

Canapé Selections

Prices are based on per person and include GST.

Light Canapé Menu Option 1 (6 pieces) \$49.00 (Min. 10)

Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill

Moroccan Cocktail Pie (VG)

Grilled Chicken Skewers, Chermoula, Lime Topping with Cucumber Tzatziki (Halal, GF)

Spicy Chicken Empanada

Roasted Pumpkin & Sage Arancini Balls with Truffle Mayo (VE, GF)

Tiger Prawn & Green Mango Rice Paper Rolls (GF)

Light Canapé Menu Option 2 (6 pieces) \$49.00 (Min. 10)

Mini Caramelised Tomato & Feta Tarts

Moroccan Cocktail Pie (VG)

Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill

Roasted Pumpkin & Sage Arancini Balls with Truffle Mayo (V, GF)

Slow Cooked Lamb Shoulder Pie

Chicken Rice Paper Roll with Steamed Chicken & Shiso Cress (GF, DF)

Small Group Canapé Option (7 pieces) \$57.00 (Min. 4)

Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill

Moroccan Cocktail Pie (VE)

Grilled Chicken Skewers, Chermoula, Lime Topping with Cucumber Tzatziki (Halal, GF)

Coconut Dusted Sugar Cane Prawns with Lime Sauce

Roasted Pumpkin & Sage Arancini Balls with Truffle Mayo (VE) x (2)

Sweetcorn Fritters accompanied with Avocado Salsa (V)

Canapé Option 1 (12 pieces) \$85.00 (Min. 10)

Roasted Pumpkin & Sage Arancini Balls with Truffle Mayo (VE, GF) x (2)

Moroccan Cocktail Pie (VG)

Petite Chicken and Leek Pie with Celery and Spring Onions

Tiger Prawn & Green Mango Rice Paper Rolls with Mint, Coriander & Chilli Sauce (GF) x (2)

Best Market Oysters with Lime Emulsion (GF)

Coconut Dusted Sugar Cane Prawns with Lime Sauce

Wild Mushroom Tartlet

Sweet Soy Charred Salmon with Fresh Basil (GF)

Skewered Chicken with Cucumber Tzatziki x (2)

Canapé Option 2 (14 pieces) \$105.00 (Min. 10)

Moroccan Cocktail Pie (VG)

Four Cheese Arancini with Truffle Dipping Sauce (VG)

Tiger Prawn & Green Mango Rice Paper Rolls with Mint, Coriander & Chilli Sauce (GF) x (2)

Satay Chicken & Coconut Sambal with Coriander & Dry Fried Onion (Halal, (GF) x (2)

Best Market Oysters with Lime Emulsion (GF) x (2)

Coconut Dusted Sugar Cane Prawns with Lime Sauce x (2)

Assorted Fresh Rice Paper Rolls – Tofu, Prawn, Chicken, Vegetable

Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill x (2)

Steak Green Peppercorn Pie

BBQ Selections

Prices are based on per person and include GST.

Classic AUSSIE BBQ Option \$49.00 (Min. 6)

To Start

A selection of dips including hummus and Baba Ganoush with an accompaniment of crackers, chips & breads

BBQ Includes

Beef Sausages with Caramelized onions with tomato relish & mustard

Satay Chicken Skewers

A selection on accompanying salads including Greek Salad, Coleslaw, Classic potato salad with Parsley & Egg Mustard Mayonnaise

Bread Rolls

BBQ MENU \$110.00 (serves 2-8 people)

To Start

Charcuterie & Antipasto Grazing board

Includes a selection of cured meats, grilled vegetables, olives, labneh, hummous, pickles and grilled sumac flatbread. Australian cheese, dried fruit, house made chutney and water crackers.

BBQ Includes

Pork Sausages

Peppered Rump Steak with Mustard on the Side

Lemon Chicken with parsley served with Minted Yoghurt

Smoked Salmon – Crackers, Lemon, Capers, Pickled Red Onion, Dill, Horseradish Cream

Rainbow Quinoa with Avocado, Shaved Fennel and Persian Fetta, and Fresh Chervil Salad

Classic Potato Salad with Potato, Parsley, Dill Pickles, Spring Onion & Egg Mustard Mayonnaise (Vegetarian)

Crusty French Baguette

Chocolate Brownie Platter – 8 pieces

Small Cheese Platter

Buffet Selections

Prices are based on per person and include GST.

