

BUFFET SERVICE

Buffets offer a greater variety of foods from meats to seafood and vegetarian, for your guests to enjoy.

Whilst guests do have to leave their seats to attend the buffet we monitor this flow by having them do so table by table.

Buffets are also a quick and efficient way to cater to large groups and dietary requirements

When choosing your buffet dishes consider balancing your choices.

If you need any assistance our team is very experienced in offering advice on your options.

TABLE BUFFET

We also offer a table buffet where the dishes are served to your individual tables.

This does attract an additional service charge of \$6.00 per person but worth considering as it allows the same choice of foods without guests having to attend a traditional buffet.

LEVEL 1 MAIN PLEASE SELECT 3 (additional selections \$8 pp)

Chargrilled crusted sirloin, medium rare, with bell pepper salsa, bearnaise mustard & caramelised Spanish onion

Slow cooked Moroccan spiced lamb shoulder, preserved lemon & labneh cous cous

Beef bourguignon, red wine & shallot jus, buttery mash, herb baby carrots

Free range pan seared corn fed chicken fillet, piri piri, preserved lemon yoghurt

Atlantic salmon, with tomato and lemon salsa.

Saffron chicken, prawn and chorizo paella, arborio rice

Crisp skinned pork belly, cinnamon apple sauce

Hot honey & orange glazed leg ham carved at the buffet

Argentine chimichurri crisp skinned chicken



Tomato and chilli pasta with ricotta

Fall apart slow cooked tender wagyu brisket with smoked hickory sauce

SEAFOOD PLATTER (\$22 pp)

Champagne oysters on a bed of rock salt

King prawns with garlic aioli & seafood sauce

LEVEL 2 MAINS

(to replace a level 1 main, please add \$7 per person or as an extra dish \$11 pp)

Cape grim chargrilled tenderloin fillet, assorted accompaniments

Seared lime crusted atlantic salmon fillet, lemon grass & laksa broth

Steamed wild barramundi, ginger shallots, rice wine

Crisp skinned peking duck, plum sauce, special fried rice

THREE COURSE

Entrées

alternating choose 2

Roasted vegetable tart with a petite herb salad and Meridith farm goats cheese (V)

Huon salmon terrine with lemon zested ricotta, roasted capsicum strips, salsa verde

and fresh lemon cheek (GF)

Bannockburn free range poached chicken salad with heirloom vegetables

and a lemon oregano vinaigrette (GF, DF)

Roast duck ravioli, aromatic spiced duck with star aniseed and sliced roast duck breast in a lightly

spiced Cantonese duck sauce

Wagyu beef cheek ravioli in a light tomato sugo, crispy basil, truffle parmesan sable, cold pressed

olive oil and soft herbs



Saffron cannelloni with pumpkin puree, creamed spinach, lemon zest ricotta
w aged parmesan and crispy sage

Mains

alternating choose 2

all mains served with seasonal vegetables

Crisped Huon Salmon fillet on a cassoulet of lentil du py, cannellini beans in a
light seafood bisque, chervil and lemon zest with parsley butter baby potatoes

Twice cooked chicken breast with a potato galette, crisped leek in a Canadian maple jus or
a lemon caper sauce (GF)

*Amelia Park 5-hour slow braised lamb shanks

*Slow braised beef cheek

*Choose one of the following accompaniments for the Lamb Shank or Beef Cheek

Red wine jus with parisienne buttered mashed potatoes and chives

Herbed tomato sauce with parmesan polenta base

Moroccan saffron tagine, harissa, green olives preserved lemons on a Moroccan couscous

Desserts

alternating choose 2

A decadent warmed flourless chocolate cake served with chantilly cream
and warmed chocolate sauce (GF)

Vanilla panna cotta with a raspberry coulis (GF)

Apple tarte tatin on top of a golden puff pastry disc and King Island double cream

Lemon curd tart in a sweet butter shell and a mixed berry compote

Tiramisu with vanilla bean mascarpone cream, edible soil and pistachio biscotti

UPGRADED ENTREE MENU \$8/PAX

alternating choose 2

Crystal Bay prawn and spanner crab lasagne in a seafood bisque w baby watercress

Citrus cured Huon salmon fillet, crispy pancetta, blue swimmer crab, Yarra valley caviar and preserved lemon aioli

