

**Note: Surcharges apply on public holiday**

## **CANAPÉS GOLD PACKAGE \$85pp**

### **Canapés**

Chilled Queensland King Prawns with Citrus Mayo

Heirloom Cherry Tomatoes, Greek Feta, Black Olives, Oregano, Cucumber, Miniature Tart

Teriyaki Seared Black Angus Beef, Sesame Seed, Pickled Cucumber, Kewpie Mayo, Fried Garlic

Fresh herb and green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli (V)

Seared Atlantic Scallops, Smoked Bacon, Celeriac, Caper Thyme Mayonnaise, Lemon

Lamb and Rosemary Puff Pastry Pie, Tomato Chutney

### **Substantial**

Black angus beef slider with cos lettuce, caramelised onion, tasty on a milk bun

### **Dessert**

Sea-salt Caramel and Brownie Crumble Tart

## **CANAPÉS PLATINUM PACKAGE \$105pp**

### **Canapés**

Freshly Shucked Sydney Rock Oysters with Apple Cider, Cucumber Vinaigrette (GF)

Heirloom Cherry Tomatoes, Greek Feta, Black Olives, Oregano, Cucumber, Miniature Tart

San Danielle Prosciutto, Pearl Mozzarella, Truss tomatoes, Baby Basil, Crisp Flat Bread

Chilled Queensland king prawns with Citrus Mayo Dipping Sauce (GF)

Chilli spiced prawns, nori salt, aioli & lemon



Tiny Black Angus Pastrami Reuben, Marble Rye  
Lamb and rosemary puff pastry pie, tomato chutney  
Black bean, spiced avocado, cherry tomato quesadilla

## **Substantial**

Fried buttermilk chicken, jalapeño slaw, smoked paprika on milk bun  
Roasted black angus beef thai salad with rice noodles, mint, lemon & beansprouts

## **Dessert**

Triple cream brie, sour cherry & baby basil tart

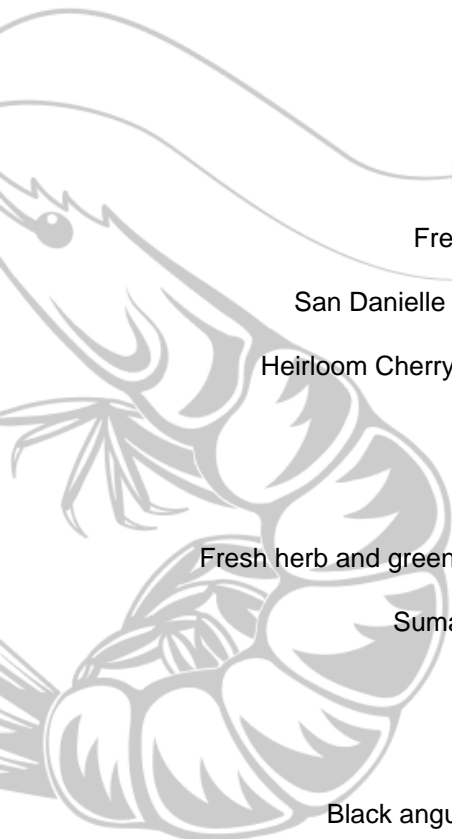
## **CANAPÉS DIAMOND PACKAGE \$135pp**

### **Canapés**

Fresh Sydney Rock Oysters with red wine vinaigrette (GF)  
Fresh caught Queensland Tiger Prawns and Seafood Sauce (gf)  
San Danielle prosciutto, pearl mozzarella, truss tomatoes, baby basil, crisp flat bread  
Heirloom Cherry Tomatoes, Greek Feta, Black Olives, Oregano, Cucumber, Miniature Tart  
Tiny Black Angus Pastrami Reuben, Marble Rye  
Lamb and rosemary puff pastry pie, tomato chutney  
Fresh herb and green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli (V)  
Sumac cured king salmon, goat's cheese, crisp shallots, crisp bread

### **Substantial**

Black angus beef slider with cos lettuce, caramelised onion, tasty on a milk bun  
Poached tiger prawn roll, pickled radish, iceberg lettuce, seafood sauce



**Dessert**

Triple cream brie, sour cherry & baby basil tart

Cheese & charcuterie station

**ELITE SEAFOOD PACKAGE PACKAGE \$150pp**

Fresh Sydney Rock Oysters with red wine vinaigrette (GF)

Fresh caught Queensland Tiger Prawns and Seafood Sauce (GF)

King mushroom, edamame, miso mayonaise, crisp shallots

Alaskan King crab, sweetcorn, basil, aleppo chilli, crispy sesame

Seared Atlantic scallops, smoked bacon, celeriac, caper thyme mayonaise

Chilli spiced prawns, nori salt, aioli & lemon

Fresh herb and green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli (V)

