

State of the Art

Note: Surcharges apply on public holiday

State of the Art Catering Menu

Minimum order of 10 pax. For orders less than 20 pax a surcharge of \$100 applies.

The Chef menu is an exception and can only be offered to groups of 15+ persons. Custom chef menus can be offered for lower numbers on application.

Public holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Years Day where custom menus are required.

A chef fee for charters longer than 4 hours applies to the chef menu at \$85 per hour.

Platters ordered without other menus require a minimum spend of \$1000 and incur a delivery fee of \$150.

We are happy to offer custom menus to our clients including food stations, live cooking, small group dining and plated menus on application.

Dietaries abbreviations:

GF – Gluten free, DF – Dairy free, V – Vegetarian, VG - Vegan

CANAPE ONE \$70

5 CANAPES, 2 SUBSTANTIALS, ASSORTED PATISSERIES



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CANAPES

Traditional & prawn Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)

Smoked almond frittata, kale, broccoli & Woodside goats curd (GF, V)

Peking duck pancake, hoisin, cucumber, shallot (DF)

Thai chicken sates, peanut sauce (GF)

Slow cooked lamb shanks, rosemary & preserved lemon miniature pie

SUBSTANTIAL ITEMS

Hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Gnocchi, roasted cherry tomato sauce, burrata, basil & pecorino (V, VG option)

DESSERTS

Assorted Macarons (GF) or Chocolate & salted caramel crunch tart

CANAPE TWO \$90

2 GRAZING BOARDS, 5 CANAPES, 2 SUBSTANTIALS, 2 DESSERTS

GRAZING BOARDS

Warmambool Cheddar, Udder Delights brie, Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavender rosemary (GF)

Assorted charcuterie meats, hummus, tzatziki, babagannoush, chutney, chilli & rosemary marinated olives (GF)

CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Baby spinach & Parmesan slice, spring vegetable brick pastry (V)



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Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Thai chicken sates, peanut sauce (GF)

SUBSTANTIAL ITEMS

Pan seared Atlantic salmon, truffle oil mash, asparagus, yuzu & tarragon beurre blanc (GF)

Ravioli 'Quattro formaggi', Parmesan, feta, ricotta, pecorino, chives (V)

DESSERTS

Assorted macarons (GF)

Mini mandarin cheesecake

COLD BUFFET ONE \$70

2 CANAPES, 4 MAINS, 3 SALADS, 1 DESSERT

CANAPES

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Peking duck pancake, hoisin, cucumber, shallot (DF)

MAIN BUFFET

Angus beef sirloin, pickled jalapeños, lime crema, garlic herb sauce (GF)

Lemongrass chicken, carrots, daikon, snow peas, nam jim dressing (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

VEGETARIAN

Grilled asparagus, feta, grapefruit & apple cider vinaigrette (GF, V)



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SALADS

Charred Carrot, Wild Rice, Lemon Myrtle Dressing (GF, VG)

Cob salad; Cos lettuce, bacon, avocado, tomatoes, eggs (GF)

Austrian potato salad, gherkins, egg tartare (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERT

Dark Belgian chocolate crème brulee, Frangelico & hazelnut praline (GF)

BUFFET TWO \$90

3 CANAPES, 4 MAINS, 2 SIDES, 2 SALADS, 2 DESSERTS

CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Twice baked cheese souffle, sage butter (GF, V)

MAIN BUFFET

Chicken cacciatore, roasted mushrooms, parsley (GF)

Pan seared Atlantic salmon, garlic yoghurt, tabouli and pomegranates (GF)

Roasted beef rump, salsa Verde (GF)

VEGETARIAN



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Vegetarian moussaka (GF, V)

SIDES

Saffron, herbed rice (GF, VG)

Chargrilled broccolini & zucchini, maple & lemon dressing (GF, VG)

SALADS

Radicchio, baby cos, parmesan, almonds, palm sugar vinaigrette (GF, V)

