

Note: Surcharges apply on public holiday

Canapes

MINIMUM OF 10 GUESTS

***CHEF FEES**

\$450 (4 hours) 10 - 29 PAX (one chef required)

\$900 (4 hours) 30 - 110 pax (2 chef's required)

\$120 for each additional hour after 4 hours per chef

Cold

- freshly shucked sydney rock oysters with cucumber, caramelised vinegar minognette (g f)
- cherry truss tomatoes, smoked chutney, shaved goat cheese, salsa verde, pangrattato (v)
- chilled queensland king prawns with yuzu aioli (g f)
- poached free range chicken, celery hart, waknuts, shaved apple, aioli tart
- king salmon sashimi, pickled cucumber, pink ginger, shallots, wasabi sesame seeds (g f)
- thai style black angus beef salad, green chilli, snake beans, rosasted peanuts, glass noodles, hot lime dressing (g f)
- king crab ceviche, baby coriander, red pepper, crispy sweet potatoes, lemon aioli (g f)

Warm

- fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with somoked paprika aioli (v)
- quick - fried tiger prawns, capers, radish remoulade, dry chilli on spoom
- sumac roasted pumpk in chutney, falafel, pine nuts, hummus, crispy shallots (v,vg ,g f,df)
- spicy pulled chicken, grilled eggplant, butternut pumpkin quesadilla, avocado cream

Ghost I

- pappered lamb loin, peperonata, olive, shaved pecorino, salsa verde, crostini
- blow torched atlantic scallops, pickled dill, miso citrus dressing, nori seasoning on spoon (gf)
- hand made beef empanadas, saltanas, olives, chimichuri
- grass fed beef handmade pie, smoked tomato relish

Substantials

- char sui style chicken with shredded baby bok choy, sprouts, organic rice bowl (gf)
- veggie burger, halloumi, grilled eggplant, blackened peppers, salsa verde, wild rocket
- grilled rodriguez chorizo hotdog pickled white cabbage, hot mustard, aged cheddar, aioli
- sugar cured king salmon lightly seared, orecchiette pasta salad, chard broccoli, pea, dry chilli, baby spinach
- slow cooked grass-fed sumac lamb shoulder gnocchi, caponata, kale, pecorino bowl
- roasted miso eggplant, kimchi, soba noodles, baby greens bowl
- crispy fried korean chicken, hot slaw, sesame mayo slider
- pulled bbq black angus beef, hot spiced slaw, wild rocket on soft milk bun

Dessert Canapes

- passionfruit curd and fresh strawberry tart
- sea-salt caramel and brownie crumble tart
- valrhona dark chocolate mousse, raspberry, coco pop crunch
- prosecco marinated strawberries, watermelon, mint, meringue
- whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
- triple cream brie, sour cherry and baby basil tart

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 one food station (4 cold, 4 warm, 2 substantial, 1 dessert)

food station - glazed ham or charcuterie and cheese

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, charcoal wafer cone, roe (gf)
- caramelized soy, ginger, sesame, baby greens, bean sprouts, shredded nori on betel leaf (gf)

Warm

- wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli
- silken tofu daikon, cucumber, green chilli salad, nam jim 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 curry pie, saffron tomato chutney

Substantials

- maroccan vegetables, chermoula, chickpea, cucumber raita (bowl)
- miso crusted eggplant salad, soba noodles, baby greens, crispy onion
- sweet potato, enoki mushrooms, avocado, edamame poke with japanese pickles, soy lime dressing shredded nori (bowl)
- saute gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)

Ghost I

- crispy tofu, hoisin, asian slaw, lime, chilli roll
- veggie burger, blackened haloumi, piquillo peppers, salsa verde

Dessert canapes

- passionfruit curd and fresh strawberry tart
- sea-salt caramel and brownie crumble tart
- valrhona dark chocolate mousse, raspberry, coco pop crunch
- prosecco marinated strawberries, watermelon, mint, meringue
- whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
- triple cream brie, sour cherry and baby basil tart

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 one food station (4 cold, 4 warm, 2 substantial, 1 dessert. if caviar chosen price will change)

Food Stations

MINIMUM OF 25 GUESTS

SASHIMI STATION

kingfish, tuna and fresh seasonal seafood served raw and carved to order

20 per person

SUSHI AND SASHIMI STATION

section on hand made sushi and fresh seasonal seafood served raw and carved

25 per person

DUMPLING BAR



selection of steamed seafood, meat and vegetarian dumplings served with a variety