Burrata mozzarella, seasoned heirloom tomatoes, baby mediterranean olives, poormans sourdough and fresh basil, drizzled with Estate first pressed olive oil

Cauliflower and cumin veloute with butter poached sea scallops, avruga caviar and baby chervil garnish

Grass fed chimichurri rump dry aged, oven roasted marrow in the half bone, pickled cauliflower and grilled U6 prawn. (GF DF)

UPGRADED MAINS MENU \$11/PAX

alternating choose 2

Tenderloin fillet, red wine jus, sauteed mushrooms, parmesan hasselback potatoes and seasonal vegetables

Riverina rack of lamb, herbed crust, duck fat crisped potato, buttered spinach and Mediterranean ratatouille

Gold band snapper fillet, pan seared, fennel puree, watercress with saffron poached potatoes

Duck roulade, wrapped in jamon prosciutto, crispy basil, potato gratin and a madeira jus

TOP TIER MAINS \$16/PAX

Petaluma ocean trout fillet with crispy skin, fennel puree, sautéed pancetta, king edward mushrooms and butter poached saffron potatoes (GF)

Oakleigh Ranch, laser cut, marble score 4 wagyu eye fillet, truffled forest mushrooms, confit



eschallots and seasonal heirloom vegetables and chive and parmesan hasselback potato

UPGRADED DESERTS \$8/PAX

alternating choose 2

all served with edible flowers, fresh berries and tulle

Hazelnut joconde layered with coffee cream and chocolate ganache

Raspberry layered joconde, white ganache, edible soil

Apple and salted caramel tart with poached apple compote

Cuboid Choux pastry filled praline mousseline, chocolate praline and joconde biscuit

Vanilla bean cream caramel, cinnamon poached corella pear

CANAPÉ MENU

PLEASE PICK AND CHOOSE FROM THE BELOW ITEMS TO CREATE YOUR UNIQUE MENU TO MAKE UP
THE MINIMUM SPEND OF \$100 PER PERSON.

CANAPE ITEMS LEVEL 1

\$10 per person

Mini beef slider with tomato, cheddar cheese and caramelised onion

Malay coconut chicken and lamb kofta skewers w dipping sauces (gf df)

Caramelised onion, parmesan cheese tartlet with chive garnish (v)

Tomato avocado salsa tartlets with soft herbs (v)

Mini German kransky dogs with American mustard and ketchup, fried onions in a brioche finger bun

Selection of handmade quiches in shortcrust pastry with soft herbs and marinated feta (v)

Salt and pepper calamari with a ginger and shallot dressing

Soft tortilla boats with spiced beef, avocado and tomato salsa w sour cream

Noona style meatballs in roasted tomato sauce and melted mozzarella



Mini beef bourguignon pie

A selection of nori rolls (v)

Thai beef salad in Chinese take outs

Truffled mushroom arancini with aioli (v)

Fresh Vietnamese spring rolls with vermicelli and prawns with a sweet chilli sauce (gf df)

Chicken and jalapeño empanada with spiced chipotle dipping sauce

Moroccan lamb samosa with a lemon preserved yoghurt

CANAPE ITEMS LEVEL 2

\$11 per person

Chive tied, Peking Muscovy duck pancake with shallots, baby coriander and hoisin (df)

Pumpkin veloute with chive oil in a demitasse cup (v gf)

Penne with slow cooked ragu and shaved pecorino in a mini bowl

Prawn and blue swimmer crab bisque in espresso cups (gf df)

Salmon slices with a dill, caper and lemon beurre blanc

Steamed prawn dumpling with a saffron sauce served in tasting spoons with chives

Smoked trout with creamed goats cheese, dill, cracked pepper and lemon on a mini pikelet

Oyster pillows lightly fried until golden with cumin and coriander yoghurt (gf)

Fish and Chips - Whiting fillets fried until golden, served in their own fisherman's basket, baby caper tartare, fresh

lemon

A selection of nigiri and nori rolls with wasabi and soy (v)

CANAPE MENU LEVEL 3

\$14 per person

Miniature chive crumpet with Huon salmon, mousse and Yarra Valley caviar, chive garnish

Australian oysters with a selection of sauces and vinaigrettes, Kilpatrick (gf df)

