



BLUESTONE  
ADVENTURE  
CHARTERS

# TOPAZ

## DROP OFF CATERING MENU

DELIVERY

\$250 minimum order

\$50 delivery fee applies to all orders

Orders must be finalised 5 days prior to charter





## B R E A K F A S T

### Breakfast Pots

\$12 each

\$127 for 12 assorted

Triple cocoa and chia pudding with cocoa crunch (VG)(NF)(H)

Yuzu curd, meringue, creamy Greek yoghurt and apricot granola (V)(NF)

Watermelon and strawberry chiller with coconut yoghurt and pepita crunch  
(VG)(GF)(NF)(H)

### Fruit cups

\$10 each

\$52 for 6 pots

A delicious, colourful blend of fresh seasonal fruit

### Mini muffins

\$57 for 12 of one flavour

\$110 for 24 assorted

Banana and coconut muffin (V)(GF)(NF)(H)

Raspberry and maple loaded muffin (V)(NF)(H)

Double chocolate and salted caramel muffin (V)(NF)(H)

### Petit croissants

\$76 for 12 assorted

\$39 for 6 of one flavour

Double smoked ham and tasty cheddar cheese (NF)

Caprese croissants with provolone dolce, fresh tomato and pesto mayo (V)  
(NF)(H)



## BREAKFAST

### Breakfast pastry collection

\$147 for assorted box

Friandise mini-Danish pastries x 12 (V H)

Chocolatey malted shake muffin x 4 (V NF H)

Summer berry and maple loaded muffin x 4 (V NF H)

Caprese croissants with provolone dolce, fresh tomato and pesto mayo x 4 (V  
NF H)

Double smoked ham and tasty cheddar cheese x 4 (NF)

### Morning Danish Collection

\$136 for 26 assorted

Chocolate twist, custard swirl, cinnamon mini scroll, and cranberry twist.

### Breakfast Rolls

\$120 for collection 12 assorted

\$12 each, minimum 6 of one flavour

Bacon, egg, tasty cheese, sriracha mayonnaise on a soft brioche bun (NF)

Spinach, egg and hollandaise sauce Florentine on a charcoal brioche bun (V /  
NF / H)

### Breakfast wraps

\$125 for 12 assorted

\$13 each, minimum 6 of one flavour

Scrambled tofu, tomato relish and spinach wraps (GF)(NF)(H)(VG)

Bacon, egg, tomato relish and spinach wraps (GF)(DF)(NF)



## PLATTERS

### Quiche

**\$46 for 6 of one flavour**

**\$142 for 20 assorted**

Chorizo and Queso Manchego quiche (NF)

Leek and gruyere quiche (V)(NF)(H)

Sundried tomato, feta and rocket pesto quiche (V)(NF)(H)

### Finger sandwiches

**\$119 for 24 assorted pieces (serves 8)**

**\$32 for 6 pieces (serves 2)**

Poached chicken, baby spinach and fine herbs on rye bread (DF)(NF)(H)

Crushed egg, green shallot and cracked pepper with whole egg mayonnaise  
and fresh baby spinach on Wholemeal (NF)(H)(V)

Smoked salmon, rocket, dill, cream cheese, capers, red onion on multigrain  
(PESC)(NF)(H)

Double smoked Black Forest leg ham, mayo, mild English mustard, Smoked  
King Island cheddar, McClures pickles on white bread (NF)

### Australian Cheese Platter

**\$172**

**Serves 12**

A selection of three Australian cheeses with fresh grapes, berries, dried fruits,  
walnuts and assorted crackers)



## PLATTERS

### Artisanal Antipasto Platter

\$135

Serves 10

Sliced charcuterie meats, marinated vegetables, olives, falafel hommus, assorted cheeses with crisp crackers, and bread

### Sushi Platter

\$110 for a small platter (20 pieces)

\$103 for a small vegetarian platter (20 pieces)

\$228 for a large platter (48 pieces)

Generous pieces of top quality freshly made sushi, and nigiri.

We recommend two pieces per person if serving with additional platters/food.