20 per person

OYSTER TASTING STATION

showcasing freshly shucked regional oysters from around australia - sydney rock, pacific's and flat

20 per person

ROAMING OYSTER SHUCKERS

showcasing freshly shucked regional oysters from around australia - sydney rock, pacific's and flat

25 per person, additional chef's charge \$450 (per 4 hours)

GLAZED HAM STATION

served warm and carved to order served with mustards, pickles and soft rolls

20 per person

CAVIAR STATION

selection of caviars, ice bowl, complete with hostess to guide through the caviars

price on enquiry

CHARCUTERIE & CHEESE

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

20 per person

JUST CHEESE

wide selection of both local and imported cheeses with various breads and classic accompaniments

18 per person

**food stations are additional to canapes or buffet menu*

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 petune ocena trout with shaved zucchini, fennel, wasbi cream fraiche (gf)
- cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)
- herloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- pepper-seared yellowfin tuna tataki, pickled dajkon, wild mushroom, aged soy
- orecchiette salad, broccolini, meredith goats cheese feta, peas, dry chilli, lemon
- poached yamba prawns, chilled and ser ved with shaved fennel, watercress and ruby grapefruit salad

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 israeli couscous
- roasted (med-rare) pepper-cruste black angus sirloin with local mushrooms and chimichurri (gf)
- free-range de-boned chicken moroccan spiced vegetables, sumac, cucumber yoghurt (gf)
- crispy-skinned w.a cone bay barramundi, roasted red pepper, black olive, harrisa, shaved zucchini (gf)
- maroccan spiced grilled vegetables, chermoula, chickpea, cucumber rita

Dessert Platters

- valrhona dark chocolate pave candy peanuts shorbread crumble vanilla ice cream
 - strawberry cheesecake coconut crumble strawberry ice cream
 - handmade pavlova nests mango passionfruit curd raspberry sorbet (gf)
- local and imported cheese 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, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE

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

Vegetarian Buffet Menu

MINIMUM OF 10 GUESTS

PLEASE SELECT PLATTERS FROM THE FOLLOWING

Cold Platters

- grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
 - shaved zucchini, radish, fennel, wasabi cream fraiche (gf)
 - herloom tomato medley with torn buf falo mozzarella, hand-made basil pesto (gf)

Ghost I

- sweet potato, pickled daikon, wild mushroom, bean sprouts aged soy orecchiette salad, broccolini, meredit goats cheese feta, peas, dry chilli, lemon

Warm Platters

- grilled miso eggplant, soba noodles, baby greens lime chilli dressing
- spiced charred caulif lower pomegranate molasses, kale, bbq zucchini and warm israeli couscous
- roasted red pepper, black olive, harissa, shaved zucchini with local mushrooms and chimichurri (gf)
- moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

Dessert Platters

- valrhona dark chocolate pave candy peanuts shorbread crumble vanilla ice cream
- strawberry cheesecake coconut crumble strawberry ice cream
- handmade pavlova nests mango passionfruit curd raspberry sorbet (gf)
- local and imported cheese 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, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE

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

Seafood Buffet

170 per person - minimum 10 guests

Canapes

- miniature short-crust tart with humus and spiced butternut pumpkin (v)
- seared harvey bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

Cold Platters

- seafood platter with a selection of oysters, tiger prawns, balmain bugs, chilled mussels, caper mayonnaise, citrus aioli (lobster on request, price depends on market value)
- pepper-seared Yellowfin tuna tataki, pickled daikon, wild mushroom, aged soy
- qld spanner crab (de-shelled) herloom tomato medley, avocado, radish, cucumber, light chilli

Warm Platters

- roasted (med-rare) pepper-crusted black angus sirloin with local mushroom and chimichurri (gf)
- large king prawns with chermoula, chickpea, harissa spiced yogurt (gf)
- salt and pepper squid, new season potato salad, chorizo, aleppo chilli

Dessert

- handmade pavlova nest mango passionfruit curd raspberry sorbet (gf)
- local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Buffet includes

- steamed new potatoes

- sauteed broccolini, oyster sauce, smoked chilli, crispy onion
- wild rocket, shaved pear, pecorino, aged balsamic dressing
- handmade bread rolls, cultured butter

