Ghost I

Note: Surcharges apply on public holiday

*CHEF FEES

$350 (4 hours) (one chef required)

$100 for each additional hour after 4 hours per chef

Canapes

MINIMUM OF 10 GUESTS

Cold

• freshly shucked Sydney rock oysters, raspberry mignonette (gf)

• truss cherry tomatoes, buffalo mozzarella, compressed peaches, molasses, wild rocket, pink peppercorns, mint oil, crostini (v)

• tikka masala spiced chicken salad, yoghurt, heirloom tomatoes, garam masala, coriander, cumin and fenugreek

• chilled Queensland king prawns, yuzu aioli (gf, df)

• thai beef tartare, nam jim ginger, lime, poached free- range egg,wong tong (df)

• dukkah-crusted new zealand smoked salmon blini, crème fraîche, caviar and shaved almonds

• mini steak sandwich, gruyère, onion bacon jam and chilli mayonnaise

• san daniele prosciutto, summer melon, stracciatella, elderflower, basil and mint

• Queensland spanner crab, watermelon caprese, whipped feta, basil, mint oil and crisp

• pastrami-spiced hunter valley duck breast, sour cherry, sauerkraut and sweet potato (gf)

Warm

• fresh herb, green pea, Swiss brown mushroom, baby spinach and buffalo mozzarella risotto balls, smoked paprika aioli (v)

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• roasted chorizo, celeriac remoulade, sauce gribiche, flatbread

• tiger prawn toast, kewpie mayonnaise, nori and sesame (df)

• Nashville hot chicken bites, hot honey, aioli (gf)

• chickpea panisse, spiced hommus, eggplant caviar and crispy chickpeas (vg)(gf)

• seared scallop, roasted corn salsa, avocado cream and corn crisp (gf)

• crispy pork belly, xo sauce, pickled onion and radish salad in spoon (gf)

• harissa-seared lamb, whipped labneh, baby peas and crisp pita

• pulled spicy chicken quesadilla, grilled butternut pumpkin, eggplant and avocado cream

• grass-fed beef handmade pie, smoked tomato relish

• spiced chickpea handmade pie, saffron tomato chutney (v)

Substantials

• crispy fried chicken parmigiana,wild rocket , basil, tomato chutney

• twice-cooked sticky pork belly slider, Vietnamese slaw, fresh coriander,pickled carrots ,nuoc cham and crispy shallots

• chargrilled Mediterranean vegetable & halloumi slider, baby rocket, roasted capsicum relish and smoked paprika aioli (v)

• Texas-style slow-smoked beef brisket slider, warm house slaw, garlic aioli and dill pickles

• chipotle chicken burrito bowl, Mexican tomato rice, charred corn, black beans, pico de gallo, guacamole, coriander and lime crema

• slow-braised lamb shoulder rigatoni, wilted seasonal greens, herb pangrattato, shaved pecorino and rosemary jus

• flame-grilled Rodríguez chorizo taco, roasted corn, heirloom tomato salsa, shaved cabbage, coriander and lime crème fraîche

• pork & fennel sausage risoni, roasted broccolini, blistered tomatoes, chilli, herb pangrattato and aged parmesan

• soy & sesame roasted eggplant bowl, rice noodles, kimchi, baby greens, pickled radish, toasted sesame and ginger dressing (vg, gf, df)

• buddha bowl, miso-roasted pumpkin, braised chickpeas, kimchi, pickled radish, ancient grains, black sesame and

Ghost I

tahini dressing (vg)

• butter spiced free range chicken, fragrant basmati rice, toasted coconut, coriander cress, crispy shallots and cucumber raita

Dessert

• passionfruit curd tart, macerated strawberries and vanilla crème

• burnt sea salt caramel tart, dark chocolate brownie crumb

• valrhona guanaja dark chocolate mousse, raspberry gel and chocolate crisp

• prosecco-poached strawberries, compressed watermelon, mint and crisp meringue (df)

• whipped madagascan vanilla bean cheesecake, golden honeycomb and berry dust (served on a spoon)

• triple cream brie tartlet, sour cherry compote and baby basil

79 per person (3 cold, 3 warm, 1 substantial, 1 dessert)

95 per person (4 cold, 4 warm, 2 substantial, 1 dessert)

