



# SEADECK CATERING MENU



## CANAPÉS BY TEMPERATURE

4 + 2 SUBSTANTIAL CANAPÉ | \$70.00

6 + 2 SUBSTANTIAL CANAPÉ | \$80.00

8 + 2 SUBSTANTIAL CANAPÉ | \$90.00

10 + 2 SUBSTANTIAL CANAPÉ | \$100.00

### COLD CANAPÉS

- Kingfish ceviche / lime / chilli / coriander / crostini cone (df)
- Ocean trout tartlet / avruga / crème fraîche
- Eggplant caponata / pine nuts / goats cheese tart (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 / chives / 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 chilli sauce (df)
- Pork & chive dumplings / ginger soy dressing (df)
- Lamb meat balls / nap sauce / basil / parmesan
- Crispy pork belly bites / tamarind & soy glaze



# CANAPÉS CONT...



## SUBSTANTIAL CANAPÉS

- BBQ pulled pork sliders / coleslaw
- Korean chicken mini burgers / gochujang / kimchi
- Crispy pork bao / spicy mayo / wombok salad
- Prawn cocktail roll / avocado / iceberg lettuce (df)
- Roast beef / Yorkshire pudding / horseradish cream
- Spanner crab risoni / chilli / tomato broth
- Chicken tacos / chipotle / pico de gallo
- 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
- Lamb kofta / Couscous salad / Tzatziki dressing

## DESSERTS

- Vanilla cheesecake / summer berry coulis (v)
- Dark chocolate & macadamia brownie / caramel (v)
- French macaroon selection
- Lemon meringue pie bite (v)
- Salted caramel tatlet (v)
- Cocktail portuguese tart (v)
- Petit fours (v)

## CANAPÉS BY DIETARY REQUIREMENT

OR JUST CHOOSE YOUR ITEMS BASED ON SPECIAL REQUIREMENTS!

## GLUTEN FREE CANAPÉS

- Kingfish ceviche / lime / chilli / crostini
- Focaccia / french brie / prosciutto / aged balsamic
- Sydney rock oysters / mignonette
- Spicy tuna tartare / avocado / rice cake
- Crispy herb falafel / hummus / coriander
- Beef carpaccio / truffle oil / parmesan / crostini
- Cured and smoked duck breast / aged balsamic / cherry
- Truffle chicken / dijon / gf focaccia
- Mushroom arancini / truffle aioli / parmesan
- Pumpkin & ricotta arancini / sugo / basil
- Torched scallops on the shell / roast garlic salsa
- Lamb meat balls / nap sauce / basil / parmesan
- Crispy pork belly / honey soy glaze / sesame seeds
- Chicken & shitake mushroom dumplings / tamari soy



# CANAPÉS CONT...



## GF SUBSTANTIAL

- Crumbed chicken sliders / spicy slaw / pickles
- Corn tortilla chicken tacos / pico de gallo / chipotle mayo
- Fish & chips cone / tartare sauce
- Banh mi pork / pate / pickled carrots / bread

## GF DESSERTS

- Dulce de leche / coconut / chocolate shell

## VEGAN / VEGETARIAN CANAPÉS

- Eggplant caponata / pine nuts / waffle cone
- Shitake / shimeji mushrooms soy & ginger / rice cake
- Tofu & mushroom dumplings / black vinegar dressing
- Kale & onion pakora / vegan mayo
- Italian tomato arancini / sugo / basil
- Spinach & onion bhaji / coconut yogurt
- Vegetable samosa / Mago chutney
- Tofu rice paper rolls / Nam Jim
- Vegetable spring rolls / sweet chilli
- Peas & mint croquettes / garlic sauce

## VEGAN / VEGETARIAN SUBSTANTIAL

- Mushroom slider / coleslaw
- Plant based tacos / pico de gallo / shredded lettuce
- Creamy vegetable pie

