

**Note: Surcharges apply on public holiday**

## **CANAPE MENU**

Silver | \$80PP

3 Small, 1 Substantial, 1 Dessert

Gold | \$100PP

3 Small, 2 Substantial, 1 Dessert

Premium | \$125PP

4 Small, 3 Substantial, 2 Dessert

## **SMALL CANAPES**

### Seafood

Spanner Crab Miang with Coconut, Chili & Lime (GF/DF)

Crispy Prawn and Basil Roll with Kaffir Lime and Chili Caramel (DF)

Leader Prawn Skewers with Chili Sauce (GF/DF/GF)

Jervis Bay Scallops with Gooseberry, Elderflower, and Asparagus (GF/DF)

Miso Marinated Salmon on Nori Wrapper

### Meat & Poultry



# Chaos

Pork Belly Miang with Coconut, Chili & Lime (GF/DF)

Wagyu Beef - Thin Sliced Wagyu Beef, Green Apple, Pickled Ginger Mayonnaise and Crispy Rice (GF/DF)

Lamb and Iranian Pistachio Meatballs with Harissa (GF)

Steamed Chicken & Coriander Har-Gow Dumplings (DF)

Spicy Chorizo & Cheese Arancini

## Dietaries

Peanut & Ginger Miang with Coconut, Chili & Lime (VE/GF/DF)

Coconut Soup with "Noosa" Tomatoes, Kaffir Lime and Chili oil (VE/GF/DF)

Mushroom & Cheese Arancini (VE/GF)

Roasted Figs Stuffed with Greek Feta Cheese, Drizzled with Native Honey and Dusted with Edible Flowers (VEG)

## **SUBSTANTIAL CANAPES**

### Seafood

Balmain Bug Roll - Chili Mayonnaise, Crunchy Iceberg & Chives (DF)

Crispy Prawn Roll - Pickled Ginger Mayo - Crunchy Iceberg Lettuce (DF)

"IkeJime" Rainbow Trout Tartelette - Citrus Marmalade - Herbs and Shiso (GF/DF)

Western Australian No1 Scampi Tails with Burro 1889 (GF)

### Meat & Poultry

Vitello Tonnato Con Farinata - Thin Sliced Veal with Tuna Mayonnaise on Top of Chickpea Flatbread with Capers  
& Pinenuts (GF/DF)

Korean Fried Chicken, Spicy Korean Gochujang Sauce & Spring Onion (GF/DF)



Steak Katsu Roll - Tonkatsu Sauce, Coleslaw & Pickled Ginger (DF)

"Riverina" Lamb Skewers with Piedmontes Salsa Verde and Horseradish (GF/DF)

Wagyu Beef Sliders - Cheese & Pickles (DF)

## Dietaries

Cippolini Onion & Zucchini Tart (VE/DF/GF Possible)

Hierloom Tomato Tarlette with Summer Peach and Stracciatella (VEF/ GF & VE Possible)

Farinata with Cippolini Onion, Rosemary, Arugula and Victorian Goat Cheese Crumble (VE/GF/DF Possible)

Zucchini & Chili Frittata with Aubergine Pickle and Yoghurt (VE) (GF/DF Possible)

## **DESSERT CANAPES**

### Dessert

Chocolate & Hazelnut Ice Cream Sandwich (VE)

Raspberry & Custard Tarts (VE)

Summer Berry Tartelette (VE)

Lemon Meringue Tarts (VE/DF)

Chocolate & Caramel Brownies

Mini Ice Cream Cones in a Variety of Flavours

VEG = VEGETARIAN VE= VEGAN GF = GLUTEN FREE DF = DAIRY FREE

## **FOOD STATIONS**

Live Italian Bar \$200 PP

Consisting of

# Chaos

Live Pasta station prepared in large, aged Parmigiano cheese wheel.

Choice between hand rolled fettucine or Penne Rigate (GF Available)

## Sauces

Cheese Wheel

Pesto & Fresh Basil

Hierloom Tomato & Vodka Sauce

## Sides

Extra Virgin Olive Oil

Pine Nuts

Fresh Grated Parmesan

## Optional

Add fresh baked pizzas to the station baked in front of you and guests.

## Japanese Bar \$170 PP

Consisting of

Fresh-made sushi and sashimi prepared in front of you and your guests.

