



SEADECK CATERING

Vegetarian

Spiced butternut pumpkin, hummus, crispy onion tart

King Brown mushroom, edamame, miso mayonnaise, crisp shallots (gf)

Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v)(gf)

Baby pea, pearl mozzarella pecorino arancini balls with panko crust, truffle aioli (v)

Black bean, spiced avocado, cherry tomato quesadilla

Popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)

Handmade chickpea spiced curry pie, saffron tomato chutney

Meat

House smoked duck breast, sour cherry, crisp pear, shaved hazelnut, (gf)

Black Angus beef tataki, king brown mushroom, miso mayonnaise, crisp shallots (gf)

Peppered lamb loin, caponata, feta, toasted pine nuts (gf)

Grass fed beef mini pie with home-made short-crust pastry and spiced mushy peas

Caramelized soy free range chicken, ginger, sesame, baby greens, shredded nori on spoon (gf)

Grilled chorizo, black bean, spiced avocado, cherry tomato quesadilla

Twice cooked pork belly, sour cherries, crisp pear, shaved hazelnut, orange (gf)

Seafood

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)
king Salmon tartare, horse radish, capers, charcoal wafer cone, roe

Cold peeled King Prawns with citrus mayo (gf)

QLD spanner crab, caviar, edamame beans, creme fraiche handmade tart
Seared Clean water scallops, daikon, cucumber, green chilly salad, Nam Jim dressing (gf)

Popcorn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)
Yellow fin tuna, celeriac Remoulade,



Substantial's

Moroccan spiced lamb shoulder, chermoula, chickpea, cucumber Rita (bowl)

Miso crusted Black Angus sirloin salad, soba noodles, baby greens crispy onions

Tasmanian salmon poke with Japanese pickles, soy lime dressing shredded nori (bowl)

Sauté gnocchi QLD tiger prawns, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)

8-hour slow-roasted Berkshire pork belly, hoisin, Asian slaw, roll

Vegie burger, blackened haloumi, piquillo peppers, salsa verde

Crispy fried Korean chicken, kimchi slaw, red eye mayo on milk bun

Dessert Canapés

- Miniature hand-made short-crust tart filled with lemon curd and strawberries (can be gf)
 - Passion fruit, rosewater cream, crushed meringue, hazelnut
- New season peach, raspberry, mascarpone, short bread crumble (on spoon)
 - Salted caramel and chocolate brownie crumble tart
- Triple cream brie with pear and caramelized walnut on crisp

Still want more? Add on feasting stations:

SUSHI AND SASHIMI STATION - section on hand made sushi and fresh seasonal seafood served raw and carved	\$35
DUMPLING BAR - selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces	\$25
OYSTER TASTING STATION - showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's, and Flats	\$30
GLAZED HAM STATION - served warm and carved to order served with mustards, pickles and soft rolls	\$25
CHARCUTERIE & CHEESE - Selection of cured and smoked meats, cheeses, pickles and house-made chutneys	\$25

Capri package – 6 canape + 1 substantial = \$65 pp

Mykonos Package - 6 canape + 2 substantial = \$75 pp

Amalfi package – 8 canape + 2 substantial = \$85 pp

Santorini package – 9 canape + 3 substantial = \$95 pp