## VEGAN / VEGETARIAN DESSERT

- Vegan brownie / caramel
- Spanish churros / dark chocolate sauce



# FEASTING STATIONS



## FEASTING STATIONS

### ADD ON TO CANAPÉ PACKAGE

#### GRAZING STATION | \$35.00 PER PERSON

- French & Australian cheeses (3 types)
- Bread variety & crackers
- Chocolate & nuts fruit platter
- Cured & smoked meats selection (4 types)
- French & Australian cheeses (3 types)
- Bread & variety crackers
- Crudites & dips
- Tomato & Bocconcini salad
- Pesto pasta salad

#### BANH MI STATION | \$30.00 PER PERSON

- Crusty bread
- Chicken liver pate
- Crispy chicken
- Roast pork belly
- Pickled vegetables
- Asian salad / Nam Jim dressing

#### MEXICAN FEASTING STATION | \$40.00 PER PERSON

- Chilli con carne nachos / black beans
- Sour cream / guacamole
- Pulled or crispy chicken tacos
- Shredded lettuce / pico de galo mexican cheese blend / chipotle mayo
- Soft and hard tortillas
- Roast corn salad / tomato / coriander

#### OYSYTER STATION | \$35.00 PER PERSON

- Sydney rock & pacific oysters
- Lemon & mignonette
- Crushed ice display

#### DESSERT STATION | \$17.00 PER PERSON

- Mini NY vanilla cheesecake
- Mixed macarons (chocolate / coffee / vanilla / raspberry)
- Dulce de leche on a chocolate shell / coconut topping (gf)
- Mini pavlova with summer fruits (df)
- Fruit platter (gf/df)



# BUFFET SELECTION



## BUFFET SELECTION

2 MAINS + 3 SIDES | \$80.00 PER PERSON

3 MAINS + 3 SIDES | \$90.00 PER PERSON

### MAINS (100G EACH DISH)

- Roast beef fillet thinly sliced with condiments (relish/mustard/salsa verde) (gf/df)
- Barramundi fillets with peas & mint salsa (gf/df)
- Whole side salmon with herb crust & crème fraîche
- Cornfed chicken supreme with chimichurri (gf/df)
- Roasted duck breast with cherry & balsamic glaze (gf/df)
- Prawn & avocado salad with rocket & walnut (gf/df) | **\$8.00 surcharge**
- Roast lamb rump with cremolata (gf/df)
- Roasted cauliflower steaks with pistachio salsa (v/gf/df)
- Mushroom risotto / rocket & hazelnut (v/gf/df)
- Crispy porchetta with pear mustard (gf/df)

### SIDES

- Beetroot / pickled shallots / fennel / baby spinach / walnut (v/gf/df)
- 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 and aged balsamic (v/gf)
- Roasted cauliflower / onions / kale / sweet potato (v/gf/df)
- Couscous salad / cucumber / tomato / sultanas / walnut (v/df)
- Grilled zucchini / chilli / 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 / goats cheese (v)
- Roasted eggplant & lentil salad with smoked almonds and lemon dressing (v/gf/df)

### MEXICAN FEASTING STATION | \$40.00 PER PERSON

- Chilli con carne nachos / black beans
- Sour cream / guacamole
- Pulled or crispy chicken tacos
- Shredded lettuce / pico de galo mexican cheese blend / chipotle mayo
- Soft and hard tortillas
- Roast corn salad / tomato / coriander

#### Add - Ons:

- Sourdough & truffle butter | **\$7.00 per person**
- Fruit platter | **\$12.00 per person**



# SEATED DINING



## SEATED DINING

2 COURSES | \$150.00 PER PERSON

3 COURSES | \$170.00 PER PERSON

MINIMUM 60 GUESTS

### ENTRÉES

*(Sourdough & truffle butter included)*

- Wagyu bresaola / baked beetroot / goats cheese / walnut & aged balsamic (gf)
- Roasted quail / grilled onion / rocket / grilled corn salsa (gf) (df)
- Cured salmon / crème fraîche / dill / pickled fennel / chive oil & finger lime (df)
- Kingfish ceviche / burnt orange / avocado / kiss pepper (gf) (df)
- Beef tartare / caperberry / mustard / cured yolk / baby cos lettuce (gf)
- Ricotta & 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 & 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 & kaffir lime panna cotta / pineapple & 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)