Nigiri

Aburi Salmon Nigiri

Kingfish Nigiri



Crispy Prawn Nigiri

Rolls

California Crab Uramaki Roll

Katsu Chicken Roll

Sashimi

Yellowfin Tuna Sashimi

Salmon Sashimi

Yellowtail Sashimi

Other

Oysters with Japanese Dressing

Sliders Bar \$125PP

Consisting of

Mini and medium-sized fresh baked slider buns turned into your favourite burger.

Burgers

Pulled Pork with Coleslaw

Fried Chicken & Cheese

Wagyu Cheese Burgers

Toppings

Iceberg Lettuce, Sliced Aged Cheddar Cheese, Hot Sauces, Fermented Chilli Crispy Onions, Onion Jam, Pickles,

Chaos

Tomato



BOAT HIRE SYDNEY

## Paella & Risotto Bar \$100 PP

Consisting of

Large skillet filled with your favorite Risotto or Paella, prepared in front of you and your guests

Types to Choose from

Forest Mushroom Risotto (VEG)

Chicken and Cheese Risotto

Chicken & Chorizo Paella

Prawn, Mussels and White Fish Paella

Toppings

Freshly Grated Parmesan

Roasted and Seasoned Breadcrumbs

Freshly Picked Herbs

\*Stations must be accompanied with a canape menu / All stations are minimum 20 guests / All "live" stations

require an additional chef each at \$165 per hour

## Charcuterie & Cheese Bar \$120PP

Consisting of

Grazing table filled with cheeses, fruits, cured, aged and sliced meats with fresh buns, crackers and condiments.

# Chaos

Types to choose from

Luna Holy Goat Cheese with Pistachio and Honey

Triple - Smoked Ham, Sliced off the Bone in front of you and your guests

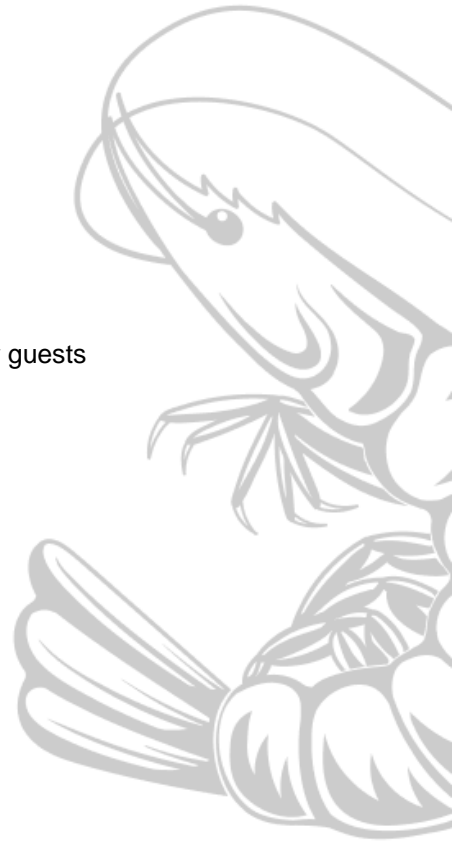
3 More Cheeses and 2 more Meat Selections

Extras

Sauces & Condiments

Fresh Baked Buns & Crackers

Fresh and Dried Fruits



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## Seafood & Oyster Bar \$185 PP

Consisting of

Fresh and Cooked Seafood on sculpted ice bar

Types

Large Trawler Cooked Prawns

Slow - Roasted Ocean Trout with Herbs and Citrus

Cooked Spanner Crab or Mud Crab with Herbs and Spices

Freshly Chucked Oysters with Dressings

Yellowfin Tuna Tataki with Sesame

Light Smoked Yellowtail Kingfish with Capers and Preserved Lemon



\*Stations must be accompanied with a canape menu / All stations are minimum 20 guests / All "live" stations



require an additional chef each at \$165 per hour

## BBQ Habachi Bar \$170 PP

Consisting of

Freshly Barbequed meats and seafood with condiments and sauces

Types

King Leader Prawns with Herbs

Miso Marinated Salmon Skewers

Wagyu Beef Skewers with Chimichurri Chicken Yakitori Sticks

Vegetable Sticks

Types

Hotsauces & Fermented Chili

Fresh Picked Herbs

Lime

Sauces & Condiments

\*Stations must be accompanied with a canape menu / All stations are minimum 20 guests / All "live" stations

require an additional chef each at \$165 per hour



## **MISCHIEF CANAPE MENU**

### GOLD | \$100 PP

3 SMALL, 2 SUBSTANTIAL, 1 DESERT

### PREMIUM | \$125 PP

4 SMALL, 3 SUBSTANTIAL, 2 DESERT

### PLATINUM | \$200 PP

6 SMALL, 4 SUBSTANTIAL, 3 DESERT

## **SMALL CANAPES**

### SEAFOOD

Spanner Crab Miang with Coconut, Chili & Lime (GF/DF)

