

Note: 25% surcharge applies on Public Holidays

IMPORTANT INFO:

Onboard Catering Information:

All items on our catering menu can be customized to accommodate dietary requirements.

All prices are inclusive of GST and may vary based on menu availability.

Final menu selections and dietary requirements must be confirmed at least 14 working days prior to your charter. If selections are not confirmed within this timeframe, a set menu will be provided.

A chef is required for all onboard catering.

Please Note:

Shore Thing may at times need to adjust menu items based on availability and seasonal produce. Pricing is subject to change due to inflation.

MINIMUMS:

Canapes – minimum 20 guests

Buffet – minimum 14 guests

Plated – minimum 10 guests

Minimum Spend \$1800 applies for onboard catering

CHEF FEES:

Canape events, 1 chef per 50 guests

Buffet events, 1 chef per 40 guests

Plated events, 1 chef per 12 guests (alternative serve - 1 chef per 10 guests)

Stations, 1 chef per 30 guests

\$140 per hour / Chef

SERVICE CREW:

1 service crew per 10 guests

\$115 per hour / Service Crew

PUBLIC HOLIDAY:

A 25% surcharge applies to catering and beverage packages on Public Holidays & New Years Eve.

Double time applies to Chef and Service Crew on Public Holidays & New Years Eve.

CANAPÉ MENU

SELECT CANAPÉ MENU

\$80 pp (9 canapes)

Caramelised pumpkin tartlet(v) (*goat's curd, local honey, toasted pine nuts*)

Assorted sushi nigiri (gf) (*wasabi, soy sauce*)

Angus beef slider (*cheese, pickles, milk bun*)

Arancini (v) (*saffron & caramelised leek, smoked fior di latte, chive aioli*)

Beef & mushroom Pie (*house made tomato chutney*)

Roasted artichoke hearts (vgn) (*cauliflower cream, crispy kale, ancient grain crostini*)

Polpetta napolitana (gf) (*Italian style meatball, shaved pecorino*)

Handmade pork & prawn dim sim (*crispy chilli, sesame dipping sauce*)

Cocktail beef sausage roll (*smoked BBQ sauce*)

SIGNATURE CANAPÉ MENU



Shore Thing

\$95 pp (8 canapes, 1 substantial, 1 dessert)

Sumac crusted Angus beef (*sourdough crouton, horseradish cream*)

Smokey egg plant tart (v) (*charred baby onion, whipped feta, sumac*)

Arancini (v) (*saffron & caramelised leek, smoked fior di latte, chive aioli*)

Grilled rock melon skewer(gf) (*prosciutto, fig balsamic*)

Crispy Nashville fried chicken (*smokey aioli, celerysalt*)

Mushroom & bamboo shoot goo gee (v) (*lime & coriander dipping sauce*)

Angus beef slider (*cheese, pickles, milk bun*)

Marinated prawn skewer (gf) (*citrus aioli, snow pea tendril*)

Substantial

Grilled Ocean Trout (gf) (*New potato, broad bean & saffron salad, green tomatillo salsa*)

Dessert

Salted caramel popcorn tartlet (v) (*chocolate ganache*)

SOLACE CANAPÉ MENU

\$120 pp (9 canapes, 1 substantial, 1 dessert)

Hiramasa kingfish ceviche (gf) (*sweet corn, avocado cream, tortilla crisp*)

Roasted artichoke hearts (vgn) (*cauliflower cream, crispy kale, ancient grain crostini*)

NSW South coast oysters (gf) (*cucumber mignonette*)

Caramelised pumpkin tartlet (v) (*goat's curd, local honey, toasted pine nuts*)

Angus beef slider (*cheese, pickles, milk bun*)

Arancini (v) (*saffron & caramelised leek, smoked fior di latte, chive aioli*)

Mushroom & bamboo shoot goo gee (v) (*lime & coriander dipping sauce*)

Yakitori chicken skewer (gf) (*toasted sesame, spring onion, fresh lime*)

Beer battered flathead goujons (*lilliput caper tartare, fennel fronds*)



Substantial

Thai beef salad (gf) (*vermicelli noodles, mint, ginger dressing*)

Dessert

Boardwalk chocolate brownie (v) (*salted caramel*)

Gelato cones (v) (*a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango*)