120 per person plus food station (4 cold, 4 warm, 2 substantial, 1 dessert)

Vegetarian Canapes

MINIMUM OF 10 GUESTS

Cold

• spiced butternut pumpkin, hummus, crispy onion tart (gf)

• miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v) (gf)

• sour cherries, crisp pear, shaved hazelnut, orange (gf)

• smoked eggplant, horse radish, capers, chorcoal wafer cone, roe (gf)

• caremelized soy, ginger, sesame, baby greens, bean sprouts, shredded nori betel leaf (gf)

BOAT HIRE SYDNEY

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Warm

• wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli

• silkin tofu daikon, cucumber, green chilli salad, nahm jin dressing (gf)

• crispy feta, pea, spinach filo cigars with spiced orange glaze

• black bean, spiced avocado, cherry tomato quesadilla

• popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)

• caponata, feta, cherry tomatoes, toasted pine nuts (gf)

• hand made chickpea spiced cirry pie, saffron tomato chutney

Substantials

• maroccan vegetables, chermoula, chickpea, cucumber raita (bowl)

• miso crusted eggpant salad, soba noodles, baby greens, crispy onion

• sweet potato, enoki mushrooms, avocado, edameme poke with japanese pickles, soy lime dressing shredded nori (bowl)

• saute gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bow)

• crispy tofu, hoisin, asian slaw, lime, chilli roll

• vegie burger, blackened haloumi, piquillo peppers, salsa verde

Dessert canapes

• passionfruit curd tart, macerated strawberries and vanilla crème

• burnt sea salt caramel tart, dark chocolate brownie crumb

• valrhona guanaja dark chocolate mousse, raspberry gel and chocolate crisp

• prosecco-poached strawberries, compressed watermelon, mint and crisp meringue (df)

• whipped madagascan vanilla bean cheesecake, golden honeycomb and berry dust (served on a spoon)

• triple cream brie tartlet, sour cherry compote and baby basil

79 per person (3 cold, 3 warm, 1 substantial, 1 dessert)

BOAT HIRE SYDNEY

Ghost I

95 per person (4 cold, 4 warm, 2 substantial, 1 dessert)

120 per person plus food station (4 cold, 4 warm, 2 substantial, 1 dessert)

Food Stations

MINIMUM OF 20 GUESTS

JUST CHEESE *20 per person*

a generous selection of local and imported cheeses served with artisan breads and traditional accompaniments

CHARCUTERIE & CHEESE *20 per person*

a selection of cured and smoked meats, artisan cheeses, pickles and house-made chutneys

GLAZED HAM *20 per person*

warm glazed leg ham carved to order and served with artisan soft rolls, mustards and house pickles

DUMPLING BAR *22 per person*

a selection of steamed seafood, meat and vegetarian dumplings served with an assortment of house dipping sauces

SASHIMI *28 per person*

kingfish, tuna and fresh seasonal seafood, expertly prepared and carved to order

OYSTER TASTING *30 per person*

freshly shucked regional oysters from around australia, including sydney rock, pacific and flat oysters

SUSHI AND SASHIMI *30 per person*

a chef's selection of handmade sushi, nigiri and fresh seasonal sashimi, prepared and carved to order

Ghost I

CAVIAR STATION

a premium selection of caviars presented over ice, complete with a dedicated hostess to guide guests through the tasting experience

price on enquiry

Seafood Buffet

180 per person - minimum 10 guests

Canapes

• miniature short-crust tart with hummus and spiced butternut pumpkin (v)

• seared hervey bay scallops with chorizo and sourdough crumb (served on a spoon) (can be gf)

Cold

• seafood platter with a selection of oysters, tiger prawns, balmain bugs, chilled mussels, caper mayonnaise and citrus aioli (lobster on request, price depends on market value)

Cold Platters

• pepper-seared Yellowfin tuna tataki, pickled daikon, wild mushrooms, aged soy

• qld spanner crab (de-shelled), heirloom tomato medley, avocado, radish, cucumber and light chilli

Warm Platters

• roasted (medium-rare) pepper-crusted black angus sirloin with local mushrooms and chimichurri (gf)

• large king prawns with chermoula, chickpeas, harissa-spiced yoghurt (gf)

