

Note: Surcharges apply on public holiday

Food Menu: \$100 ordering fee applies

Gourmet Canape Menu

Minimum 10 person

\$40 per head

Mini wagyu burger in brioche bun, with tomato and cheddar

Italian Caprese skewer, heirloom tomato, bocconcini with balsamic glaze (V,GF)

Vietnamese lemongrass chicken skewers with onion and shallot (GF)

Chef selection of sushi

Spinach ricotta turnovers (V)

Mini fruit cup with seasonal melons and berries (V, GF)

Silver Canape Menu

Minimum 10 person

\$55 per head

Smoked salmon tartlet with avo mousse

Vietnamese lemongrass chicken skewers with crispy onion (GF)

BBQ pulled pork bao with cucumber, sour reddish and chili mayo

Chef selection of sushi

Oriental duck spring roll with chili mayo



Prawn cocktail tartlets with pink tarama

Platter

Dessert platter for share (in petit four size) (V)

Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

Gold Canape Menu

Minimum 10 person

\$66 per head

Chef selection of sushi

BBQ pulled pork bao with cucumber, sour carrot and chili mayo

Crab meat spring roll with Thai sweet chili sauce

Smoked salmon tartlet with avo mousse

Semi cooked Queensland scallops on shell with wakame salad

Melon wrapped with jamon iberico with baby bocconcini

Crispy sesame prawn parcel with chili mayo

Platter

Dessert platter for share (in petit four size) (V)

Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF) (V)

Platinum Canape Menu

Minimum 10 person

\$86 per head



Chef selection of sushi

Oriental duck pancake with hoisin sauce and cucumber

Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)

BBQ pulled pork bao with cucumber, sour reddish and spicy mayo

Semi cooked Queensland scallops on shell with tomato salsa

Smoked salmon tartlet with avo mousse

Prawn cocktail tartlets with avocado mousse and dill

Melon wrapped with Spanish jamon skewer with baby bocconcini

Black truffle infused filet mignon crostini

Platter

Dessert platter for share (in petit four size) (V)

Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)

Silver Buffet Menu

Minimum 10 person

\$66 per head

Appetizers on arrival

Homemade mini quiches

Chef selection of sushi

Mini wagyu burger with tomato and cheddar

Platters



Circa spirit

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

Main Course

Herb roasted whole chicken with hearty oven baked vegetable (GF)

Homemade cheesy angus beef lasagne

Cold serve chicken pesto penne with sun dried tomato

Mediterranean shrimp and couscous salad

Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

Dessert platter for share (in petit four size)(V)

Gold Buffet Menu

Minimum 10 person

\$83 per head

Appetizers on arrival

Chef selection of sushi

Oriental duck spring roll with chili mayo

BBQ pulled pork bao with cucumber, sour reddish and spicy mayo

Platters

Chef selection sashimi with lemon wedges (GF)

And

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives



BOAT HIRE SYDNEY

Or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

Main Course

Herb roasted whole chicken with hearty oven baked vegetable (GF)

6 hours sous vide lamb rack with cumin rub (GF)

Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)

Lemongrass chicken on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)

Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)

Dessert platter for share (in petit four size)(V)

Platinum Buffet Menu

Minimum 10 person

\$98 per head

Appetizers on arrival

Chef selection of sushi

Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)

Crispy sesame prawn parcel with chili mayo

Platters

(*Choose ONE from the below)

Chef selection sashimi with lemon wedges (GF)

And

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

Main Course

12 hours sous vide scotch fillet with bake vegetable (GF)

63-degree confit salmon fillet with thyme, garlic and chili (GF)

Sweet potato salad, cucumber, corn, quinoa, onion and Cherry tomato (GF)

Sticky pork on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint

Classic oven roast porchetta with herb and chili filling

Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF) (V)

Dessert platter for share (in petit four size)(V)

Platter

(Serve 10-15 person)

\$138 each

Cheese Platte

Mature Cheddar /Blue Vein Cheese/ Creamy Brie served with fresh berries and crackers, lavash, nuts and dried fruits

Fruit Platter

Fresh Seasonal fruits with watermelon, rock melons, pineapple fresh berries and strawberries

Dessert Box



Circa spirit

Variety Sweet and Dessert –Caramel Slices, Brownie Slices, New York Cheese Cake and Chocolate Mousse

Dessert

Assorted Sushi

Grilled salmon, avocado, teriyaki chicken, tempura prawn cucumber, tofu and tuna on assorted nori

Vegetarian Antipasto and Dipping (V)

Hummus, beetroot hummus, babaganoush, vegetables, marinated olives, pickles, flat bread and crisp such as grissini, lavosh or crackers

Charcuterie board

Salami, prosciutto, ham, trio of dips, olives, crackers and nuts

Gluten free or vegetarian option

Aithrntic sicilian eggplant parmigiana (V)(GF) \$38

(Serve 2 - 3 pax)

Vietnamese satay chicken noodle salad (GF) \$42

(Serve 2 - 3 pax)

Vietnamese crispy tofu noodle salad (V,GF) \$42

(Serve 2 - 3 pax)

Teriyaki tofu vermicelli with cucumber, sour carrot and yuzu dressing (V,GF) \$95

(Serve for 5 Pax)

Lemongrass chicken vermicelli with cucumber, sour carrot and yuzu dressing \$98



(Serve for 5 Pax)

Gold Seafood Platter Menu

Serve 3-4 person

\$334 per platter

Fresh Shucked Oysters and Lemon Wedges 12pcs

Salmon Sashimi with Soy Sauce , Wasabi Paste

Grilled Scallops on Shell with House dressing 10 pcs

Whole vanamei prawns with lemon 2Kg

New Zealand green lip mussel 1kg

Lobster tail grilled with garlic butter and herbs 2pcs

Teriyaki salmon fillet boneless with skin 2pcs

Crumbed calamari rings

Premium seafood platter

Serve 3-4 person

\$550 per platter

Fresh shucked oysters and lemon wedges 24pcs

Sashimi Platter (salmon, tuna, scallop etc.) with soy sauce, wasabi paste

Grilled lobster tail with garlic butter and herb 4pcs

Grilled scallops on shell with house dressing 10 pcs

Whole Vanamei prawns with lemon 2Kg

Jumbo scampi serve raw with slice lemon 4pcs

New Zealand green lip mussel 1kg

Teriyaki salmon fillet boneless with skin 2pcs



Crumbed calamari rings

***All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.*

