Note: Surcharges apply on public holiday

Appropriate menu items are Halal friendly.

We cater for the below listed requirements

Vegetarian (V), Vegan (VG), Gluten Free, Halal and Lactose Free

Please incorporate your dietary requirements in your menu selection.

Please note we are unable to guarantee no cross contamination for guests with allergies

*****Note: Buffet Menus require a chef @$650 each***

WHITE BOAT CANAPE MENU

min 10 guests

$80 per person | 3 Cold + 3 Hot + 1 Substantial + 1 Dessert

$95.00 per person | 4 Cold + 4 Hot + 1 Substantial + 1 Dessert

$110.00 per person | 4 Cold + 4 Hot + 2 Substantial + 1 Dessert

Cold Canape Selections

Freshly Made Vegetarian Vietnamese Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V, DF, GF, VG)

Mini Tomato Bruschetta with Fresh Basil and Oregano on Ciabatta Bread (V, VG, DF)

Pork & Shitake Mushroom San Choy Bow served in Baby Cos Lettuce Cups and Crispy Wonton (DF, GF)

Chilled Yamba King Prawns served with Marie Rose Sauce (GF, DF If no sauce)

Sydney Rock Oysters served with a Champagne Vinegar and Cucumber Mignonette and Pearls of the Sea (DF, GF)

Gravlax of New Zealand Ora King Salmon with Dill, Cucumber and Burnt Lemon Crème Fresh on a Sourdough Crouton

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Blackened Cajun Spiced Yellow Fin Tuna served with Mango, Paw Paw and Coriander Salsa (GF)

Seared Abrolhos 1?2 Shell Scallop served on Vermicelli Salad with Ginger, Lime and Lemongrass Dressing (GF)

Petite Short Crust Tart, Confit Heirloom Tomato, Paprika Spiced Pumpkin, Spinach and Ricotta Mousse with a Caramelized Onion Jam (V)

Fillet of Beef Tartar, Baguette Crouton drizzled with Chervil Infused Olive Oil

Hot Canape Selections

Arancini with Roasted Jap Pumpkin, Bocconcini, Baby Spinach and Semi Dried Tomato (V)

Slow Cooked Beef Brisket Stroganoff Pies with Duchess Potato Topping

Snapper & Blue Swimmer Crab Thai Style Fish Cake and Sweet Chili Dipping Sauce (GF)

Indonesian Satay Chicken Skewers with Spicy Peanut and Coconut Sauce (GF, DF)

5 spice Duck Pancakes with Cucumber, Shallots and Hoisin Sauce (DF)

Chimichurri King Prawn and Chorizo Skewers (GF)

Mini Beef Wellington with Mushroom Duxelles served in a Fresh Puff Pastry Parcel

Kataifi Wrapped Haloumi Cheese drizzled with Honey and Pistachio Crumble (V)

Harissa Spiced Chickpea Patty served with Coriander Tomato Salsa and Avocado Mouse (V, GF, DF)

Lamb Kofta with Sumac & Labneh Tzatziki Dressing (DF if no sauce)

Substantial Canape Selections

Southern Fried Chicken Sliders with Coleslaw and Chipotle Aioli

Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory

Pecorino and Herb Crusted Lamb Cutlets drizzled with a Mint Chimichurri

Authentic Thai Red Curry with Chicken served with Asian Greens & Jasmin Rice (DF)

Seared Salmon served with Vermicelli Asian Noodle Salad (V option, GF, DF)

Chargrilled Vegetable Medley consisting of Eggplant, Zucchini, Peppers and Field Mushroom resting on a Napolitana Sauce (V, DF)

Homemade Roasted Pumpkin & Ricotta Ravioli served on a Sage and Burnt Butter Sauce (V)

Garlic King Prawns sautéed in a Champagne Cream Sauce served on a Bed of Pilaf Rice

Dessert Selections

Seasonal fresh fruit platters

Chefs Selection of Petit fours

A selection of fine Australian cheese served with dried fruit and deli style crackers

SUMMER MENU - $80 pp

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

Roast pumpkin, bocconcini and baby spinach arancini (V)

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Strip loin duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

SEAFOOD

Lemon and herb crusted Market Fish fillet served with a hollandaise sauce and grilled asparagus

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

SALADS

Dill, red onion and caper berry potato salad (V)

Caprese salad of tomato, bocconcini and fresh basil (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

