



# CATERING MENU

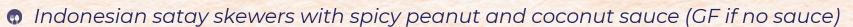


# CANAPÉ SELECTION MENU A

\$45 Per Person

### SELECTION OF SEVEN (7) CANAPES

- Assorted mini quiches
  - Assorted mini pies



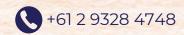
- Golden crumbed calamari with lemon tartare sauce
  - Roast Vegetable Tarts (VG, V)
  - Mini beef dim sims with sweet chili squce
  - Mini spring rolls with sweet and sour sauce
  - Garlic prawn twisters with lime and herb aioli
- Baked chicken drumettes with honey soy (GF if no sauce)
  - Spicy beef chipolatas with tomato chutney
  - Beer battered fish goujons with tartar sauce
- Mini beef meatballs accompanied with Napolitana sauce
  - Pork wontons with plum chili jam
- Spinach and cheese triangles with tomato and basil salsa (V)
- Golden fried tempura chicken strips with honey soy mustard
- Moroccan lamb skewers with home-style tzatziki sauce (GF)
  - Prawn and pork wontons served with chili plum chutney
- Mini bruschetta with basil and oregano on ciabatta bread (VG)
  - Chicken San choy bow (GF if no sauce)
- Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory Sauce | + \$7.00pp
  - Chefs Selection of house desserts and seasonal fresh fruit platters | +\$5.00pp











### OPERA BUFFET MENU

### \$65 Per Person

#### STARTERS

Chef's special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil

\*(GF) (V) (VF) option available upon request\*



#### WARM BUFFET

- Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
  - Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)
    - Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)
      - Creamy au Gratin Potatoes (V)



#### SEAFOOD

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

#### SALADS

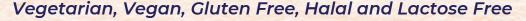
- Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)
  - Fusilli pasta salad tossed in freshy made basil pesto with semi-dried tomato and roasted pine nuts (V)
  - Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)
    - Deconstructed Ceaser Salad (V, VG)
      - Crisp, freshly baked dinner rolls

#### TO FINISH

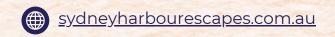
- Chef's selection of house desserts made fresh on board daily
  - Seasonal fresh fruit platters
  - Tea, herbal teas and coffee

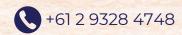












## SYDNEY HARBOUR BUFFET MENU

### \$80 Per Person

#### STARTERS



Chef's special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil \*(GF) (V) (VF) option available upon request\*



#### WARM BUFFET

- Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
  - Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)
    - Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)
    - Pulled Beef Brisket with smoked hickory barbecue glaze
      - Creamy au Gratin Potatoes (V)

#### SEAFOOD

- Triage of salmon includes a whole baked salmon, smoked salmon and salmon caviar topped with a cream cheese mousse, garnished with caperberries (GF)
  - Steamed New Zealand ½ shell mussels served with a tomato ceviche (GF)
    - Platters of fresh Tiger prawns accompanied with seafood aioli (GF)
      - Salt & pepper calamari served with a chef's special aioli

#### SALADS

- Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)
  - Fusilli pasta salad tossed in freshy made basil pesto with semi-dried tomato and roasted pine nuts (V)
  - Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)
    - Deconstructed Ceaser Salad (V, VG)
      - Crisp, freshly baked dinner rolls

### TO FINISH

- Chef's selection of house desserts made fresh on board daily
  - Seasonal fresh fruit platters
  - Tea, herbal teas and coffee