If only serving sushi, we recommend minimum six pieces per person

### Rice Paper Rolls

\$127 for a 24 pieces assorted

\$35 for 6 pieces one flavour

Pickled Japanese radish, avocado & fresh herb, turmeric (VG)(GF)(NF)(H)

Satay Prawn and avocado (GF)(DF)(H)

Lemongrass chicken & shiso in black sesame (GF)(DF)(NF)(H)

Tempura enoki mushroom & toasted oats in beetroot (VG)(NF)(H)



## BANQUETS

### Vegetarian Banquet

**\$249, Serves 8**

Vegetarian tart for sharing, encased in a rich polenta crust V NF H

Saffron and Mozzarella Arancini x8 V NF H

French curry spiced cauliflower florettes with grapes, fried curry leaves & pistachios GF H VG

Wild rocket with charred corn, fetta, avocado, parsley, mint, & wild rice with a Monterrey lime dressing salad V GF NF H

Mediterranean Salad with tomatoes, pimentos, red onion, mint, parsley, olives, rocket, cucumber, fetta V GF NF H

### Italian Banquet

**\$249, Serves 8**

Penne Bolognese NF H

Caponata with Steamed Rice GF NF H VG

Saffron and Mozzarella Arancini x8 V NF H

Rocket, Parmesan and Walnut Salad V H

Baby Spinach and Bacon Salad with Zesty Yoghurt Dressing

Cheesy Herb Pan Bread x8 V NF H

### Asian Banquet

**\$249, Serves 8**

Sticky chicken with Steamed Jasmine Rice GF DF NF H

Steamed Bok Choy with Sesame GF NF H VG

Tofu Poke Box GF NF H VG

Char Siu Pork Salad with Glass Noodles GF DF

Prawn and Peanut Rice Paper Rolls x8 GF DF

Sweet Chili Sauce GF NF H VG



## BANQUETS

### FreshMex Banquet

**\$249, Serves 8**

Warm soft tortillas (12), BBQ pulled pork, chipotle chicken skewers (8), South West style vegan chilli, Queso dip  
Traditional corn chips, Fresh dressed slaw, jalapenos, pico de gallo salsa and guacamole

### Lunchbox Legends Collection

**\$243, Serves 10**

Roast beef, Swiss cheese, fried shallots, lettuce, tomato, wholegrain mustard & sour cream on crusty white roll x4 NF H  
Falafel, tabouleh, hommus, and garlic aioli on a spinach wrap x4 NF H VG  
Poached chicken, baby spinach and fine herbs in a crusty white roll x4 DF NF H  
Double smoked Black Forest leg ham, mayo, English mustard, Smoked cheddar, McClures pickles on a tomato wrap x4 NF  
Pickled Japanese radish, avocado & fresh herb, turmeric x6 GF NF H VG  
Lemongrass chicken & shiso in black sesame Rice Paper Roll x6 GF DF NF H  
Mediterranean Salad with Tomatoes, pimentos, red onion, mint, parsley, olives, rocket, cucumber, fetta V GF NF H

### Vietnamese Collection

**\$161, Serves 6**

Chicken Breast Banh Mi Baguette with pickled Carrot, Chilli, Pate, Coriander, Shallots and Mayonnaise x6 NF  
Chilled Gua Bao with pork, Slaw and Satay Mayo x6  
Satay Prawn and avocado rice paper rolls x6 GF DF H  
Rice Vermicelli Salad with Salt and Pepper Tofu and Zesty Nam Jim Dressing  
GF NF H VG



## PROTEINS TO SHARE

**18 hour Slow Roasted Lamb Kleftiko, Potatoes & Persian Feta**

**\$304, Serves 8**

**18 Hour garlic and rosemary slow-roasted lamb Shoulder**

served with Roasted Kipfler potatoes, Persian Feta and house-dried Roma

(Served whole. Please add a note if you like this to be carved)

**Free Range Roasted Chicken with Green Olives & Pomegranate**

**\$175, serves 6**

Free Range Bannockburn Chicken, roasted with a pomegranate glaze, served on a

bed of Jeweled Farro with Green olives and fresh pomegranate, herbed

buttermilk dressing and fresh lemon

(Served whole. Please add a note if you like this to be cut into pieces )

**Whole spiced, Baked Cauliflower**

**\$110, Serves 6**

A beautiful baked cauliflower, coated in mild French curry spices and served with

pistachios and grapes.

**Maple Ginger Ocean Trout**

**\$190, Serves 6**

Maple, ginger and garlic marinated Ocean Trout with miso butter infused sweet

potato puree, salt and pepper enoki mushrooms, and charred greens.

