porchetta with pear mustard (DF/GF)

Sides

Choose 3:

- Beetroot, pickled shallots, fennel, baby spinach & walnut (V/DF/GF)
- Heirloom tomato, bocconcini, pesto (GF/V)
- German style potato salad, pancetta & herbs (GF/DF)
- Quinoa salad with pumpkin, pepitas, feta cheese & pine nuts (GF)
- Pear & rocket salad with parmesan & aged balsamic (V/GF/)
- Roasted cauliflower, onions, kale, sweet potato (V/GF/DF)
- Couscous salad, cucumber, tomato, sultanas, walnut (V/DF)
- Grilled zucchini, chili, mint, ricotta, pine nuts (V/GF/)
- Roast chat potatoes, rosemary & garlic (V/GF/DF)
- Shredded cabbage, pomegranate, cherry tomato, mint (V/GF/DF)
- Seasonal greens (broccolini, green beans, snow peas), garlic butter (V/GF/)
- Risoni salad, dried tomatoes, dill, lemon, goat cheese (V)
- Roasted eggplant and lentil salad with smoked almonds & lemon dressing (V/GF/DF)
- Caesar style salad, cos lettuce, bacon, parmesan, sourdough crumbs (DF)
- Roasted corn on the cob with paprika & parsley (V/GF/DF)
- Cherry tomatoes, cucumber, olives, red onion, feta cheese (GF)

Add Ons:

- Sourdough and Truffle Butter - **\$7 per person**
- Fruit Platters - **\$12 per person**



SEATED DINING

Minimum 60 Pax
Chef fee applies to events under 100 Pax

2 COURSES | \$145 PER PERSON

3 COURSES | \$165 PER PERSON

Entrees

- (Sourdough and Truffle Butter included)
- Wagyu Braseola, baked beetroot, goat cheese, walnut and aged balsamic (GF)
- Roasted quail, grilled onion, rocket, grilled corn salsa (GF) (DF)
- Cured salmon, creme fraiche, dill, pickled fennel, chive oil and finger lime (DF)
- Kingfish ceviche, burnt orange, avocado, kiss pepper (GF)(DF)
- Beef tartare, caperberry, mustard, cured yolk, baby cos lettuce (GF)
- Ricotta and spinach cannelloni, pine nuts, sugo, basil oil (V)
- Burrata, heirloom tomato, pesto, olives (V) (GF)

Main Course

- Beef fillet, mushroom puree, charred onions, salsa verde (GF)
- Lamb rump cap, eggplant caponata, carrots and pistachio (GF)(DF)
- Snapper, fregola, black mussels on tomato broth GF)(DF)
- Roasted duck breast, cauliflower cream, cherry, macadamia (GF)
- Cornfed chicken supreme, corn puree, broccolini, salsa rossa (GF)(DF)
- Summer risotto, taleggio cheese, zucchini, mint, radicchio, hazelnut (GF) (V)

Desserts

- Coconut and kaffir lime panna cotta, pineapple and mango compote (GF)(DF)
- Baked pear, figs, whipped mascarpone, honey comb (V)
- Chocolate many ways, raspberry sorbet (V)
- Crushed pavlova, summer fruits, lemon curd (GF)

