

# Shore Thing



## CATERING MENU



### CANAPÉ PACKAGES

*Minimum Order*

**20 Guests**

*1 Chef required for 0-45 guests at \$450 for 4 hours  
\$85 per hour for every hour thereafter*

#### **Silver Canape Package**

***\$70 Per Person***

*8 canapes, 1 dessert*

#### **Gold Canape Package**

***\$85 Per Person***

*8 canapes, 1 substantial, 1 dessert*

#### **Platinum Canape Package**

***\$105 Per Person***

*9 canapes, 1 substantial, 2 desserts*



# SILVER CANAPE PACKAGE

**\$70 Per Person**

Minimum of 20 Guests  
8 canapés, 1 dessert



## CANAPÉS

- 🍷 torched goats' cheese, caramel onions, shortcrust tartlet (v)
  - 🍷 handmade sushi, pickled ginger, soy sauce
  - 🍷 arancini, saffron & mozzarella, chive aioli (v)
  - 🍷 beef sausage roll, smokey tomato chutney
- 🍷 crispy smashed chat potatoes sweet chilli, sour cream (gf)
  - 🍷 spring lamb cocktail pie, roasted tomato chutney
- 🍷 handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce
- 🍷 Tasmanian salmon tartare, compressed cucumber, crème fraiche



## DESSERT

- 🍷 canape style chocolate dipped gelato (v)



# GOLD CANAPE PACKAGE

**\$85 Per Person**

Minimum of 20 Guests

8 canapés, 1 substantial, 1 dessert



## CANAPÉS

- 🍷 rosemary mushroom shortcrust tartlet, Parmigiano - Reggiano (v)
- 🍷 sumac Angus beef, sourdough crouton, horseradish cream, chives
  - 🍷 beef & mushroom cocktail pie, roasted tomato chutney
  - 🍷 karaage fried chicken, sriracha mayonnaise, fresh lime
  - 🍷 arancini, saffron & mozzarella, chive aioli (v)
- 🍷 vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)
- 🍷 fresh Australian King prawn, Persian lime aioli, pea tendril (gf)
  - 🍷 beef slider, smoked aioli, aged cheddar, burger pickle



## SUBSTANTIAL

- 🍷 diced Mediterranean salad, grilled chicken thigh, mixed baby leaves, oregano vinaigrette (gf)



## DESSERT

- 🍷 lemon curd tartlet, raspberry meringue (v)



# PLATINUM CANAPE PACKAGE

**\$105 Per Person**

Minimum of 20 Guests

9 canapés, 1 substantial, 2 desserts



## CANAPÉS

- 🍷 *prosciutto di Parma, rye crouton, fried rosemary, parmesan whip*
- 🍷 *seared tuna tataki, ruby grapefruit, pepper caramel (gf)*
- 🍷 *mushroom, bamboo shoot and garlic chive gow gee, chili lime & coriander dipping sauce (v)*
- 🍷 *NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)*
  - 🍷 *handmade sushi, pickled ginger, soy sauce*
  - 🍷 *arancini, saffron & mozzarella, chive aioli (v)*
  - 🍷 *grilled chicken satay skewers, sauce, fresh coriander (gf)*
- 🍷 *Angus beef burger, chutney, smoked aioli, brioche roll, pickle flathead goujons, dill tartare sauce*



## SUBSTANTIAL

- 🍷 *pumpkin ravioli, burnt butter, spinach, pine nuts, parmesan, sage (v)*

## DESSERT

- 🍷 *chocolate brownie, salted caramel (v)*
- 🍷 *chocolate cherry tartlet, shaved coconut*



## ADDITIONAL CANAPES



### Gold Canape Items - \$9.50 per person



- 🍷 Chorizo & charred sweet corn tartlet, puree
- 🍷 Arancini, saffron & mozzarella, chive aioli (v)
- 🍷 Vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)
- 🍷 Sumac crusted Angus beef sourdough crouton, horseradish cream
  - 🍷 Japanese style karaage chicken, togarashi aioli
- 🍷 Handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce
- 🍷 Tasmanian salmon tartare, compressed cucumber, lime crème fraiche (gf)
  - 🍷 Oregano crumbed chicken goujons, herbed aioli
- 🍷 Tartlet of spring peas, whipped honey ricotta, preserved lemon, hazelnuts (v)
  - 🍷 Grilled thyme field mushroom, caraway croute, parmesan whip (v)
  - 🍷 Remoulade of salmon & capers, dill, corn cracker (gf)



### Platinum Canape Items - \$12 per person

- 🍷 Beef slider, smoked aioli, aged cheddar, burger pickle
- 🍷 Beechwood smoked salmon blini, dill crème fraiche, roe
- 🍷 Seared salmon tataki, ruby grapefruit, pepper caramel (gf)
- 🍷 Grilled chicken satay skewers, sauce, fresh coriander (gf)
  - 🍷 Riverina beef sausage roll, spiced chutney
- 🍷 Freshly peeled market best prawn, zested lime aioli, tendril (gf)
  - 🍷 Flathead goujons, dill tartare sauce



## ADDITIONAL CANAPES



### **Substantial Canape Items - \$20 per person**



- 🍷 Beer battered flathead, chips, herbed tartare sauce, lemon
- 🍷 Ricotta, fetta & spinach ravioli, roasted tomato sauce, fresh parmesan
- 🍷 Tasmanian salmon fillet, crushed new potatoes, salsa verde, lemon, parsley (gf)
- 🍷 Beef flank salad, ancient grains, tomatoes, charred corn, chimichurri (gf)
  - 🍷 Chicken & chorizo paella, heirloom tomatoes, parsley (gf)
  - 🍷 Char-grilled prawns, citrus salad, radish, yuzu vinaigrette (gf)
  - 🍷 Grilled lemongrass chicken, wombok, coriander, spring onion, brown sugar dressing (gf)



### **Dessert Canape Items - \$8.50 per person**

- 🍷 Gelato selection, dipped in chocolate and served in mini cone (v)
  - 🍷 Chocolate fudge brownie with caramel
- 🍷 Salted caramel & Belgian chocolate tartlet, powdered raspberries
  - 🍷 Lemon curd tartlet, crisp raspberry meringue



# BUFFET PACKAGES

*Minimum Order*

*14 Guests*

*Chef required for every 40 guests at \$450 for 4 hours  
\$85 per hour for every hour thereafter*

## Gold Buffet Package

***\$105 Per Person***

*1 canape, 6 mains, 2 desserts*

## Platinum Buffet Package

***\$125 Per Person***

*2 canapes, 7 mains, 2 desserts*



# GOLD BUFFET PACKAGE

**\$120 Per Person**







*Minimum of 14 Guests*

*1 canapés, 6 mains, 2 dessert*



## CANAPÉ

-  *arancini, Saffron & mozzarella & chive aioli (v)*

## MAINS

-  *roasted chat potatoes fresh rosemary, confit garlic (v) gf)*
-  *wild rocket salad shaved pear, Parmigiano-Reggiano, reduced brown sugar balsamic (v) gf)*
-  *NSW South Coast oysters pomegranate vinaigrette, lemon (gf)*
-  *toasted cauliflower pickled onion, pepita seeds, wild leaves (v) gf)*
-  *roasted chicken thigh grilled fennel, saffron dressing (gf)*
-  *market best fish fillets cauliflower puree, shaved baby radish, fresh herbs (gf)*

## DESSERTS

-  *chocolate brownie, salted caramel (v)*
-  *chocolate cherry tartlet, shaved coconut*





# PLATINUM BUFFET PACKAGE

**\$140 Per Person**

Minimum of 14 Guests

2 canapés, 7 mains, 2 desserts

## CANAPÉS

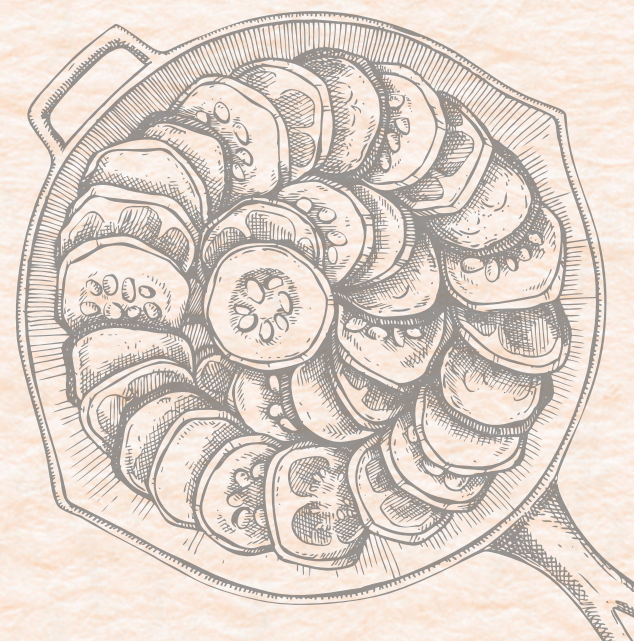
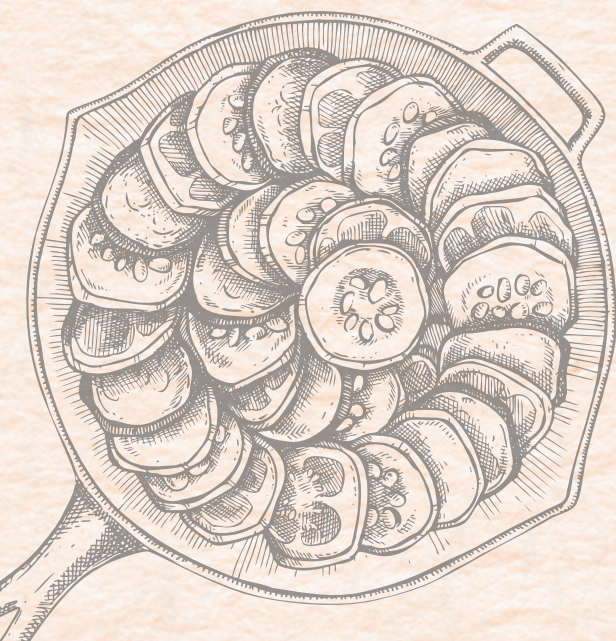
- 🍷 NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)
- 🍷 arancini, saffron & mozzarella, chive aioli (v)

## MAINS

- 🍷 broccolini salad snow peas, orange, chilli, toasted hazelnut dressing (v) gf)
- 🍷 grilled summer stone-fruit goats' cheese, toasted walnuts, wild rocket (v) (gf)
  - 🍷 heirloom tomato chargrilled corn, smoked paprika dressing (v) (gf)
- 🍷 spiced Kent pumpkin dukkha, torn mint, honey Greek yogurt dressing (v) (gf)
- 🍷 sous vide, Portuguese style chicken breast, grilled lime, yogurt dressing (gf)
  - 🍷 pan seared New Zealand snapper pine nut pesto, young basil (gf)
  - 🍷 slow cooked lamb shoulder lemon chermoula (gf)

## DESSERTS

- 🍷 lemon curd tartlet, raspberry meringue (v)
- 🍷 canape style chocolate dipped gelato (v)



## FINE DINING

**\$140 Per Person**

Minimum of 10 Guests

1 entrée, 1 main, sides, 1 dessert


Includes sourdough bread rolls & butter



### ENTRÉE

 Forest mushroom tartlet (v)  
cauliflower puree, herb oil

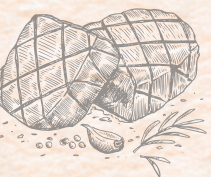



 Canadian sea scallops (gf)  
corn puree, crisp prosciutto, snow pea tendrils

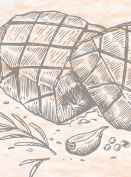



 Berkshire pork belly (gf)  
pickled eschallots, chargrilled peach, red witlef


 Prosciutto di Parma (gf)  
fresh figs, chargrilled asparagus, goats curd, fried rosemary




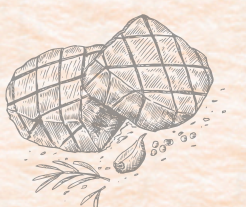
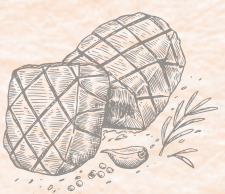
 Smoked kingfish crudo (gf)  
orange gel, confit fennel, bronze fennel cress, finger lime dressing



 Riverina lamb back-strap  
charred leek, celeriac puree, macadamia crumb, pomegranate

 Spiced duck breast (gf)  
beetroot fluid gel, golden beetroot, new season asparagus, sorrel

 Burrata (v) (gf)  
grilled stone fruit, heirloom tomato, vanilla dressing, cress



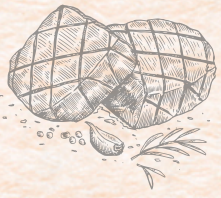
## FINE DINING

**\$140 Per Person**

Minimum of 10 Guests

1 entrée, 1 main, sides, 1 dessert

Includes sourdough bread rolls & butter



### MAINS

 *Smoked Mullet (gf)*

*champagne sauce, roasted baby carrots, carrot chips*



 *Riverina beef eye fillet (gf)*

*potato puree, roasted fennel, chargrilled greens, smoked garlic & thyme butter, jus*

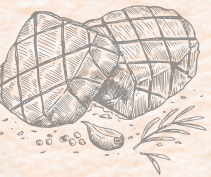


 *Tasmanian salmon fillet (gf)*

*walnut crust, sauté ed spinach, cauliflower puree, confit lemon & honey vinaigrette*

 *Free range chicken supreme (gf)*

*creamy pumpkin mash, roasted vegetables, seeds*



 *Roast lamb backstrap (gf)*

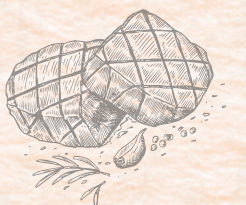
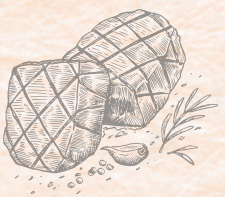
*onion puree, fried polenta, grilled spring onion, herb jus*

 *Grilled flank steak (gf)*

*parsnip cream, honey roasted endives, quinoa, fried parsley*

 *Pan fried chicken breast (gf)*

*blanched asparagus, cherry truss tomatoes, potato fondant, grain mustard beurre noisette*



## FINE DINING

**\$140 Per Person**

Minimum of 10 Guests


1 entrée, 1 main, sides, 1 dessert

Includes sourdough bread rolls & butter



## DESSERT

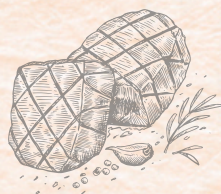
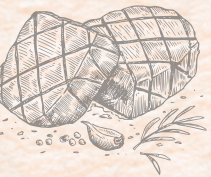
 Deconstructed pavlova (v) gf  
vanilla cream, summer fruit, macerated berries

 Milk chocolate tart (v)  
crème Chantilly, strawberry, mint, raspberry dust

 Classic lemon meringue tartlet (v)  
shortbread crumble, vanilla cream

 Local & international cheese (v)  
crackers, quince

 Sticky date pudding (v)  
Gold leaf, butterscotch, pistachios



## FOOD STATIONS

*Minimum of 20 Guests*

*Chef fees apply*

### GRAZING ANTIPASTO STATION

***\$47.50 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

***\$65.50 Per Person***

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

### UPGRADED SEAFOOD ICE BAR

***\$110 Per Person***

*Assorted sushi, Moreton bay bugs, seared scallops, cold smoked beechwood salmon, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.*

### OYSTER SHUCKING STATION

***\$30 Per Person***

*Add a live oyster shucker for \$500*

*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.*



# FOOD STATIONS

*Minimum of 20 Guests*

*Chef fees apply*

## WHOLE BAKED HONEY LEG HAM

**\$527.50**

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

*Suitable for 50 guests with other food selections.*



## DESSERT STATION

**\$42.50 Per Person**

*Seasonal fruit brochettes, chocolate & salted caramel tarts, lemon curd tarts with crisp meringue and Boardwalk chocolate brownie with salted caramel.*





## CHILDREN'S MENU

**\$50 Per Child**

*Up to 14 years only*



## MAIN SELECTION

-  Selection Petite sausage rolls with BBQ sauce
  -  Chicken strips, tomato sauce
  -  Miniature ham and cheese quiche
    -  Penne bolognaise



## DESSERT

-  Seasonal fruit skewers (v) (gf)

# ADDITIONAL CATERING FEES

## CHEF FEES



### **Canapé Dining**

1 chef per 45 guests

\$450 for 4 hours

\$85 per hour for every additional hour



### **Buffet Dining**

1 chef per 40 guests

\$450 for 4 hours

\$85 per hour for every additional hour



### **Fine Dining**

1 chef per 12 guests

Alternate serve 1 chef per 10 guests

\$450 for 4 hours

\$85 per hour for every additional hour



## **PUBLIC HOLIDAYS**

Public Holiday Surcharge is 25% on food and 100% on chef fees



## **FINE DINING HIRE SURCHARGE**

A additional charge of \$600 is payable for 10+ guests.

This price includes hire of the table, linen and chairs required

Maximum numbers 28



## **DIETARY REQUIREMENTS**

All dietary requirements can be catered for just let us know upon booking or 10 days prior to charter commencement

