

**Note: Surcharges apply on public holiday**

Minimum of 10 pax Dietary requirements will be catered for

Menus are subject to change due to season and availability

## CANAPÉS MENU

8 CANAPÉS \$65 // 10 CANAPÉS \$75 / 15 CANAPÉS \$100

Premium Sydney rock oysters, champagne mignonette

Local prawn bruschetta, chipotle mayo, shiso leaves

Ruby tuna tartare, sourdough crouton, pickled Spanish onion

Smoked salmon tartlet, heirloom tomatoes, herbed crème fraiche

Seared angus sirloin, coriander green mustard

Thai style vegetarian rice paper rolls, sweet chilli dipping sauce

Roast vegetable tartlets with avocado mousse, micro herbs

Smoked chicken breast, sourdough croutons, black garlic aioli, candied walnuts

Peking duck pancake, chilli dipping sauce

## HOT CANAPÉS

Truffle and mixed mushroom arancini, black garlic aioli

Chicken skewers, marinated with preserved lemon and herbs, cumin yoghurt

Wagyu beef slider, American cheese, Ketchup

Curried red lentil pie, tzatziki

Pork and fennel sausage roll, bush tomato relish

Broadbean falafel slider, tzatziki, heirloom tomato, caramelized onion

Sweet potato and cashew empanada, chipotle aioli

Grilled local prawn skewer, chimichurri, and lemon

Ricotta and spinach pastry,

Caramelized onion and goat cheese tartlet



# Oscar II

Glazed pork belly slider, apple slaw, smoked chilli aioli

## DESSERT CANAPÉS

Fruit skewers, honey yoghurt

Strawberry cake pops

Mini assorted donuts

Assorted macaroons

## BBQ STATION

\$140 per head

Cooked on the top deck BBQ, available for groups up to 20 guests.

Lamb skewers, chimichurri sauce

Free range chicken, marinated with lemon, rosemary, chili, served with Tzatziki

Market fish, banana leaf, mild jungle curry marinade

Roasted new potatoes, rosemary sea salt

Rocket, pear, parmesan, crispy prosciutto, Chardonnay vinaigrette

Quinoa, beetroot, roasted pumpkin, mint leaves and lemon dressing

Noodle salad, mint, coriander, chilli, Thai basil, shaved savoy cabbage, carrots,

Spanish onion, nam jim dressing

Sourdough bread, pepe saya butter, condiments

Add on: Grilled lobster tails, black garlic and herb butter(market price)

## OSCAR II BUFFET

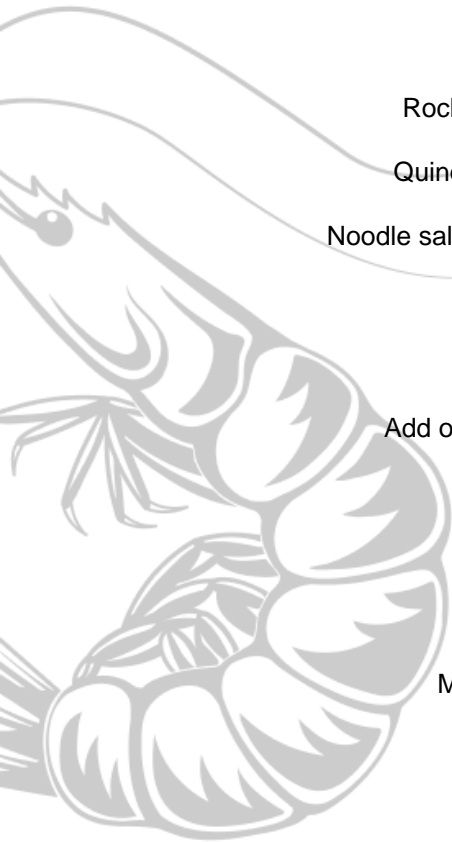
\$135 per head

Minimum 10 guests, dietary requirements will be catered for.

Cooked Queensland king prawns cocktail sauce

Sydney rock oysters with mignonette dressing

Smoked huon salmon cappers and herbed cream fraiche



# Oscar II

Rocket, pear, parmesan, crispy prosciutto, chardonnay vinaigrette  
Quinoa, beetroot, roasted pumpkin, mint leaves and lemon dressing  
Noodle salad, mint, coriander, chilli, Thai basil, shaved savoy cabbage,  
carrots, Spanish onion, nam jim dressing  
Roasted new potatoes, rosemary sea salt  
Charred broccolini, garlic butter and almonds  
Oven baked atlantic salmon, capers, fennel, lemon butter  
Roast black angus sirloin, horse radish cream  
Slow cooked lamb shoulder, red wine jus  
Served with sourdough bread & pepe saya butter, condiments  
Assorted petit desserts & cakes

## PLATTER MENU (serve 10 - 14 people)

### ANTIPASTO PLATTER - \$350

Salami, prosciutto, smoked ham, spiced olives, smoked chicken, smoked salmon,  
pickled onions, Australian cheese selection, bread basket, quince paste, lavosh and  
crackers

### COLD SEAFOOD PLATTER - \$450

Oysters, cooked Queensland prawns, smoked salmon, cured king fish, marinated  
baby octopus and calamari salad, seasonal salad, lavosh, assorted dipping sauces,  
lemons

### CHEESE & FRUIT PLATTER - \$250

Selection of international and Australian cheese, selection of in seasonal fresh fruit,  
fresh bread basket, quince paste, lavosh and crackers

