

***Note: Surcharges apply on public holiday***

## **"SAMPLE MENU"**

### **COCKTAIL MENU**

#### **CANAPES**

#### **CLASSIC CANAPES**

A premium Australian oyster accompanied by a selection of vinaigrettes

Tomato avocado salsa tartlets with soft herbs V

Spice fried crispy tofu with ginger & sesame dressing (VEG, GF, DF)

Selection of handmade quiches in shortcrust pastry with herbs and marinated feta (V)

Salt and pepper calamari with a ginger and shallot dressing

Nonna style meatballs in roasted tomato sauce & melted mozzarella

Beef Bourguignon mini shortcrust pie

A selection of nigiri and nori rolls with wasabi and soy (V available)

Truffled arancini with fresh tarragon and romesco sauce (V)

Fresh Vietnamese spring rolls with vermicelli, prawns, mint & tamarind sauce (GF,DF)

Peking duck pancake with shallots, baby coriander & hoisin (DF)

Indian vegetable samosas served with tangy tamarind and mint chutney (V)

Mini BBQ pulled pork slider with slaw

Mini haloumi slider with pesto, rocket and tomato (V)

Steamed prawn gyoza with ponzu sauce

#### **CANAPE UPGRADES**

Sashimi of ocean trout cured with orange zest, ginger, lime leaves & chili (GF,DF)

Smoked salmon with creamed goat's cheese, dill, cracked pepper and lemon on a mini blini

Pepper crusted tenderloin fillet with basil pesto on crostini

Frenched lamb cutlet grilled to perfection with basil & parmesan drizzle, onion & coriander salsa in a mini bowl (GF)

Seared & pepper crusted Australian yellowfin tuna & wasabi creme

Szechuan fried king prawns with a ginger and shallot dressing

## **SUBSTANTIAL CANAPES (served in a box or bowl)**

Prawn & lobster brioche buns with a flavourful herb aioli

Grilled lamb kofta skewers on a couscous salad served with garlic yogurt sauce

Malay coconut chicken on vermicelli noodle salad (DF)

Fish & chips whiting fillets fried until golden with baby caper tartare & fresh lemon

Seared salmon skewer with Japanese slaw and sesame mayonnaise

Duo of vegetarian mini sliders spicy veggie pattie and halouimi with pesto (V)

Mini Tacos with spiced beef, avocado & tomato salsa with sour cream

Penne with slow cooked ragu and shaved pecorino

## **FOOD STATIONS**

*All stations are hosted by a chef or a member of our hospitality team.*

### **OYSTER BAR (Our most popular station)**

Premium selection of Sydney rock, Coffin Bay and Pacific oysters accompanied by lemon wedges and various condiments.

### **ANTIPASTO & CHEESE**

Five premium Australian cheeses selected by our expert Cheese Monger

A selection of cured meats including San Daniele prosciutto, truffle salami and mortadella

Char grilled vegetables

All accompanied by artisan sourdough, Lavosh crackers and quince paste

## SEAFOOD HARVEST

Australian king prawns

Sydney rock, Coffin Bay and Pacific oysters

Bloody mary oyster shooters

Balmain bugs

Salmon and tuna sashimi

All accompanied by lemon wedges and various condiments

## SUSHI & SASHIMI

Huon king salmon, kingfish & harissa tuna

Selection of nigiri & nori rolls

Miso soup

Wakame seaweed with sesame oil

Fresh horseradish, wassabi & mayonnaise, pickled ginger, mirin vinaigrette & soy sauce

## PAELLA (Our most popular station)

Live chef station

Traditional paella pans a la Valencia with Arborio rice, prawns, chicken, mussels, clamari & chorizo, all cooked fresh

in front of your guests

Vegetarian & vegan option available on request

## MINI SLIDERS

A hunger stopping selection of mini sliders including pulled pork, Moroccan lamb, wagyu beef & spiced veggie

pattie (GF buns available)

A range of sauces & condiments such as chipotle, hickory and peri peri

## MEXI NACHOS

# Starship Aqua

Slow roasted beef, pork or chicken slow-cooked for 4-6 hours with our own Starship BBQ rubs & finished with our basting sauces (choice of 2 proteins)

Char grilled vegetables

A variety of hard and soft tortilla bases to be toasted to order avocado with fresh lime juice, Spanish onion, tomato salsa, sea salt & fresh coriander with fresh lime juice

## BBQ GRILL

Live chef station with your choice of 3 items:

French lamb cutlets

Szechuanking prawn skewers

Vegetable skewers

Gourmet sausages

All accompanied with baskets of freshly baked bread rolls, tomato relish, smoky bbq sause and assorted mustards

## RICE & NOODLES

Live Station

Classic Hawker food stall with handmade egg or hokkien noodlesserved with all the trimmings, all cooked fresh right in front of your guests

Hainan chicken poached chicken with jasmine rice, ginger, chilli and shallot dressing

A variety of accompaniments including crispy fried onions, crushed peanuts, fresh mint & coriander, lemon wedges sambal, fish sauce and chilli

## INDIAN CURRY

Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion and coriander salsa in a mini bowl (GF)

Kochi lamb with slow-cooked lamb and turmeric, freshly ground spices and star anise (GF)

Dal Markhani with slow-cooked creamy black lentils and fresh ginger (GF)



All served with traditional condiments and baskets of naan bread and pappadums

## DESSERT BAR

A delightful selection of indulgent desserts and petit fours styled with luxe decor and fresh flowers

## GELATO CART

Gelato stand of up to 8 flavours served in gelato bowls or wafer cones with all the trimmings

(GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian, (VEG) Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.