Pepper crusted tenderloin fillet with basil pesto on crostini

Starship Aqua

Peeled Yamba prawn shots with cocktail sauce, iceberg lettuce and melba toast

Seared and pepper crusted Australian yellowfin tuna and wasabi crème

Petite squares of prawn and blue swimmer crab lasagna in a seafood bisque

Szechuan fried king prawns with coriander

Frenched lamb cutlet, grilled to perfection with basil and parmesan drizzle

Thai green curry with free range poached chicken, turmeric rice, thai eggplant, coriander and toasted shallots in a mini bowl (gf)

Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion and coriander salsa in a mini bowl (gf)

12-hour braised lamb shoulder in oregano with couscous, preserved lemon and Greek yoghurt in a mini bowl (gf)

FOOD STATIONS

The Starship Group food stations are a unique food offering, demonstrating an interactive experience offered to your guests

for your special event. Our team of experienced chefs create an interactive and personal food experience.

Please note, numbers under 120 passengers will incur a Chefs charge.

MEXICAN TORTILLA STATION

\$20 per person

Soft tortilla bases

Slow roasted wagyu brisket for 4 to 6 hours with our own Starship BBQ rub and finished with our smokey BBQ basting

Pulled free range chicken

Char grilled roasted vegetables (v)

Chicken and jalapeño empanada

Mexican black bean mixed capsicum salad (v)

Tomato salsa with coriander, red onion, lime juice (v)



Shredded lettuce, sour cream, avocado

Chipotle and fiery chipotle sauces

ASIAN NOODLE MARKET STATION

\$24 per person

A classic Hawker food stall with all the trimmings, flash cooked at our own wok station.

Char Kay Teow

Hainan Chicken, master stock poached chicken with jasmine rice, coriander, cucumber, chilli and shallot dressing

Singaporean chicken satays with fried shallots, diced red onion and coriander

Sambal oelek, fish sauce and chilli, ginger shallot

DUMPLING STATION

\$20 per person

A selection of dumplings served with all your favorite accompaniments.

Chicken ginger dumpling

Tofu and shitake mushroom (v)

Pork pan fried gyoza

King prawn dumplings

Vegetarian Selection (v)

Sambal oelek, Kikkoman soy, fresh red chilli and fish sauce, shallot and ginger confit

PAELLA

\$28 per person

Traditional paella pans a la Valencia with arborio rice, prawns, chicken, mussels, calamari, and chorizo

Vegetarian and vegan option also available on request

PREMIUM GRAZING STATION

\$26 per person

The grazing table consisting of a gourmet selection of small goods all hand selected by our executive chef with plenty of vegetarian options.

Charred sourdough bread

Mortadella, San Daniele prosciutto, salami inferno infused with smoked paprika

Marinated green olives with lemon peel, star anise, coriander seeds and confit garlic (v)

Platters of char grilled vegetables, mushrooms, zucchini, capsicum (v)

Hummus with sumac (v)

Pickled heirloom vegetables, julienne raw vegetables (v)

Boccincini, vine ripened cherry tomatoes and basil leaves in dressed with virgin olive oil (v)

A variety of locally sourced Australian cheeses all served with truffle honey, seasonal fruit

Lavosh crackers and quince paste

SEAFOOD HARVEST

\$30 per person

A selection of fresh Australian seafood display with all the trimmings.

Yamba prawns cooked, served with fresh lemon and accompanied sauces

Huon smoked salmon, finely diced red onions

Clarence River grilled baby octopus with olive oil, lemon and garlic

Wakame seaweed with sesame oil

Best available of Sydney or Nambucca rock oysters with red wine shallot vinaigrette sauce, apple and lemon grass granita

JAPANESE SUSHI AND SASHIMI STATION

Market price per person

A selection of dumplings served with all your favorite accompaniments.

Huon king salmon, king fish and harissa tuna

Selection of nigiri and nori rolls

Miso Soup

Wakame seaweed with sesame oil

Fresh horseradish, wasabi and egg yolk mayonnaise, pickled ginger, mirin vinaigrette and Kikkoman soy sauce

DESSERT CANAPES

\$12 per person

A buffet of Chef 's selection of Starship mini desserts.

GELATO BAR

\$12 per person

Live gelato stand of up to 8 flavours served in gelato bowls or wafer cones