BUFFET MENU

SIGNATURE BUFFET MENU

\$120.00 per person (1 canape, 4 sides, 2 mains, 1 dessert)

Canape

Arancini (v) (*saffron & caramelised leek, smoked fior di latte, chive aioli*)

Buffet

Sourdough bread, salted butter (v)

Pearl cous cous & seasonal roasted vegetables (v) (gf) (*Dried apricots, toasted cashews, lemon tahini dressing*)

Spiced Kent pumpkin (v) (gf) (*dukkha, torn mint, honey Greek yoghurt dressing, blossoms*)

Charred Broccolini (v) (gf) (vgn) (*roasted pinenuts, vincotto*)

Roasted duck fat chat potatoes (v) (gf) (*fresh rosemary, confit garlic*)

Grilled Angus picanha MBS2+ (gf) (*chimichurri, shaved radish*)

Baked Tasmanian salmon (gf) (*toasted fennel seed, almond dressing, purslane*)

Desserts (served canape style)

Boardwalk chocolate brownie (v) (*salted caramel*)

SOLACE BUFFET MENU

\$150.00 per person (2 canapes, 4 sides, 3 mains, 2 dessert)

Canapes

NSW South Coast oysters(gf) (*cucumber mignonette*)

Arancini (v) (*saffron & caramelised leek, smoked fior di latte, chive aioli*)

Buffet

Sourdough bread,salted butter (v)

Roasted duck fat chat potatoes (v) (gf) (*fresh rosemary, confit garlic*)

Roasted cauliflower (v) (gf) (*candied pepitas, crispy kale, tahini dressing*)

Maple roasted carrots (gf) (*mint yogurt, puffed wild rice, chervil*)

Heirloom tomato salad (v) (gf) (vgn) (*charred corn, smoked paprika & lime dressing*)

Crispy Free range pork belly (gf) (*charred red cabbage, watermelon radish*)

Pan seared ocean snapper(gf) (*roasted pepper relish, dill salsa verde*)

Pan seared chicken breast(gf) (*braised winter greens, chicken jus*)

Dessert (served canape style)

Brown butter custard tart (*fresh nutmeg, crème fraiche*)

Gelato cones (v) (*a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango*)

SIZZLE BBQ BUFFET MENU

\$145.00 per person (2 canapes, 3 sides, 3 mains, 1 dessert)

Canapes

Marinated prawn skewer (gf) citrus aioli,snow pea tendrils

Beef & mushroom Pie, house made tomato chutney

BBQ Buffet

All our buffet packages include a selection of fresh baked sourdough bread and butter.

Meats

Grilled assorted sausages

Marinated chicken thigh, fine herbs

Shore Thing

Grilled salmon fillet, sliced watermelon radish

MBS2+ Flank steak with chimichurri

Sides

New potato salad, lardons, mustard mayonnaise, shallots

Mixed garden salad with reduced balsamic dressing Grilled seasonal vegetables, fresh herbs, pink salt BBQ corn,
herb butter, paprika

Condiments & Sauces

Whole grain mustard, tomato chutney, tomato sauce, BBQ sauce

Dessert

Classic pavlovas, seasonal fruit, whipped vanilla cream

SPROUTS MENU

\$50 per child up to 14 years only (2 canapes, 3 sides, 3 mains, 1 dessert)

Main Selection

Petite sausage rolls with BBQ sauce chicken strips, tomato sauce

Miniature ham and cheese quiche

Penne bolognaise

Dessert

seasonal fruit skewers (v) (gf)

SIGNATURE STATIONS

Oyster shucking station \$22.00 per person

Add a live oyster shucker for \$600

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with



assorted dressings & sauces, fresh lemon and lime wedges.

Grazing Antipasto Station \$42.00 per person

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

Seafood ice bar \$48.00 per person

Assorted sushi, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

Whole baked honey leg ham \$635.00

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls.

Suitable for 50 to 70 guests with other food selections.