Buffet Option One \$65.00 (Min. 10)

To Start

Charcuterie & Antipasto Grazing board

- Includes a selection of cured meats, grilled vegetables, olives, labneh, hummous, pickles and grilled sumac flatbread. Australian cheese, dried fruit, house made chutney and water crackers.

Buffet Includes

Lemon & Thyme Roasted Chicken with Charred Lemon

Thai Beef Salad with Coriander, Mint and Lime on Noodles with Sesame Soya Dressing (GF)

Mixed Vegetable Salad including Classic Mixed Roasted Vegetables, Pumpkin, Carrots, Beetroot, Red Peppers, Semi Dried Tomatoes & Tarragon

Quinoa Salad with Chickpeas, Carrots, Shallots, Parsley, Moroccan Spice, Preserved Lemon & Vinaigrette

Crusty French Baguette

Buffet Option Two (Asian Theme) \$99.00 (Min. 15)

To Start

Satay Chicken & Coconut Sambal with Coriander and Dry Fried Onion (Halal, (GF)

Peking Duck Spring Roll with Hoisin Plum Dipping Sauce

Buffet Includes

Tofu and Black Mushrooms with Julianne Carrots and Chilli Sesame Oil Dressing

Braised King Prawns with Broccolini, Garlic & Chilli

BBQ Pork with Curried Singapore Noodles, Shallot & Carrots

Steamed Jasmine Rice

Seasonal Best Fresh Fruit Platter - Sliced and Skin Off (Vegetarian)

Custard Tart

Buffet Option 3 \$69.00 (Min. 10)

Buffet Includes

Choose your Main Protein from list below (2 only)

Portuguese Baked Chicken with Preserved Lemon & Parsley

Whole Roasted Chicken with Oregano & Lemon (GF)

Slow Cooked Lamb Shoulder with Eggplant Relish

Slow Cooked Beef Cheek, Master Stock & Shitake Mushrooms

Seared Beef Steaks with peppercorn

Vegetarian Lasagna

Served with:

Zesty Potato, Pea & Radish Salad with Fresh Mint (GF, DF, V)

Chunky Pumpkin, Honey Roasted Carrots, Rocket, Zucchini, Feta Flaked Almonds (GF, V)

Mixed Leaves Green Salad (GF, DF, V)

Dinner Rolls (VE)

Buffet Option 4 \$99.00 (Min. 10)

Buffet Includes

Choose your Main Protein from list below (3 only)

Whole Roasted Chicken with Oregano & Lemon (GF)

Seared Chicken Breast with Tomato Tapenade (GF)

Slow Cooked Lamb Shoulder with Eggplant Relish

Salmon Steaks with Dill & Lemon

Roasted Pork Belly with Apple Chutney (GF)

Roasted Sweet Potato with Butter Curry

Caponata Pasta with Fresh Parmesan Cheese

Cheese & Antipasto Grazing Board

Vegetarian Lasagna

Served with:

Brown Rice, Pistachios, Radicchio, Apple Goats Cheese Salad

Honey Roasted Sweet Potato with Walnuts & Blue Cheese

Roasted Pumpkin & Pearl Couscous, Watercress, Red Wine Vinegar Dressing

Chef's Selection Sweets

Seafood Buffet Option \$105.00 (Min. 10)

To Start

Small Cheese Platter

Buffet Includes

Grilled Garlic Prawns

Chargrilled Salmon Fillets

Sydney Rock Oysters

Classic Potato Salad with Potato, Parsley, Dill Pickles, Spring Onion and Egg Mustard Mayonnaise (Vegetarian)

Rainbow Quinoa with Avocado, Shaved Fennel and Persian Fetta, and Fresh Chervil Salad

Crusty French Baguette

Chocolate Brownie Platter – 8 pieces

Platter Selections

Prices includes GST. No minimum.