**Teriyaki Chicken**

**\$127, Serves 6**

Teriyaki chicken flavoured with ginger, honey, sesame and spring onions, served

on a bed of fluffy jasmine rice, with steamed edamame and bok choy.





## SIDES AND SALADS

Roast kipfler potatoes

\$82, Serves 8

Golden roasted Kipfler potatoes, Roasted in extra virgin olive oil, finished with fresh rosemary, and Murray pink salt

Chargrilled broccolini with toasted almonds

\$82, Serves 8

Fresh, steamed broccolini, tossed in extra virgin olive oil and chargrilled, served with toasted, flaked almonds, sea salt

Caprese Salad

\$122, Serves 8

Traditional caprese with sun ripened heirloom tomatoes, torn buffalo mozzarella, extra virgin olive oil, fresh basil, sea salt and cracked black pepper.

Simple Tender Leaf Salad

\$50, Serves 8

A selection of fresh baby herb and mesclun lettuce leaves served with balsamic and olive oil dressing

Pea and Quinoa Salad

\$48, Serves 5

A refreshing healthy salad of mixed organic quinoa with green pea, feta and snow pea tendrils

Mediterranean Salad

\$50, Serves 5

Tomatoes, pimentos, red onion, mint, parsley, olives, rocket, cucumber, fetta



## SIDES AND SALADS

### Golden Goddess Salad

\$61, Serves 5

A mix of delicious winter vegetables, roasted and tossed with rocket, pepitas and Golden Goddess turmeric dressing

### Zaatar Pesto Pasta Salad

\$47, Serves 5

Aegean style Fusilli pasta salad with Zaatar, lemon and EVOO cured cavolo nero, whipped fetta and nut-free pesto

### Rocket, Walnut & Parmesan Salad

\$50, Serves 5

Wild rocket with fig and parmesan salad with toasted walnuts

### Baby Spinach and Bacon Salad with Zesty Yoghurt Dressing

\$50, Serves 5

Baby spinach leaves, crisp bacon, roasted sweet red onion, crunchy toasted almonds, raisins and pomegranate with a zesty, light yoghurt dressing (GF)

### Garden Greens Salad

\$50, Serves 5

Mixed leaves, tomato, cucumber, red onion, light vinaigrette

### Charred Corn, Avocado Feta and Wild Rice Salad

\$76, Serves 10

Salad of Wild rocket with charred corn, creamy fetta, avocado, parsley, mint, and crispy puffed wild rice with a Monterrey lime dressing



## S W E E T

### Chocolate Box Collection

**\$136, Serves 10**

Snickers peanut caramel tart x4 V H

Kitkat Jaffa bar x6 V H

Oreo mousse cake x5 NF

Bounty coconut creme cake x5 NF

Salty Malty Milk chocolate brownie x5 V NF H

### Chocolate Box Collection

**\$136, Serves 12**

Dark chocolate and white chocolate chunk brownie x10 GF NF H

Fudgy salty malty milk chocolate brownie x10 V NF H

White chocolate and raspberry brownies x10 V NF H

### Gone Troppo Sweet collection

**\$146, Serves 12**

Dark chocolate and white chocolate chunk brownie x10 GF NF H

Fudgy salty malty milk chocolate brownie x10 V NF H

White chocolate and raspberry brownies x10 V NF H

### Seasonal Sliced Fruit

**\$55 Small, Serves 6**

**\$84 Large, Serves 10**

Market fresh seasonal fresh cut fruit



## S W E E T

### Artisan Cakes and slices

\$104 for 15 pieces of one flavour

\$150 for a collection of 30 pieces with assorted flavours

Mango torte with puffed wheat & white chocolate (NF)

Tiramisu slice with cocoa crunch

Gin & tonic cheesecake (NF)

Rocky road mousse cake with berry marshmallow

Carrot cake with apricot, sour cream & mandarin (V)(NF)

### Donuts

\$104 for 8 of one flavour

Chocolate Rocher donut (V H)

Iced Raspberry Vovo donut (V NF H)

Rhubarb and custard donut (V NF H)

### Italian dolce collection

\$139

Candied lemon and ricotta cannoli x 14 (V NF H)

Tiramisu creme slice x 10

Chocolate Rocher donut x 8 (V H)