SWELL STATIONS

Pizza Station \$35.00 per person

Watch as our skilled chefs hand craft your pizza dough, top with delicious ingredients and bake it to perfection in our 400-degree oven, live onsite

Chefs will have a variety of pizzas on rotation over 2 hours:

·Vegetarian (smoked mozzarella, roasted potato, rosemary)

·Margherita (Buffalo mozzarella, basil, tomato sauce)

·Pepperoni (mozzarella, pepperoni, tomato sauce)

·Prosciutto (sliced prosciutto, mozzarella, cherry tomatoes, rocket, tomato sauce)

·Vegan and gluten free options available on prior request

Pasta Station \$35.00 per person

Elevate your onboard dining experience with a live pasta station, where our chefs prepare refined Italian classics to order using premium ingredients. Each dish is cooked fresh and tailored to guest preferences.

Selection includes:

- Pomodoro (roasted San Marzano tomato, fresh basil, extra virgin olive oil)
- Pesto (basil, pine nuts, parmesan, cold-pressed olive oil)
- Grana Padano (finished with aged Grana Padano & cracked black pepper)

All Stations are available in conjunction with a catering package and are designed to elevate your charter catering options.

EXTRAS

You are more than welcome to add additional items to your menu on top of the standard items outlined. These items will be charged additional to the menu price.

Canape menus

Gold items = \$9.50

Platinum items = \$11.00

Substantial items = \$17.00

Dessert items = \$9.50

Buffet menus

Gold items = \$17.50

Platinum items = \$26.00

Dessert items = \$9.50

Formal Dining / Plated

Alternative serve is complimentary, however; 1 chef per 10 guests required, compared to 1 chef per 12 guests for

single choice

SAVOUR FINE DINING

\$150.00 per person (3 course - Entrée, Main, Dessert)

BREAD

a selection of fresh sourdough, salted butter (v)

ENTREE

Seared Hokkaido scallops (gf) *(Roasted pumpkin puree, kombu butter, puffed capers)*

Cured kingfish sashimi (gf) *(orange segments, smoked soy dressing, juniper)*

Bresaola & honey dew melon carpaccio (gf) *(wild rocket, grilled artichoke hearts, Grana Padano)*

Roasted king mushroom(vgn) *(sesame sauce, puffed chickpeas)*

Moreton Bay bug (gf) *(pepper caramel, torched grapefruit, fennel, chilli salt)*

Confit pork belly (gf) *(compressed apple, charred cabbage, dijon dressing)*

Gnocchi al pomodoro (gf) *(roasted San Marzano tomato, whipped lemon ricotta, parmesan)*

Glazed duck breast (gf) *(baby beetroot, plum fluid gel, pickled daikon)*

Seasonal vegetable tart (v) *(thyme buttered leeks, pumpkin puree, baby peas)*

MAIN COURSE

Ginger Steamed mullet (gf) *(braised cavolonero, heirloom carrot puree, lemon caper sauce)*

MBS4+ Little Joe's tenderloin (160g) (gf) *(pommes puree, charred broccolini, café de Paris butter)*

Confit Ocean Trout (gf) *(beetroot puree, roasted asparagus, ginger shallot dressing)*

Seared free-range chicken supreme (gf) *(braised puy lentil, roasted cauliflower, chicken demi-glace)*

Slow braised lamb shoulder (gf) *(Sweet braised carrots, baby peas, mint salsa, jus)*

Marinated hanger steak (gf) *(Hasselback pumpkin, capsicum relish, grilled onion, chimichurri)*

Grilled cauliflower steak (v) *(Smoked almond romesco, chamomile sultanas, dill salsa verde)*

Shore Thing

Pangrattato aubergine (v) (*smoked fior di latte, tomato sugo, parsley oil*)

DESSERT

Classic pavlova (v) (gf) (*Crème Chantilly, berry compote, seasonal fruits, lemon balm*)

Vanilla bean & Matcha pannacotta (*Dragon fruit salad, macerated strawberries*)

Dark chocolate brownie(v) (*Torched mandarin segment, dulce de leche*)

Lemon meringue tartlet (v) (*maple crumble, vanilla cream, torched meringue*)

Local & international cheese plate (v) (chef's selection of soft & hard cheeses, quince paste, seeded crackers)

Warm apple & pear crumble tartlet (v) (*cinnamon oats, spiced anglaise, brown sugar tuile*)

Sticky date pudding(v) (*Gold leaf, butterscotch sauce*)

BYO CATERING

\$5 per person/hr

On Application, Non-Peak Season

Available for up to 70 pax

Shore Thing supplies use of galley, cutlery, plates, platters, standard condiments, serviettes