



# Spellbound CATERING MENU

## PREMIUM DINING FOR SMALL GROUPS

### BBQ Menu

2 - 8 Pax | \$92 Per Person

- Celebrate Grazing - Charcuterie / Antipasto Platter - Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread
- Peppered Rump Steak - mustard on the side
- Smoked Salmon - Crackers / Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream
- Lemon Chicken - Parsley / Minted Yoghurt
- Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion
- Quinoa Salad - Rainbow quinoa, avocado, shaved fennel, Persian fetta, fresh chervil salad
- Crusty French Baguette
- Chocolate Brownie Platter – 8 pieces
- Cheese Platter – small platter

### Classic BBQ Menu

Minimum 10 Pax | \$59 Per Person

- Celebrate Grazing - Charcuterie / Antipasto Platter - Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread
- Classic pork or beef sausages
- Chicken skewers / cracked pepper
- Greek Salad - Tomato/ red peppers/onion/fetta/ olives/ cucumber
- Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion
- Bread roll and butter

### Seafood Buffet

Minimum 10 Pax | \$90 Per Person

- Grilled garlic prawns
- Chargrill salmon fillets
- Sydney Rock Oysters
- Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion
- Quinoa Salad - Rainbow quinoa, avocado, shaved fennel, Persian fetta, fresh chervil salad
- Crusty French Baguette
- Chocolate Brownie Platter – 8 pieces
- Cheese Platter – Small Platter



## BUFFET MENUS

Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu, please nominate your preferred dining time to either your booking agent, or the crew on the day.

### Buffet Menu 1

**Minimum 10 Pax | \$62 Per Person**

- Celebrate Grazing - Charcuterie / Antipasto Platter - Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread
- Thai beef salad - Thai Beef Salad with Coriander, Mint and Lime on Noodles with Sesame Soya Dressing (GF)
- Lemon thyme roast chicken - Charred Lemon / Rosemary / Thyme
- Quinoa Salad - Quinoa, chickpeas, carrots, shallots, parsley, Moroccan spice, preserved lemon, vinaigrette
- Mixed Vegetable Salad - Classic mixed roasted vegetables, pumpkin, carrots, beetroot, red peppers, semi-dried tomatoes, tarragon salad
- Crusty French Baguette

### Buffet Menu 2 (Asian Theme)

**Minimum 15 Pax | \$90 Per Person**

- Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal)
- Peking Duck Spring Roll - Hoisin Plum Dipping Sauce
- Tofu & Black Mushrooms - Julianne Carrots / Chili Sesame Oil Dressing
- Braised King Prawns - Broccolini / Garlic / Chili
- BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Carrots
- Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off
- Steamed Jasmine Rice
- Custard Tart

### Buffet Menu 3

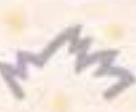
**Minimum 20 Pax | \$29 Per Person**

- Portuguese baked chicken
- Green Garden Salad
- Coleslaw Salad - white and red cabbage, carrots, apple, capsicum, shallots, toasted pine nuts, dill, whole egg mayonnaise salad
- Bread Rolls

### Buffet Menu 4

**Minimum 15 Pax | \$55 Per Person**

- Portuguese-Baked Chicken w/ Preserved Lemon and Parsley [GF]
- Slow cooked beef cheeks, master stock, mushrooms
- Mexican Charred Corn Salad, Radish, Mint, Fennel, Chilli Lime Dressing (GF, V, DF)
- Caprese Salad, Baby Mozzarella, Tomatoes, Basil (GF, V)
- Greek Salad, Tomatoes, Cucumber, Mixed Olives, Peppers, Feta, Red Onion, Oregano (V, GF)
- Bread Rolls



## CANAPÉ MENUS

### *Small Numbers Canapé Menu*

**Minimum 4 Pax | \$50 Per Person**

- Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
- Moroccan Vegan Cocktail Pie
- Grilled chicken skewers, chermoula, lime topping
- Cucumber Tzatziki (Halal) (GF)
- Sugar Cane Prawns - Coconut Dusted / Lime Sauce
- Arancini X 2 Roasted Pumpkin & Sage Truffle Mayo (V)
- Sweetcorn fritters – Avocado salsa

### *Baked Bites Platter*

**28 Pieces (4 each) | \$50 Per Person**

- Spinach ricotta Roll (GF) Petite
- Chicken & Leek Pie
- Mini Steak Pies
- Chicken Empanada
- Moroccan Vegan Cocktail Pies
- Smoked Salmon Tartlet
- Arancini – Roasted Pumpkin & Sage

### *Light Canapé Menu 1 (6 Pieces)*

**Minimum 10 Pax | \$49 Per Person**

- Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
- Moroccan Cocktail Pie (V)
- Grilled chicken skewers, chermoula, lime topping - Cucumber Tzatziki (Halal) (GF)
- Spicy Chicken Empanada
- Tiger Prawn & green mango rice paper rolls (GF)
- Roasted Pumpkin & Sage Arancini Mint / Coriander / Chili Sauce (V) (GF)

### *Light Canapé Menu 2 (6 Pieces)*

**Minimum 10 Pax | \$49 Per Person**

- Mini caramelised tomato and fetta tarts
- Moroccan Cocktail Pie (Vegan)
- Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
- Arancini X 2 – Roasted Pumpkin & Sage/Truffle Mayo (V) (Gf)
- Slow Cooked Lamb Pie – Slow cooked lamb shoulder, rich vine ripened tomato
- Chicken Rice Paper Roll - Steamed chicken, shiso cress, rice paper rolls (GF, DF)
- Skewered Chicken X 2 - Cucumber Tzatziki



