New Warren

Note: Surcharges apply on public holiday

<u>On board Dining Menu</u>

All prices are inclusive of GST.

Vegan and GF option available, please feel free to let us know your dietary requirement.

All food are subject to change due to seasonality and availability of produce.

All our food is prepared in a kitchen where nuts, gluten and other known allergies 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.

Gourmet Canape Menu

Minimum 10 person ($49 per head)

- BBQ Pulled Pork Bao with Cucumber, Sour Raddish and Chilli Mayo
- Spinach ricotta turnovers (V)
- Calamari bite with Aioli
- Pumpkin and Goat Cheese Arancini (V)
- Mini fruit cup (V, GF)

SILVER CANAPE MENU

MINIMUM 10 PERSON ($60 PER HEAD)

- Garlic Prawn Skewers (GF)
- 4 Cheese Arancini (V)
- Lemongrass Chicken Skewers (GF)

BOAT HIRE SYDNEY

- Peking Duck Spring Roll

- Mini Wagyu Burger in Brioche Bun with Tomato and Cheddar

- Mini Fruit Cup (V) (VG) (GF)

GOLD CANAPE MENU

MINIMUM 10 PERSON ($75 PER HEAD)

- Prawn Cocktail Tartlets with Avocado Mousse and Fish Roe

- Lemongrass Chicken Skewers (GF)

- Teriyaki Scallop

- Cheeseburger Spring Roll with Sweet Chili Sauce

- Jalapeno & Cheese Bite (V)

- Mini Wagyu Burger in Brioche Bun with Tomato and Cheddar

- Mini Fruit Cup (V) (VG) (GF)

PLATINUM CANAPE MENU

MINIMUM 10 PERSON ($92 PER HEAD)

- Prawn Cocktail Tartlets with Avocado Mousse and Fish Roe

- Smoked Salmon Rose

- Natural Oyster (GF)

- Teriyaki Scallop

- Peking Duck Spring Roll

- Sweet Chili Chicken Taco

- Calamari Bite with Aioli

- Fruit Platter

SILVER BUFFET MENU

MINIMUM 10 PERSON ($86 PER HEAD)

APPETIZERS ON ARRIVAL

-Calamari Bite with Aioli

- Homemade Mini Quiches(V)

- 4 Cheese Arancini (V)

PLATTERS (Choose One from Below)

-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

- Sweet potato salad, Cucumber, Corn, Quinoa, Onion and Cherry Tomato (V) (VG) (GF)

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

- Variety Seasonal Fruits Platter (V) (VG) (GF)

GOLD BUFFET MENU

MINIMUM 10 PERSON ($96 PER HEAD)

APPETIZERS ON ARRIVAL

- Garlic Prawn Skewers (GF)

- Pumpkin & Goat Cheese Arancini (V)

- Cheeseburger Spring Roll

PLATTERS (Choose one from below)

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

OR

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

MAIN COURSE

- Slow cooked Striploin (GF)

- Homemade cheesy angus beef lasagne

- Sweet potato salad, Cucumber, Corn, Quinoa, Onion and Cherry Tomato (V) (VG) (GF)

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

- Variety Seasonal Fruits Platter (V) (VG) (GF)

PLATINUM BUFFET MENU

MINIMUM 10 PERSON ($119 PER HEAD)

APPETIZERS ON ARRIVAL

- Peking Duck Spring Roll

- BBQ Pulled Pork Bao with Cucumber, Sour Raddish and Chilli Mayo

- Sweet Chilli Chicken Taco

PLATTERS (Choose one from below)

- Antipasto with sliced meats, ham, salami, prosciutto and

marinated olives

OR

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

crackers

MAIN COURSE

- Teriyaki Salmon Fillets

- Slow Cooked Striploin (GF)

- Grilled Prawns with Garlic Butter and Shallots (GF)

- Sweet Potato Salad, Cucumber, Corn, Quinoa, Onion and Cherry Tomato (V) (VG) (GF)

- Dessert Platter for Share (in petit four size) (V)

- Variety Seasonal Fruits platter (V) (VG) (GF)

SILVER BBQ MENU

MINIMUM 10 PERSON ($69 PER HEAD)

APPETIZERS ON ARRIVAL

- Pumpkin & Goat Cheese Arancini (V)

- BBW Pulled Pork Bao with Cucumber, Sour Raddish and Chilli Mayo

PLATTERS (Choose One from Below)

- Antipasto with sliced meats, ham, salami, prosciutto and

marinated olives

or

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

crackers

MAIN COURSE

- Angus Beef Patties (GF)

- Lamb & Rosemary Sausages (GF)

- Lemongrass Chicken Skewers (GF)

- Variety Seasonal Fruits Platter (V) (VG) (GF)

- Hot Dog Roll

GOLD BBQ MENU

MINIMUM 10 PERSON ($80 PER HEAD)

APPETIZERS ON ARRIVAL

- Cheeseburger Spring Roll

- BBQ Pulled pork bao with cucumber, sour raddish and chilli mayo

PLATTERS (Choose one from below)

Antipasto with sliced meats, ham, salami, prosciutto and

marinated olives

OR

Vegetarian antipasto with grilled vege, olives, nuts dips and

crackers

MAIN COURSE

- Wagyu Beef Patties (GF)

- Beef Chipolata Sausages (GF)

- Grilled prawns with Garlic Butter and shallots (GF)

- Sweet Potato Salad, Cucumber, Corn, Quinoa, Onion and Cherry Tomato (GF) (V)

- Variety Seasonal Fruit Platters (V) (VG) (GF)

- Hot Dog Roll

PLATINUM BBQ MENU

MINIMUM 10 PERSON ($99 PER HEAD)

APPETIZERS ON ARRIVAL

- Peking Duck Spring Roll

- Teriyaki Scallop

PLATTERS (Choose One from Below)

Antipasto with sliced meats, ham, salami, prosciutto and

marinated olives

Or

Vegetarian antipasto with grilled vege, olives, nuts dips and

crackers

MAIN COURSE

- Wagyu Beef Patties (GF)

- Pork Fennel and White Wine Sausages (GF)

- Grilled Prawns with Garlic Butter and Shallots (GF)

- Lemongrass Chicken Skewers (GF)

- Grilled Salmon Fillet (GF)

- Sweet Potato Salad, Cucumber, Corn, Quinoa, Onion, Cherry Tomato (GF) (V)

- Variety Seasonal Fruits Platter (V) (VG) (GF)

- Hot Dog Roll

New Warren

Add-On Menu

Assorted Sushi Platter (Approx 36 pieces) $75

-Salmon, Aburi Salmon, Avocado, Cucumber and or Crab on Assorted Nori

Pumpkin Arancini (V) (VG) (GF) Approx. 20 pcs $89

Tomato Arancini (V) (VG) (GF) Approx. 20 pcs $89

Sweet Potato Croquettes (V) (VG) (GF) Approx. 20 pcs $98

Vegetable Lasagne (V) Approx. 2.5kg $120

Cheese platter $126

Mature Cheddar / Blue Vein Cheese / Creamy Brie served with Fresh berries and Crackers, Lavash, Nuts and/or Dried Fruits

Spinach and Ricotta Cannelloni (V) Approx 2.5kg $126

Vegan Burger (V) (VG) (GF) Approx 16 pcs $148

BOAT HIRE SYDNEY