Crispy Prawn and Basil Roll with Kaffir Lime and Chili Caramel (DF)

Leader Prawn Skewers with Chili Sauce (GF/DF/GF)

Jervis Bay Scallops with Gooseberry, Elderflower and Asparagus (GF/DF)

Miso Marinated Salmon on Nori Wrapper

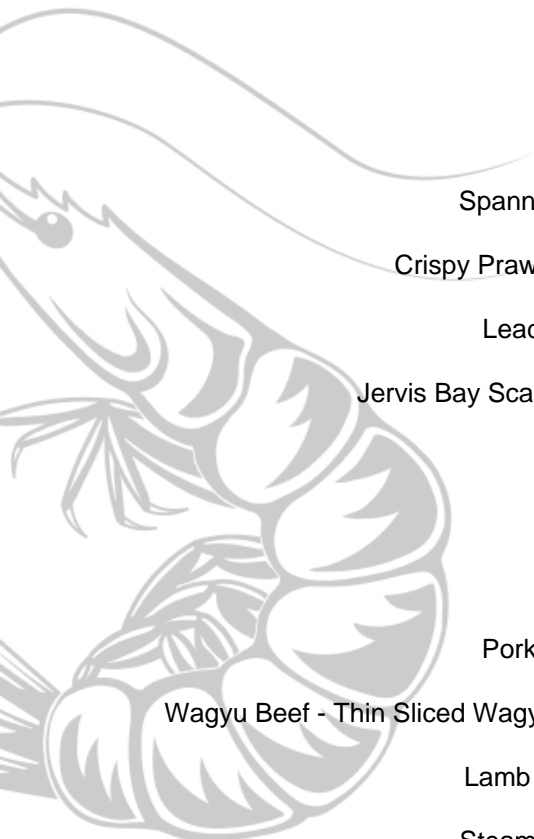
### MEAT & POULTRY

Pork Belly Miang with Coconut, Chili & Lime (GF/DF)

Wagyu Beef - Thin Sliced Wagyu Beef, Green Apple, Pickled Ginger Mayonnaise and Crispy Rice (GF/DF)

Lamb and Iranian Pistachio Meatballs with Harissa (GF)

Steamed Chicken & Coriander Har-Gow Dumplings (DF)



Spicy Chorizo & Cheese Arancini

## DIETARIES

Peanut & Ginger Miang with Coconut, Chili & Lime (VE/GF/DF)

Coconut Soup with "Noosa" Tomatoes, Kaffir Lime and Chili Oil (VE/GF/DF)

Mushroom & cheese Arancini (VE/GF)

Roasted Figs Stuffed with Greek Feta Cheese, Drizzled with Native Honey and Dusted with Edible Flowers (VEG)

VEG = VEGETARIAN, VE = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE

## **SUBSTANTIAL CANAPES**

### SEAFOOD

Balmain Bug Roll - Chili Mayonnaise, Crunchy Iceberg & Chives (DF)

Crispy Prawn Roll - Pickled Ginger Mayo - Crunchy Iceberg Lettuce (DF)

"IkeJime" Rainbow Trout Tartelette - Citrus Marmalade - Herbs and Shiso (GF/DF)

Western Australian No1 Scampi Tails with Burro 1889 (GF)

### MEAT & POULTRY

Vitello Tonnato Con Farinata - Thin Sliced Veal with Tuna Mayonnaise on Top of Chickpea Flatbread with Capers  
& Pinenuts (GF/DF)

Korean Fried Chicken, Spicy Korean Gochujang Sauce & Spring Onion (GF/DF)

Steak Katsu roll - Tonkatsu Sauce, Coleslaw & Pickled Ginger (DF)