Sumac cured king salmon, goat's cheese, crisp shallots, crisp bread

**Substantial**

Seared King salmon poke bowl with Japanese pickles, nori, edamame

Poached tiger prawn roll, pickled radish, iceberg lettuce, seafood sauce

**Dessert**

Triple cream brie, sour cherry & baby basil tart

Cheese & charcuterie station

**BUFFET GOLD MENU \$120pp**



## Canapés

Miniature shortcrust tart with hummus and spiced butternut pumpkin (V)

Chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

## Mains

Roasted (Med-Rare) pepper-crusted black angus sirloin with local mushrooms and chimichurri (GF)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Black angus beef tataki with spring onion, king brown mushrooms, aged soy

Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt

## Sides

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (GF)

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

## Desserts

Local and imported cheese served with spiced apple chutney, marinated figs and flatbreads

## BUFFET PLATINUM MENU \$140pp

## Canapés

Miniature shortcrust tart with hummus and spiced butternut pumpkin (V)

Chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart

## Mains

Roasted (Med-Rare) pepper-crusted black angus sirloin with local mushrooms and chimichurri (GF)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

House-smoked petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (GF)

Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt

Salumi selection with pickles, olives and grilled veg

8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous

## Sides

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (GF)

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

## Desserts

Lemon desert & strawberry cheesecake coconut crumble strawberry ice cream

Local and imported cheese served with spiced apple chutney, marinated figs and flatbreads

## ADD ON FOOD STATION

**FRESH FRUITS** -SELECTION OF FRESH LOCAL SEASONAL FRUITS \$20

**OYSTER TASTING STATION** - SHOWCASING FRESHLY SHUCKED REGIONAL OYSTERS FROM AROUND AUSTRALIA - SYDNEY ROCK, PACIFIC'S AND FLATS \$30

**JUST CHEESE** - WIDE SELECTION OF BOTH LOCAL AND IMPORTED CHEESES WITH VARIOUS BREADS

AND CLASSIC ACCOMPANIMENTS \$30

**DUMPLING BAR** - SELECTION OF STEAMED SEAFOOD, MEAT AND VEGETARIAN DUMPLINGS SERVED  
WITH A VARIETY OF DIPPING SAUCES \$35

**LIVE OYSTER SHUCKING** – SHUCKED TO ORDER SYDNEY ROCK, PACIFIC AND FLATS BY CHEF ON  
BOARD \$35 PLUS ADDITIONAL \$300 CHEF CHARGE

**GLAZED HAM STATION** - SERVED WARM AND CARVED TO ORDER SERVED WITH MUSTARDS, PICKLES  
AND SOFT ROLLS \$35

**CAVIAR STATION** – SELECTION OF CAVIAR, 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 \$35

**SUSHI AND SASHIMI STATION** - KINGFISH, TUNA AND FRESH SEASONAL SEAFOO SERVED RAW AND  
CARVED TO ORDER \$45

*PRICING IS PER PERSON AND INCLUSIVE OF GST*

*CAN BE PURCHASED AS AN ADD ON WITH ANY CANPE OR BUFFET MENU*

**Additional Fees**

**ADDITIONAL CANAPE \$9.50**

**ADDITIONAL SUBSTANTIAL CANAPE \$16**

CHEF FEES

**CANAPÉ DINING**

1 CHEF REQUIRED FOR EVERY 50 GUESTS 0-50 GUESTS = \$450 FOR 4 HOURS

51-100 GUESTS = \$900 FOR 4 HOURS

\$85PP/HOUR FOR EACH ADDITIONAL HOUR

**BUFFET DINING**

1 CHEF REQUIRED FOR EVERY 40 GUESTS 0-40 GUESTS = \$450 FOR 4 HOURS

41-80 GUESTS = \$900 FOR 4 HOURS

\$85PP/HOUR FOR EACH ADDITIONAL HOUR

**DIETARY REQUIREMENTS**

ALL MEDICAL FOOD INTOLERANCES CAN BE CATERED FOR JUST LET US KNOW  
UPON BOOKING OR 10 DAYS PRIOR TO CHARTER COMMENCEMENT.

**PUBLIC HOLIDAYS**

PUBLIC HOLIDAY SURCHARGE IS 25% ON FOOD AND 100% ON CHEF FEES

**HIRE CHARGE**

AN ADDITIONAL CHARGE OF \$1000 IS PAYABLE WHEN THE LARGE CENTRE TABLE IN THE MAIN SALOON  
IS REQUIRED FOR 20+ GUESTS OR UPON REQUEST.

THIS PRICE INCLUDES HIRE OF THE TABLE, LINEN AND CHAIRS REQUIRED.