TO FINISH

Seasonal fresh fruit platters

Chef's selection of house desserts made fresh on board daily

Tea, herbal teas and coffee

BUFFET MENU 1 - $110 pp

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

Roast pumpkin, bocconcini and baby spinach arancini (V)

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

SEAFOOD

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)

SALADS

Dill, red onion and caper berry potato salad (V)

Caprese salad of tomato, bocconcini and fresh basil (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

TO FINISH

Seasonal fresh fruit platters

A selection of fine Australian cheese served with dried fruit and deli style crackers

Chef's selection of house desserts made fresh on board daily

Tea, herbal teas and coffee

BUFFET MENU 2 - $145 pp

min 10 guests

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

Roast pumpkin, bocconcini and baby spinach arancini (V)

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

WARM BUFFET

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

SEAFOOD

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South Australian live mussels with coconut, lemon grass and fresh coriander

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Fresh Lobster with garlic lemon and dill butter sauce

Seared Harvey Bay scallop served on a bed of vermicelli salad with ginger and lime dressing

Fresh Tiger Prawns accompanied with herb and lemon aioli

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (3 per person)

SALADS

Dill, red onion and caper berry potato salad (V)

Caprese salad of tomato, bocconcini and fresh basil (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

TO FINISH

Tea, herbal teas and coffee

Seasonal fresh fruit platters

Chef's selection of house desserts made fresh on board daily

A selection of fine Australian cheese served with dried fruit and deli style crackers

CHEF'S SHARED PLATTERS

Available for less than 10 guests

$350 | 2 guests

$140pp thereafter

PLATTER INCLUSIONS

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

BOAT HIRE SYDNEY

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)

Dill, red onion and caper berry potato salad (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

CHOICE OF

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

TO FINISH

A selection of fine Australian cheese served with fresh and dried fruit with deli style crackers

Tea, herbal teas and coffee

**If you prefer something sweet, please let us know!

PLATTER OPTIONS

Additional to Canape Menu

DESSERT STATION - $20PP

Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes

HONEY BAKED HAM STATION - $20PP

Whole honey baked ham sliced and served with freshly baked damper style bread rolls, condiments, relishes, various mustards +more

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SEASONAL CHEESE AND FRUIT PLATTER - $20PP

Selection of Fine Australian Cheese & Seasonal Fruits Served with dried fruit, gourmet grissini, crackers and walnut bread

RUSTIC CAJUN STATION - $25.00pp

Pulled Beef Brisket with smoked hickory barbecue glaze and Crispy Southern Fried Chicken served with freshly baked damper style bread rolls, condiments, crunchy slaw +more

GRAZING STATION - $30.00pp

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts

Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

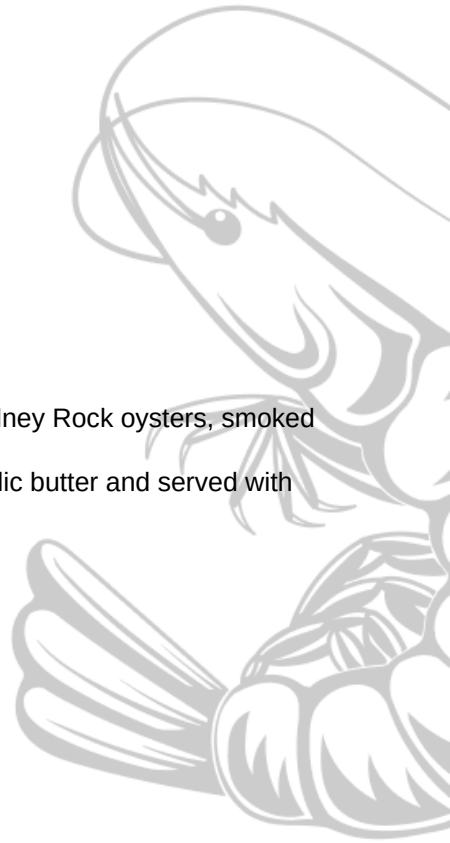
OYSTER AND PRAWN BAR - $32PP

(3 Oysters + 4 King Prawns Per Person)

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa with Ocean

King prawns served with fresh lemon and aioli with condiments

Privacy



FRESH COLD SEAFOOD PLATTER - $85PP

(Seafood selection may change dependant on season)

Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

BOAT HIRE SYDNEY