

Buffet Platter Menu

GOLD BUFFET PACKAGE

(2 x canapés on arrival – *refer to canape menu*, 2 cold platters, 2 warm platters, 1 dessert platter)
\$95 per head

PLATINUM BUFFET PACKAGE

(3 x canapés on arrival – *refer to canape menu*, 3 cold, 3 warm platters, 2 dessert canapes)
\$115 per head

CHEF CHARGES

\$350 inc gst per 4 hr charter
\$90 per hr additional after 4 hrs
Public Holiday fee 100%
NYE TBC

Cold Platters

- Black Angus beef tataki with spring onion, king brown mushrooms, aged soy
- House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)
- Salumi selection with pickles, olives and grilled veg
- Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Warm Platters

- Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish
- 8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous
- Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
- Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt
- Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Dessert Platters

- Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream
- Strawberry cheesecake coconut crumble strawberry ice cream
- Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
- Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Share Platter includes complimentary platters of

- Green micro salad with shaved radish, red onion and cold-pressed dressing
- Fresh baked bread rolls and Pepe Saya butter
- Steamed baby potatoes with parsley butter and lemon

Food Stations can be added to any canape or buffet event – *refer to Stations menu*

Seafood Buffet Menu

\$150 per person inc gst

CHEF CHARGES

\$350 inc gst per 4 hr charter
\$90 per hr additional after 4 hrs
Public Holiday fee 100%
NYE TBC

Canapés

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)

Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart
(can be GF)

Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Cold

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli

(Lobster on request, price depends on market value)

Cold Platters

Yellow fin tuna spring onion, king brown mushrooms, aged soy

Qld spanner crab (de shelled) heirloom tomato medley, avocado, radish, cucumber, light chili

Warm Platters

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)

Large king prawns with butternut pumpkin, Persian fetta and Harissa (GF)

Crispy-skinned WA Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Buffet includes

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Spiced cauliflower, chickpeas, raita salad

Handmade bread rolls, cultured butter

Dessert

Handmade Pavlova nests with mango passionfruit curd and raspberry sorbet (GF)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Add Ons - Food Stations

Stations can be added to any canape or buffet event.

SASHIMI STATION

Kingfish, tuna and fresh seasonal seafood served raw and carved to order
\$18 per head Inc gst

DUMPLING BAR

Selection of steamed seafood, meat and vegetarian dumplings served with a variety
of dipping sauces
\$17 per head Inc gst

OYSTER TASTING STATION

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock,
Pacific's and Flats
\$18 per head Inc gst

LIVE OYSTER SHUCKING

Shucked to order Sydney Rock, Pacific and Flats by chef on board
\$18 per head Inc gst
PLUS additional \$250 chef charge

GLAZED HAM STATION

Served warm and carved to order served with mustards, pickles and soft rolls
\$17 per head Inc gst

CAVIAR STATION

Selection of caviars, ice bowl, complete with hostess to guide though the caviars
Price on enquiry

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$16 per head Inc gst

JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic
accompaniments
\$15 per head Inc gst