Spiced pumpkin, baby spinach, Persian fetta, pomegranates (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERTS

Traditional Italian ricotta, honey, pistachio cannoli

Raspberry Bakewell tart (GF)

CANAPE ADD ON

SUBSTANTIALS

below items can be swapped with Canape 1 & 2 substantials

Egyptian spiced chicken tagine, couscous, almond & apricots (GF)

Ravioli 'Quattro formaggi', Parmesan, feta, ricotta, pecorino, chives (V)

Milk fed Veal shavings, creamy porcini mushroom sauce, homemade saffron spaetzle (GF option)

Pan seared Atlantic salmon, truffle oil mash, asparagus, yuzu & tarragon beurre blanc (GF)

Mediterranean chicken & macaroni salad with celery, capsicum, heirloom tomatoes, olives and fine herbs

Szechuan prawn & soba noodle salad, cucumber, peas, pepper & black vinegar dressing (GF)



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Portuguese chicken slider, chilli, ginger, Habanero pepper mayo

COLD \$6

Alaskan snow crab roulade, Japanese mayo

Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage (DF)

Sustainable king prawns, yuzu aioli (DF, GF)

Wagyu beef tataki, mushroom, crispy sushi rice (DF, GF)

Natural Sydney rock oysters, seasonal citrus (DF, GF)

WARM \$6

Caramelised onion, Gorgonzola tartlet, truffle oil (V)

Coconut tiger prawns, Sriracha aioli (DF, GF)

Charcoal crumbed king prawns, Sriracha aioli (DF)

Korean fried chicken, honey butter

Lamb kofta, garlic sauce (DF, GF)

Roasted pumpkin, feta, caramelised onion miniature pizza (V)

Homemade vegetable curry puff, chilli & coriander dip (DF, VG)

VEGAN \$6

Pumpkin kibbeh, burghul, minted coconut (DF, VG)

Mushroom pan fried gyoza, light soy & coriander dipping sauce (DF, VG)

BBQ oyster mushroom skewers, avocado & lime emulsion (GF, VG)

SUBSTANTIAL (see options above) \$15

DESSERT \$7.50

Chai latte crème brûlée (GF)



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Chocolate espresso tart

Ruby opera cake

Caramel chocolate cookie

PLATTERS

All platters are designed for 20 pax but do not substitute a meal.

Minimum order of \$1000 if not ordered in conjunction with a canape or buffet menu.

A delivery fee of \$150 applies to stand-alone platter/station orders.

CHEESE \$250

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

CHARCUTERIE \$300

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

ANTIPASTO \$190

Herbed, semi-dried cherry tomato, chilli & rosemary marinated olives, marinated artichoke, Chargrilled eggplant & zucchini, mushrooms a la Grecque, seasonal greens, fire roast capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter

FRUIT \$140

Seasonal fruit



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SEAFOOD \$270 (small) | \$420 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), lemons/limes, cocktail sauce

SEAFOOD DELUXE \$440 (small) | \$720 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), Salmon sashimi (20|40 pieces), Moreton Bay bugs crème fraiche tarragon mayonnaise (10|20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi

GRAZING TABLE \$40 PP

All Cheese, charcuterie & antipasto platters

Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)

Cured or smoked salmon, dill yoghurt, horseradish crème fraiche (GF)

Assorted Sonoma sourdough breads, sliced loaves, whole loaves, bread sticks & Australian cultured, Pepe Saya butter

KIDS MENU \$32

MAIN select 1

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables

Spaghetti Bolognese

Baked macaroni & cheese, fresh tomatoes

Chicken, capsicum & cheese quesadilla

Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach....)

Ham & cheese sliders

DESSERT select 1

Banana, hazelnut & Nutella muffin (GF)

Chocolate & raspberry brownie, chocolate sauce



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Seasonal fruit cups



BOAT HIRE SYDNEY