

Note: Surcharges apply on public holiday

Please incorporate your guests dietary requirements in your menu selection

Appropriate menu items are Halal friendly

We Cater for: Vegetarian (V), Vegan (VG), Gluten Free, Halal and Lactose Free

Please note we are unable to guarantee no cross contamination for guests with allergies

Canape Selection Menu (A) - \$45.00pp

Selection of Seven Canapes

Assorted mini quiches

Assorted mini pies

Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce)

Golden crumbed calamari with lemon tartare sauce (DF)

Roast Vegetable Tarts (V)

Mini beef dim sims with sweet chili sauce (DF)

Mini spring rolls with sweet and sour sauce

Garlic prawn twisters with lime and herb aioli (DF If no sauce)

Baked chicken drumettes with honey soy (GF if no sauce)

Spicy beef chipolatas with tomato chutney (GF, DF)

Beer battered fish goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce (GF, DF)

Steamed pork and prawn dumpling with sesame and soy dipping sauce (DF)

Spinach and cheese triangles with tomato and basil salsa (V)

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce (GF)

Mini bruschetta with basil and oregano on ciabatta bread (VG)

Chicken San choy bow (GF if no sauce)

Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V, VG, DF, GF)

Arancini with vegan cheese, pumpkin, baby spinach and caramelised onion (V, VG)

Indian Vegan Samosa (V, VG)

Vegan Spring Rolls with sweet chili dipping sauce (V, VG)

*Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory Sauce | +\$7.00pp

*Chefs Selection of house desserts and seasonal fresh fruit platters | +\$5.00pp

*Incur additional fee as part of 7 selections

Opera Buffet Menu - \$65.00pp

Starters

Chefs special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil *(GF) (V) (VF)
option available upon request*

Warm Buffet

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)

Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)

Creamy au Gratin Potatoes (V)

Seafood

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Salads

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)

Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)

Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)

Deconstructed Caesar Salad (V, VG)

Crisp, freshly baked dinner rolls

To Finish

Chef's selection of house desserts made fresh on board daily

Seasonal fresh fruit platters

Tea, herbal teas and coffee

Sydney Harbour Buffet Menu - \$80.00pp

Starters

Chef's special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil *(GF) (V) (VF)

option available upon request*

Warm Buffet

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)

Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)

Pulled Beef Brisket with smoked hickory barbecue glaze

Creamy au Gratin Potatoes (V)

Seafood

Triage of salmon includes a whole baked salmon, smoked salmon and salmon caviar topped with a cream cheese mousse, garnished with caperberries (GF)

Steamed New Zealand 1/2 shell mussels served with a tomato ceviche (GF)

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Salt & pepper calamari served with a chef's special aioli

Salads

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)

Fusilli pasta salad tossed in freshy made basil pesto with semi dried tomato and roasted pine nuts (V)

Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)

Deconstructed Ceaser Salad (V, VG)

Crisp, freshly baked dinner rolls

To Finish

Chef's selection of house desserts made fresh on board daily

Seasonal fresh fruit platters

Tea, herbal teas and coffee

Food Station Menu

Dessert Station - \$20.00pp

Seasonal Fresh Fruits Served alongside Chefs selection of house desserts made fresh on board daily

Honey Baked Ham Station - \$20.00pp

Whole honey baked ham sliced and served with freshly baked damper style bread rolls, condiments, relishes, various mustards +more

Italian Station - \$25.00pp

Napoletana pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction

Prosciutto and Buffalo Mozzarella Pizza topped with cherry tomatoes, wild rocket & drizzle of olive oil

Super Supreme Pizza with fresh pepperoni, sausage, onions, peppers, mushrooms, olives. Garlic bread topped with garlic, olive oil and fresh herbs

Rustic Cajun Station - \$25.00pp

Pulled Beef Brisket with smoked hickory barbecue glaze and Crispy Southern Fried Chicken served with freshly

baked damper style bread rolls, condiments, crunchy slaw +more

Oriental Station \$25.00pp

Vegetable and Hokkien Noodle Stir Fry

Char Siu Pork (Chinese BBQ Pork)

Freshly made spring rolls with sweet chilli dipping sauce

Crispy prawn crackers

Grazing Station - \$30.00pp

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts

Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts

Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze