



SYDNEY
HARBOUR
ESCAPES



FOOD MENU

Terms & Conditions

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

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

∞

A public holiday surcharge of 25% applies to all catering orders except for Christmas Day and New Year's Day where custom menus are required.

∞

A chef fee for charters longer than 4 hours applies to the chef's 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



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CANAPE I \$70

{5 CANAPES, 2 SUBSTANTIALS, ASSORTED PATISSERIES}



CANAPES

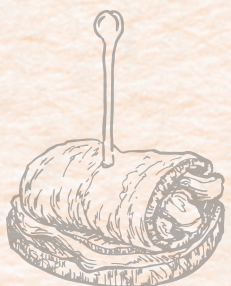
Traditional & prawn Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)

Smoke almond frittata, kale, broccoli & Woodside goat 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



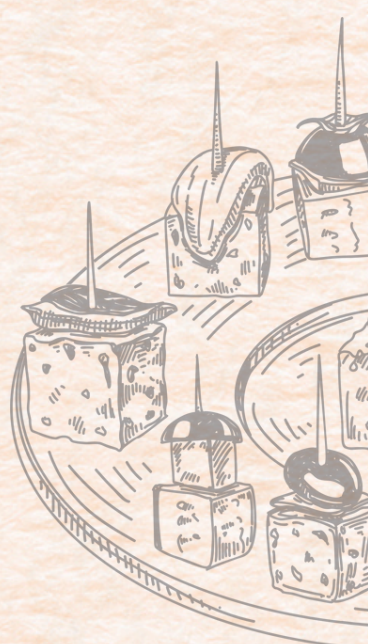
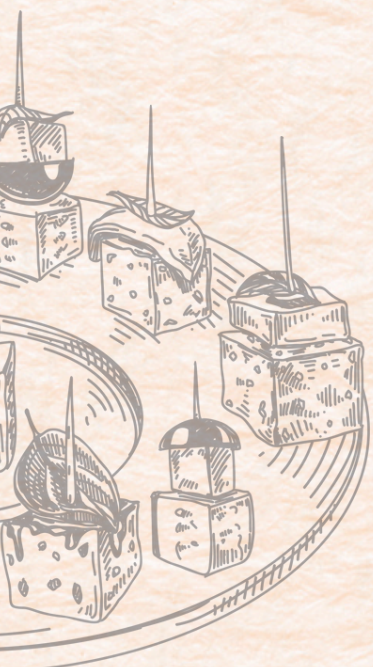
SUBSTANTIAL ITEMS

*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



Substitutes for substantial & canape add-ons on page 5



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FOOD MENU

CANAPE II \$90

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

GRAZING

Warrnambool Cheddar, Udder Delights brie, Heysen blue, Friuli Venezia, Kakadu apple and plum relish, dried, mixed nuts, grapes and lavoche rosemary (GF)

Assorted charcuterie meats, hummus, tzatziki, babaghannoush, chutney, chili, and rosemary marinated olives (GF)

CANAPES

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

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

Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar

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

SUBSTANTIAL ITEMS

Pan seared Atlantic Salmon, truffle oil mash, asparagus, yuzu and tarragon beurre blanc (GF)

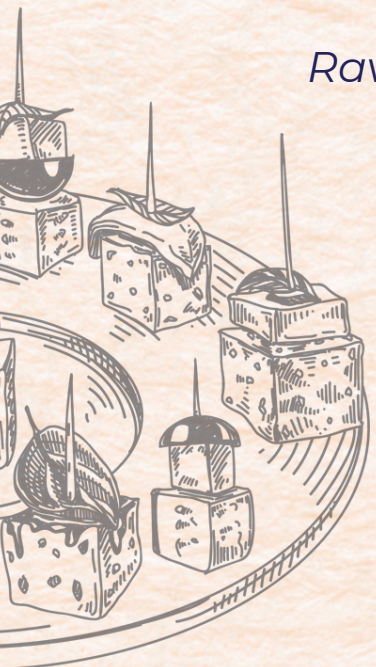
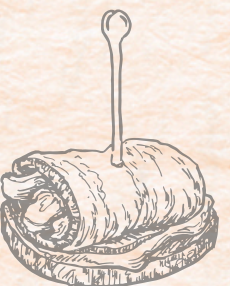
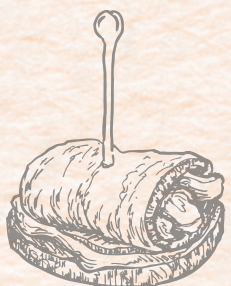
Ravioli 'Quattro formaggi', Parmesan, feta, ricotta, pecorino, chives (V)

DESSERTS

Assorted macarons (GF)

Mini mandarin cheesecake

Substitutes for substantial & canape add-ons on page 5





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FOOD MENU

COLD BUFFET I \$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)

SALADS

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

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

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

BREADS

Sonoma sourdough breads and Pepe Saya butter

DESSERT

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





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FOOD MENU

COLD BUFFET II \$90

{3 CANAPES, 4 MAINS, 2 SIDES, 3 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 yogurt, tabouli, and pomegranates (GF)

Roasted beef rump, salsa Verde (GF)

VEGETARIAN

Vegetarian moussaka (GF, V)

SIDES

Saffron, herbed rice (GF, VG)

Chargrilled broccolini and 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 and Pepe Saya butter

DESSERT

Traditional Italian ricotta, honey, pistachi cannoli

Raspberry Bakewell tart (GF)





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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)

Portuguese chicken slider, chili, ginger, Habanero 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

Caramelized 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, caramelized onion miniature pizza (V)

Homemade vegetable curry puff, chili & 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

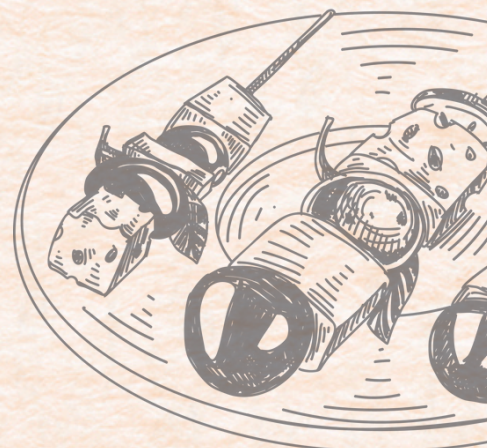
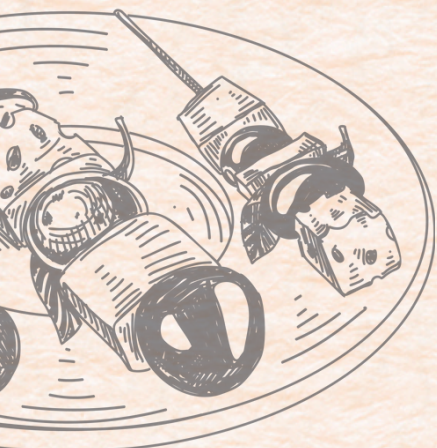
DESSERT, \$7.50

Chai latte creme brulee (GF)

Chocolate espresso tar

Ruby opera cake

Caramel chocolate cookie





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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. A delivery

CHARCUTERIE \$300

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

CHEESE \$250

Warrnambool Cheddar, Udder Delights brie, Friuli Venezia; Montassio Italy, Quince Paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

ANTIPASTO \$190

Herbed, semi-dried cherry tomato, chili & 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 PLATTER \$140

Seasonal fruit

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 creme fraiche tarragon mayonnaise (10 \ 20 pcs), lemons/limes, cocktail sauce, mignonette, wasabi

GRAZING TABLE \$40/pax

All Cheese, Charcuterie & Antipasto items as listed above

Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)
Cured or smoked salmon, dill yogurt, horseradish creme fraiche (GF)

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



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FINE DINING \$165

MINIMUM OF 15 PAX



CANAPES

*Blue swimmer crab & cucumber sandwich
Betel leaf, smoked duck & Thai dressing (DF, GF)*

Duck toast, beetroot jam, glazed cherries

Kingfish tataki, lemonade & white soy, finger lime (DF, GF)



MAINS

Smoked & glazed chicken breast, avocado puree, samphire (DF, GF)

Mixed mushroom tart, ricotta, greens & parmesan (V)

Roasted beef rump, salsa Verde (GF)

*Caramelized sweet potato, beetroot hummus, fennel & herb salad,
pomegranates (GF, VG)*

SEAFOOD (Select 3)

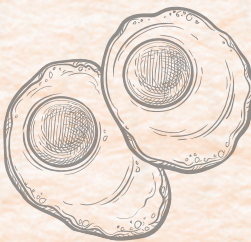
Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)

Harvey Bay scallops (GF)

) Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)

Mexican style roasted split prawns (DF, GF)

Pacific oysters, finger lime mignonette (DF, GF)



SALADS

*Butter lettuce, samphire, avocado, cherry tomato, parmesan
& lemon vinaigrette (GF, V)*

*Roasted root vegetable salad, sweet potatoes, beets, pumpkin,
horseradish & Dijon dressing (DF, GF, VG)*

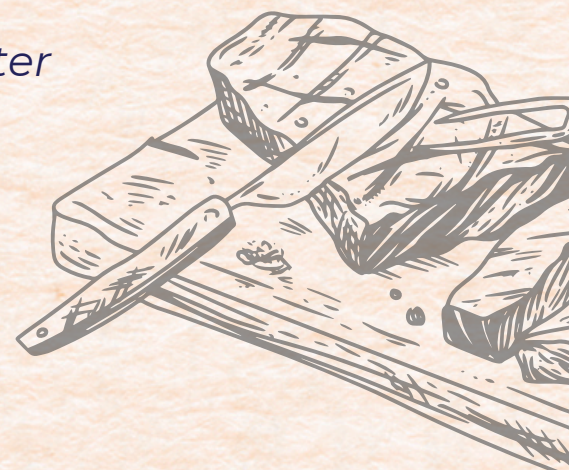
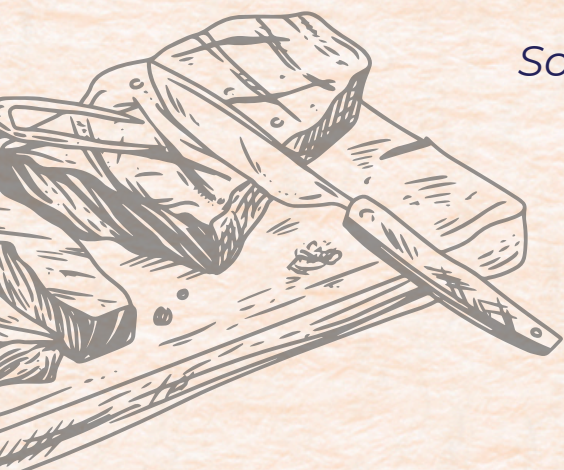
BREADS

Sonoma sourdough breads and Pepe Saya butter

DESSERT

Mandarin cheesecake with raspberry

Chocolate espresso tart





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KID'S 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

Seasonal fruit cups