"Riverina" Lamb Skewers with Piedmontes Salsa Verde and Horseradish (GF/DF)

Wagyu Beef Sliders - Cheese & Pickles (DF)

## DIETARIES

Cippolini Onion & Zucchini Tart (VE/DF/GF Possible)

Hierloom Tomato Tartelette with Summer Peach and Stracciatella (VEG/GF & VE Possible)

Farinata with Cippolini Onion, Rosemary, Arugula and Victorian Goat Cheese Crumble (VE/GF/DF Possible)

Zucchini & Chili Frittata with Aubergine Pickle and Yoghurt (VE) (GF/DF Possible)

## **DESSERT CANAPES**

## DESSERT

Chocolate & Hazelnut Ice Cream Sandwich (VE)

Raspberry & Custard Tarts (VE)

Summer Berry Tartelette (VE)

Lemon Meringue Tarts (VE/DF)

Chocolate & Caramel Brownies

Mini Ice Cream Cones in a Variety of Flavours

VEG = VEGETARIAN, VE = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE

## **FOOD STATIONS**

Live Italian Bar \$200 PP

CONSISTING OF

Live pasta station prepared in large, aged Parmigiano cheese wheel.

Choice between hand rolled fettuccine or Penne Rigate. (GF Available)

## SAUCES

Cheese Wheel

Pesto & Fresh Basil

Hierloom Tomato & Vodka Sauce

## SIDES

Extra Virgin Olive Oil

Pine Nuts

Fresh Grated Parmesan

## OPTIONAL

Add fresh baked pizzas to the station baked in front of you and guests.

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

Japanese Bar \$170 PP

CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests.

NIGIRI

Aburi Salmon Nigir

Kingfish Nigiri

Crispy Prawn Nigiri



## ROLLS

California Crab Uramaki Roll

Katsu Chicken Roll

## SASHIMI

Yellowfin Tuna Sashimi

Salmon Sashimi

Yellowtail Sashimi

## OTHER

Oysters with Japanese Dressing

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

## Sliders Bar \$125 PP

### CONSISTING OF

Mini and medium-sized fresh baked slider buns turned into your favourite burger.

## BURGERS

Pulled Pork with Coleslaw

Fried Chicken & Cheese

Wagyu Cheese Burger

## TOPPINGS

Iceberg Lettuce, Sliced Aged Cheddar Cheese, Hot Sauces, Fermented Chili, Crispy Onions, Onion Jam, Pickles,



Tomato

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

Paella & Risotto Bar \$100 PP

CONSISTING OF

Large skillet filled with your favorite Risotto or Paella, prepared Infront of you and your guests.

TYPES TO CHOOSE FROM

Forest Mushroom Risotto (VEG)

Chicken and Cheese Risotto

Chicken & Chorizo Paella

Prawn, Mussels and White Fish Paella

TOPPINGS

Freshly Grated Parmesan

Roasted and Seasoned Breadcrumb

freshly Picked Herbs

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR



## Charcuterie & Cheese Bar \$120 PP

### CONSISTING OF

Grazing table filled with cheeses, fruits, cured, aged and sliced meats with fresh buns, crackers and condiments.

### TYPES TO CHOOSE FROM

Luna Holy Goat Cheese with Pistachio and Honey

Triple-Smoked Ham, Sliced off the Bone in front of You and Your Guests

3 More Cheeses and 2 More Meat Selections

### EXTRAS

Sauces & Condiments

Fresh Baked Buns & Crackers

Fresh and Dried Fruits

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

## Seafood & Oyster Bar \$185 PP

### CONSISTING OF

Fresh and cooked seafood on sculpted ice bar

### TYPES

Large Trawler Cooked Prawns

Slow-Roasted Ocean Trout with Herbs and Citrus





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Yellowfin Tuna Tataki with Sesame

Light Smoked Yellowtail Kingfish with Capers and Preserved Lemon

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

BBQ Habachi Bar \$170 PP

CONSISTING OF

Freshly barbequed meats and seafood with condiments and sauces.

TYPES

King Leader Prawns with Herbs

Miso Marinated Salmon Skewers

Wagyu Beef Skewers with Chimichurri Chicken Yakitori Sticks

Vegetable Sticks

TYPES

Hotsauces & Fermented Chili

Fresh Picked Herbs

Lime

Sauces & Condiments

