

Aussie Magic
























CATERING MENU



CANAPÉ SELECTION MENU A

\$45 Per Person

SELECTION OF SEVEN (7) CANAPES

-  Assorted mini quiches
-  Assorted mini pies
-  Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce)
 -  Golden crumbed calamari with lemon tartare sauce
 -  Roast Vegetable Tarts (VG, V)
 -  Mini beef dim sims with sweet chili sauce
 -  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


Vegetarian, Vegan, Gluten Free, Halal and Lactose Free

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


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




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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 freshly 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



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