• salt and pepper squid, new season potato salad, chorizo and aleppo chilli

Buffet includes

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• steamed new potatoes

• wild rocket, shaved pear, pecorino and aged balsamic dressing

• sautéed broccolini, oyster sauce, smoked chilli and crispy onion

• handmade bread rolls and cultured butter

Dessert

• handmade pavlova nests, mango passionfruit curd and raspberry sorbet (gf)

• local and imported cheeses served with spiced apple chutney, marinated figs and flatbread

Buffet Menu

MINIMUM OF 10 GUESTS

PLEASE SELECT PLATTERS FROM THE FOLLOWING

Cold Platters

• pepper-seared black angus carpaccio with grilled new season asparagus, truffle mayonnaise, watercress and lemon (gf)

• house-smoked Petuna ocean trout with shaved zucchini, radish, fennel and wasabi crème fraîche (gf)

• cured and aged salumi, olives, pickled red onion, grilled eggplant and cold-pressed organic olive oil dressing (gf)

• heirloom tomato medley with torn buffalo mozzarella and handmade basil pesto (gf)

• pepper-seared kingfish tataki, pickled daikon, wild mushrooms and aged soy

• orecchiette salad, broccolini, meredith goat's cheese feta, peas, dried chilli and lemon

• poached yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad (gf)

Warm Platters

• grilled miso tasmanian salmon, soba noodles, baby greens lime chilli dressing

• 8-hour slow-cooked s.a. sumac-spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm

Ghost I

israeli couscous

• roasted (medium-rare) pepper-crusted black angus sirloin with local mushrooms and chimichurri (gf)

• free-range de-boned chicken, moroccan-spiced vegetables, sumac and cucumber yoghurt (gf)

• crispy-skinned w.a. cone bay barramundi, roasted red pepper, black olives, harissa and shaved zucchini (gf)

• moroccan-spiced grilled vegetables, chermoula, chickpeas and cucumber raita

Dessert Platters

• valrhona dark chocolate pavé, candy peanuts, shortbread crumble and vanilla ice cream

• strawberry cheesecake, coconut crumble and strawberry ice cream

• handmade pavlova nests, mango passionfruit curd and raspberry sorbet (gf)

• local and imported cheeses served with spiced apple chutney, marinated figs and flatbread

buffet includes

• green micro salad with shaved radish, red onion and cold-pressed dressing

• fresh baked bread rolls and pepe saya butter

• steamed baby potatoes with parsley butter and lemon

GOLD BUFFET PACKAGE

126 per person (2x canapes on arrival - chef selection, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE

147 per person (2x canapes on arrival - chef selection, 3 cold platters, 3 warm platters, 2 dessert platters)

Formal 3-Course Plated Menu

145 per person - minimum 20 guests (additional chef required)

Entrée

Ghost I

• pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing

• zucchini quinoa fritters, pea mint cream, hunter valley goat's cheese, watercress

• de-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth

• seared scallops, jerusalem artichoke, crisp pancetta, baby herbs

• cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe

• wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

• grilled rare yellow fin tuna, shaved fennel, orange, aioli

• confit wa octopus, baby octopus, red pepper, olives and chilli aioli

Mains

• baby snapper, mussels, confit fennel, zucchini flower, bisque

• peppered lamb loin, slow cooked shoulder, globe ar tichoke, broad beans, peas, jus

• de-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley

• hapuka fillet, squid, chorizo, nettle butter, lemon

• grass fed beef tenderloin, ox tail cigar, king brown mushroom, jus

• berkshire pork loin, prosciutto, cripsy pave, morcilla, apple, jus

• twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

Desserts

• dark chocolate pavé, poached strawberry, cream fraiche, strawberry ice cream

• salted caramel chocolate slice, banana fritters, peanuts and chocolate ice cream

• coconut panna-cotta, mango, crumble, coconut sorbet

• vanilla cheesecake, mixed berries, orange cardamon ice cream

• local and imported cheeses, fig loaf, flat bread, apple cherry chutney

Kids Menu

50 per person

BOAT HIRE SYDNEY

Ghost I

• margarita pizza fingers

• free range chicken strips

• penne bolognese and parmesan (plain if need)

• vanilla ice cream strawberries

BOAT HIRE SYDNEY