Formal Plated Menu

145 per person - minimum 10 guests (for 15 pax and more, additional chef required)

Entree

- 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, olive, chilli aioli

Mains

- baby snapper, mussels, confit fennel, zucchini flower, bisque
- peppered lamb loin, slow cooked shoulder, globe artichoke, 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, crispy pave, morcilla, apple, jus
 - twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze



Desserts

- dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
- salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
- coconut pana-cotta, mango, crumble, coconut sorbet
- vanilla cheesecake, mixed berries, orange cardamon ice cream
- local and imported cheese, fig loaf, flat bread, apple cherry chutney

Kids Menu

50 per person

- margarita pizza fingers
- free range chicken strips
- penne bolognese and parmesan (plain if need)
- vanilla ice cream strawberries

DROP OFF MENU - Platter Selection

8 - 10 people / platter , min 3 recommended

grazing boxes

Cold

vegetarian grazing selection of grelled mediterranean style vegetables, pickled artichokes,
marinated olives selection of local and imported cheeses, house made chutney,

flat breads

\$309

Ghost I

black angus beef carpacio, swiss brown mushroom, wild rocket, caper aioli, pecorino

\$239

tasmanian cold smoked salmon, pickled red onion, radish, capers, horseradish cream

\$239

sumac spiced roast free-range chicken sweetcorn, wild rocket, harissa spiked yoghurt

\$239

poached queensland tiger prawns, ruby grapefruit, celeriac, butter lettuce, citrus mayonnaise

\$249

grazing selection of cured and smoked meats, local and imported cheeses, olives,
grilled vegetables house made chutneys, flatbreads

\$336

just cheese: a wide selection of both local and imported cheeses with various breads
and classic accompaniments

\$214

raw vegetables, hummus, spiced eggplant dip, harissa spiked yoghurt dip, flat breads

\$199

seasonal fruit platter

\$199



Ghost I

Warm

thyme and garlic roasted new potatoes

\$159

spiced roasted heirloom carrots, feta, crispy onion

\$159

maroccan spiced vegetables chermoula, cucumber raita

\$239

pan seared king salmon, baby spinach, spiced chickpeas, lemon cucumber yoghurt

\$259

roasted black angus sirloin, local mushrooms, salsa verde

\$259

8 hour slow cooked lamb shoulder, pomegranate molasses, kale, pearl couscous

\$259

Salad boxes

\$210 each

orecchiette salad, broccolini, baby peas, feta, shaved zucchini, lemon, aleppo chilli

flakes

truss tomato medley, buffalo mozzarella, salsa verde



Ghost I

spiced chicken ceasar, aged parmesan crisps, soft boiled eggs

slow - roasted spiced cauliflower, chickpeas, baby kale, toasted pumpkin seeds, raita,
maroccan roasted vegetables, israeli cous cous, lemon and olive oil dressing, goats feta

new season baby potato salad, shallots, kale, seeded mustard dressing

mixed green leaves, shaved radish, red onion, apple cider dressing

\$169

bread box

\$69

selection of sourdoughs, baguettes, soft white and grainy breads, pepes butter

seafood and sushi boxes

king tasmanian salmon poke, japanese pickles, nori, edamame, coriander

\$279

south australian kingfish ceviche, cucumber, radish, lime

\$279

yellowfin tuna carpaccio, black olives, cherry tomato, caper, lemon

\$339

sashimi selection: yellowfin tuna, atlantic salmon, south australian kingfish

\$339



Ghost I

sushi selection with japanese condiments, pickled ginger and seaweed

\$339

shucked sydney rock oysters, cucumber apple cider dressing

\$339

peeled qld tiger prawns cocktail sauce aioli

\$349

mixed platter of peeled qld tiger prawns, shucked sydney rock oysters, apple cider
dressing, cocktail sauce, aioli

\$349

Dessert Boxes

\$89 per 12 pieces

dark chocolate brownies chocolate mousse, strawberry

mini carrot and walnut cake with cream cheese icing

vanilla bean cheesecake with crumble

lemon, meringue, blueberry tart

dark chocolate and salt caramel tart

pannacotta, berry compote, vanilla bean crumble pots

triple - cream brie, sour cherry tart

minimum spend \$600 | delivery \$60

** if more than 24 pax we may require an extra wait staff*



Ghost I



BOAT HIRE SYDNEY