## CANAPÉ MENUS

### *Canapé Menu 1 (12 Pieces)*

**Minimum 10 Pax | \$79 Per Person**

- Moroccan Cocktail Pie (Vegan)
- Arancini X 2 – Roasted Pumpkin & Sage/Truffle Mayo (V) (GF)
- Petite Chicken & Leek Pie - Celery / Spring Onions
- Tiger prawn & green mango rice paper rolls (GF)- Mint / Coriander / Chili Sauce X 2 (GF)
- Best Market Oysters (orders x 12) - Lime Emulsion X 2(GF)
- Sugar Cane Prawns - Coconut Dusted / Lime Sauce
- Tartlet of wild mushrooms, slow cooked garlic
- Charred salmon, sweet soy and fresh basil (GF)
- Skewered Chicken X 2 - Cucumber Tzatziki

### *Canapé Menu 2 (14 Pieces)*

**Minimum 10 Pax | \$112 Per Person**

- Moroccan Cocktail Pie (Vegan)
- Arancini – 4 cheese – truffle dipping sauce(V)
- Tiger prawn & green mango rice paper rolls (GF)- Mint / Coriander / Chili Sauce X2(GF)
- Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal) X 2 (GF)
- Best Market Oysters (ordered x 12) - Lime Emulsion X 2(GF)
- Sugar Cane Prawns - Coconut Dusted / Lime Sauce X 2
- Assorted Fresh Rice Paper Rolls - Tofu / Prawn / Chicken / Veg
- Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill X 2
- Steak Green Peppercorn Pie

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## SAUSAGE SIZZLE MENUS

### *Gourmet Sausage Sizzle*

**\$23 Per Person**

- Gourmet sausages
- Rolls
- Green Salad
- Dips and chips

### *Basic Sausage Sizzle*

**\$15.50 Per Person**

- Gourmet sausages
- Rolls
- Condiments

## Platters | Starters | Entrees

### CELEBRATE GRAZING - CHARCUTERIE / ANTIPASTO PLATTER (8-10 PAX) | \$185.00

Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread

### CELEBRATE AT WORK (8-10 PAX) | \$258.00

20 x Gourmet mixed pies, homemade puff pastry, slow braised fillings & Heinz ketchup

20 x Gourmet sausage rolls, pork & fennel seed, rolled in our homemade pastry, seasoned and served with Heinz ketchup

20 x Quiche, delicious assortment of vegetarian quiche, semi-dried tomato & feta and cheddar & onion jam

### CHEESE PLATTER (8-10 PAX) | \$145.00

Premium Australian and Continental cheese, (3) cheeses, fresh and dried fruit, chutney, and water crackers

### CELEBRATE VEGETARIAN GRAZING -VEGETARIAN ANTIPASTO & MEZZE PLATTER (8-10 PAX) | \$135.00

A celebration of fresh and delicious vegetables with the always amazing ricotta. This is a perfect addition to any celebration. A selection of crunchy vegetables, ricotta, 3 x dips, gluten free crackers and bread.

### OYSTER'S, PRAWN, SALMON PLATTER | \$169.00

Oysters - (12), King Prawns - (12) Smoked Salmon (12 Slices) Baguette, Lemons, and dips

### SMOKED SALMON PLATTER (8-10 PAX) | \$145.00

Crusty Baguette, Grilled Lemon Capers, Pickled Red Onion, Dill & Horseradish Cream

### RICE PAPER ROLL PLATTER (10 ROLLS IN TOTAL, CUT IN HALF) | \$126.00

Prawn – Tiger prawn & green mango rice paper rolls (GF)

Vegetarian – Tempura tofu and banana flower salad (GF) (V)

Vegetarian - Rainbow rice paper rolls, beetroot, red and yellow capsicum carrots, mint, coriander, ginger peanut sauce (GF, (V)

Chicken – Steamed chicken, shiso cress, green papaya (GF)

Varied sauces

### WRAPS PLATTER (12 PIECES IN TOTAL) | \$81.00

Falafel – Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt/

Chili Smoked Salmon – Crème Cheese / Pickled Onion / Capers /

Spinach Chicken Caesar Schnitzel – Cos Lettuce, Parmesan, Bacon, Dressing Shaved Ham – Cheddar / Roma Tomato / Mayo /Baby Spinach

### GOURMET MIXED PIES & SAUSAGE ROLLS (15 PIECES) | \$69.00

Delicious House made puff pastry, slow braised fillings, and Heinz ketchup



## DESSERTS

### *Fresh Fruit Platter*

**\$89.00**

- Seasonal Best / Sliced / Skin Off

### *Sweet Treats Platter*

**\$89.00**

- 3x Double Chocolate Brownie Square
- 3 x Blueberry Almond Frangipane (GF)
- 3 x French Macaroons (GF)

### *Celebrate Dessert (20 pieces)*

**\$140.00**

- 5 x Mini macaroons
- 5 x Lemon tart, smashed meringue, fresh mint
- 5 x Chocolate tart, white chocolate ganache
- 5 x Mini Pavlovas, passion fruit curd, fresh mint