Cheese Platter \$165.00 (serves 8 - 10)

- Premium Australian and Continental Cheese x (3), Fresh and Dried Fruit, Chutney and Water Crackers

Charcuterie & Antipasto Grazing Board \$165.00 - (serves 8 - 10)

- Includes a selection of cured meats, grilled vegetables, olives, labneh, hummous, pickles and grilled sumac flatbread.
Australian cheese, dried fruit, house made chutney and water crackers.

Vegetarian Antipasti & Mezze Platter \$165.00 - (serves 8 - 10)

- Includes a selection of fresh and crunchy vegetables with ricotta, dips x (3), gluten free crackers and bread.

Seafood Platter - Oyster, Prawn & Salmon Platter \$196.00

- Oysters x (12), King Prawns x (12), Smoked Salmon x (12 slices) with Baguette, Lemons and Dips

Smoked Salmon Platter \$165.00 - (serves 8 - 10)

- Includes Crusty Baguette, Grilled Lemon, Capers, Pickled Red Onion, Dill and Horseradish Cream

Rice Paper Roll Platter (10 Rolls in Total, Cut in Half) \$145.00

Assortment of Rice Paper Rolls with accompanying sauces Including;

Tiger Prawn & Green Mango (GF)
Tempura Tofu & Banana Flower Salad (GF, VE)
Vegetarian Rainbow Rice Paper Rolls (GF, VE)
(with Beetroot, Red & Yellow Capsicum, Carrots, Mint, Coriander, Ginger & Peanut Sauce)
Steamed Chicken with Shiso Cress & Green Papaya (GF)

Point Sandwich Platter (10 sandwiches in Total) \$145.00

Assortment of Gourmet Sandwiches Including;

Chopped Chicken Breast with Italian Parsley & Mayonnaise
Rare Smoked Roast Beef with Cheese, Mustard, Pickles & Lettuce
Salad (including Avocado, Tomato, Cucumber, Lettuce) (VG)
Ham & Cheddar with Roma Tomatoes, Mayonnaise and Baby Spinach
Chopped Egg with Mayonnaise, Chives & Lettuce

Wraps Platter (12 pieces in Total) \$95.00

Assortment of Gourmet Wraps Including;

Falafel with Cucumber, Lettuce, Red Onion, Tomato & Minted Yoghurt & Chilli
Smoked Salmon with Crème Cheese, Pickled Onion, Capers & Spinach
Chicken Caesar Schnitzel with Cos Lettuce, Parmesan, Bacon & Dressing
Shaved Ham with Cheddar, Roma Tomatoes, Mayonnaise & Baby Spinach

Gourmet Mixed Pies & Sausage Rolls \$85.00 - (15 pieces)

Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup

Small Bites Platter (20 Pieces) \$145.00

Choose four items;

- Mini Gourmet Pies
- Mini Pork & Fennel Sausage Rolls
- Spicy Chicken Empanada
- Mini Moroccan Vegan Pie
- Mushroom & Parmesan Arancini
- Smoked Salmon Tart
- Vegetarian Samosa

Heart Inspired (serves 10 - \$165.00)

Includes delicious heart healthy fresh crunchy vegetables, Hummous, Baba Ghanoush & Cherry Tomatoes

Vietnamese Rice Paper Rolls - (15 pieces) \$95.00

Fresh, vibrant and delicious. Your choice of either chicken or avocado & tofu noodle salad

Cold Sliders (18 Pieces) \$139.00

- Chicken Schnitzel & Slaw
- Prawn Cocktail & Iceberg Lettuce
- Falafel & Slaw

Desserts

Fresh Fruit Platter \$95.00

Sliced Seasonal Best Fruit with Skin Off

Sweet Treats Platter \$99.00

Gourmet Assortment Including – 9 Pieces;

Double Chocolate Brownie Squares (3)

Blueberry Almond Frangipane (GF) (3)

French Macaroons (GF) (3)

Celebrate Dessert – (18 Pieces) \$150.00

Gourmet Assortment Including – 18 Pieces;

White Chocolate & Raspberry Tarts

Rosewater Mini Cakes

Mini Pistachio & Yoghurt Macaroons

Mini Pavlovas with Passion Fruit Curd & Fresh Mint

Beverage & BYO PRICES

BYO Pricing

Price includes GST.

Includes ice, cups, RSA wait staff, cleaning, rubbish removal, use of fridges and eskies (on request), serving of your drinks (on request)

\$250.00

Beverage Packages

Price includes GST.

Gold Beverage Package

Sauvignon Blanc, Chardonnay,
Shiraz, Cabernet Sauvignon,
Versus Cuvee Brut, Prosecco

Peroni, Corona with fresh limes, Cascade Light
Coke, lemonade, dry ginger ale, orange juice and water

\$25.00 pp per hour

Platinum Beverage Package (not offered on bucks party cruises)

Sauvignon Blanc, Chardonnay,
Shiraz, Cabernet Sauvignon,
Veuve Cuvee Brut, Prosecco

Peroni, Corona with fresh limes, Cascade Light

Spirits: Vodka, Scotch, Bacardi Rum, Gin, Jim Beam, Bundaberg Rum & Mixers

Coke, lemonade, dry ginger ale, sparkling water, Tonic Water, orange juice and water

\$35.00 pp per hour

Non Alcoholic Drinks Package

Coke, lemonade, dry ginger ale, orange juice and water, sparkling water

\$10.00 pp per hour

(Note* beverages are subject to change and availability)

Consumption Menu

White Wine

Oyster Bay - Sauvignon Blanc

Oyster Bay Marlborough Sauvignon Blanc is zesty and aromatic with lots of lively, penetrating fruit characters. A concentration of tropical and gooseberry flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

\$39.00 per bottle

De Bortoli Windy Peak - Chardonnay

The De Bortoli Windy Peak Chardonnay is vibrant yellow with green hues, shows fig-like aromas with barrel ferment characters. The full flavoured palate of melon and fig has a great mouth feel and texture.

\$39 per bottle

Red Wine

Penfolds Koonunga Hill - Shiraz

Berrylicious red fruit flavours are the joys here, the wine showing lots of bright fruit and cast with some nice dry, light tannins.

\$39 per bottle

Grant Burge - Cabernet Sauvignon

Deep red with vibrant purple hues, this Cabernet has aromas of blackcurrant, cassis, and subtle spice. the palate is soft and generous, with excellent length.

\$39 per bottle

Sparkling Wine

Versus Cuvee - Brut

This Chardonnay Pinot Noir sparkling embodies the Burge competitive spirit in the bottle; summer fruits with complex notes on the nose followed by a rich mouthfeel and a light, crisp finish.

\$39 per bottle

Torresella - Prosecco

Is a fresh style showing characters of white fleshed fruits and fresh apple on the nose with a soft, crisp feel on the palate.

\$39 per bottle

Beer Selection

Corona with fresh limes, Peroni, Cascade Light

\$10.00 per beer

Spirit Selection

Spirits: Vodka, Scotch, Bacardi Rum, Gin, Jim Beam, Bundaberg Rum & mixers

\$10.00 per glass

Soft Drinks

Coke, Lemonade, Dry Ginger Ale, Sparkling Water, Tonic Water, Still Mineral Water, Orange Juice

\$5.00 per glass

Catering Terms and Conditions

All Catering has a delivery fee of \$35.00

(except NYE catering delivery fee is \$60.00)

There is a minimum spend for catering of \$275.00

(note this minimum spend does not include the delivery fee)

For BBQ, Buffet & Canape minimum order see numbers next to items

(see minimum order number above corresponding to each menu item)

Catering on Public Holidays incurs a 20% surcharge.

Any dietary changes to the menu will incur a \$7.50 surcharge.

(e.g. gluten free, dairy free, vegetarian, vegan, etc.)

Catering must be finalised 72 hours prior to scheduled departures.

Catering is be non-refundable 14 days prior to order to allow for produce to be ordered in.

If you have special requests for catering, our team is happy to work with you to create a menu that works for your group.