UCRUISE

AUSSIE MAGIC

FOOD MENU

CANAPE MENU A

$45 PER PERSON

SELECTION OF SEVEN CANAPES

- ASSORTED MINI QUICHES
- ASSORTED MINI PIES
- INDONESIAN SATAY SKEWERS WITH SPICY PEANUT AND COCONUT SAUCE (GF IF NO SAUCE)
- GOLDEN CRUMBED CALAMARI WITH LEMON TARTARE SAUCE (DF)
- ROAST VEGETABLE TARTS (V)
- MINI BEEF DIM SIMS WITH SWEET CHILI SAUCE (DF)
- MINI SPRING ROLLS WITH SWEET AND SOUR SAUCE
- GARLIC PRAWN TWISTERS WITH LIME AND HERB AIOLI (DF IF NO SAUCE)
- BAKED CHICKEN DRUMETTES WITH HONEY SOY (GF IF NO SAUCE)
- SPICY BEEF CHIPOLATAS WITH TOMATO CHUTNEY (GF, DF)
- BEER BATTERED FISH GOUJONS WITH TARTAR SAUCE
- MINI BEEF MEATBALLS ACCOMPANIED WITH NAPOLITANA SAUCE (GF, DF)
- STEAMED PORK AND PRAWN DUMPLING WITH SESAME AND SOY DIPPING SAUCE (DF)
- SPINACH AND CHEESE TRIANGLES WITH TOMATO AND BASIL SALSA (V)
- GOLDEN FRIED TEMPURA CHICKEN STRIPS WITH HONEY SOY MUSTARD
- MOROCCAN LAMB SKEWERS WITH HOME-STYLE TZATZIKI SAUCE (GF)
- MINI BRUSCHETTA WITH BASIL AND OREGANO ON CIABATTA BREAD (VG)
- CHICKEN SAN CHOY BOW (GF IF NO SAUCE)
- RICE PAPER ROLLS WITH CRISPY TOFU AND EGG SERVED WITH A PEANUT AND TAMARIND SAUCE (V, VG, DF, GF)
- ARANCINI WITH VEGAN CHEESE, PUMPKIN, BABY SPINACH AND CARAMELISED ONION (V, VG)
- INDIAN VEGAN SAMOSA (V, VG)
- VEGAN SPRING ROLLS WITH SWEET CHILI DIPPING SAUCE (V, VG)

*PULLED BBQ BRISKET SLIDER WITH COLESLAW AND SMOKED HICKORY SAUCE |**+$7.00PP**
*CHEFS SELECTION OF HOUSE DESSERTS AND SEASONAL FRESH FRUIT PLATTERS | **+$5.00PP**
*INCUR ADDITIONAL FEE AS PART OF 7 SELECTIONS

PLEASE INCORPORATE YOUR GUEST'S DIETARY REQUIREMENTS IN YOUR MENU SELECTION

APPROPRIATE MENU ITEMS ARE HALAL-FRIENDLY
CATER FOR: VEGETARIAN (V), VEGAN (VG), GLUTEN FREE, HALAL, AND LACTOSE FREE
PLEASE NOTE WE ARE UNABLE TO GUARANTEE NO CROSS CONTAMINATION FOR GUESTS WITH ALLERGIES

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SYDNEY HARBOUR BUFFET

$80 PER PERSON

STARTERS

- CHEFS SPECIAL ANTIPASTO PLATTER OF CURED MEATS TO INCLUDE SALAMI AND PROSCIUTTO, KALAMATA OLIVES, MARINATED ARTICHOKES, GRILLED ZUCCHINI, MARINATED CAPSICUM AND FETA CHEESE GARNISHED IN AN OREGANO OLIVE OIL *(GF) (V) (VF) OPTION AVAILABLE UPON REQUEST*

WARM BUFFET

- SUCCULENT OVEN BAKED CHICKEN MARINATED WITH CAJUN AND LEMON JUICE, SERVED WITH A PARSLEY GARNISH (GF)
- FRESH PASTA TOSSED WITH BABY EGGPLANTS, ZUCCHINIS, CAPSICUM AND MUSHROOMS IN A FRESH TOMATO REDUCTION (V)
- HONEY BAKED LEG OF HAM GARNISHED WITH PINEAPPLE SLICES, SERVED WITH DIJON & WHOLEGRAIN MUSTARD (GF)
- PULLED BEEF BRISKET WITH SMOKED HICKORY BARBECUE GLAZE CREAMY AU GRATIN POTATOES (V)

SEAFOOD

- TRIAGE OF SALMON INCLUDES A WHOLE BAKED SALMON, SMOKED SALMON AND SALMON CAVIAR TOPPED WITH A CREAM CHEESE MOUSSE, GARNISHED WITH CAPERBERRIES (GF)
- STEAMED NEW ZEALAND ½ SHELL MUSSELS SERVED WITH A TOMATO CEVICHE (GF)
- PLATTERS OF FRESH TIGER PRAWNS ACCOMPANIED WITH SEAFOOD AIOLI (GF)
- SALT & PEPPER CALAMARI SERVED WITH A CHEF'S SPECIAL AIOLI

SALAD

- BROWN & WILD RICE SALAD WITH PUMPKIN, BABY SPINACH, SUMAC ROASTED CAULIFLOWER, GOATS' CHEESE AND LABNEH DRESSING (GF, V)
- FUSILLI PASTA SALAD TOSSED IN FRESHLY MADE BASIL PESTO WITH SEMI-DRYED TOMATO AND ROASTED PINE NUTS (V)
- ROCKET, PEAR AND PARMESAN SALAD WITH HEIRLOOM TOMATOES DRESSED IN A BALSAMIC REDUCTION (V)
- DECONSTRUCTED CEASER SALAD (V, VG)
- CRISP, FRESHLY BAKED DINNER ROLLS

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TO FINISH

- CHEF'S SELECTION OF HOUSE DESSERTS MADE FRESH ON BOARD DAILY
- SEASONAL FRESH FRUIT PLATTERS
- TEA, HERBAL TEAS AND COFFEE

THE OPERA BUFFET

$65 PER PERSON

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- HONEY BAKED LEG OF HAM GARNISHED WITH PINEAPPLE SLICES, SERVED WITH DIJON & WHOLEGRAIN MUSTARD (GF)
- CREAMY AU GRATIN POTATOES (V)

SEAFOOD

- PLATTERS OF FRESH TIGER PRAWNS ACCOMPANIED WITH SEAFOOD AIOLI (GF)

SALADS

- BROWN & WILD RICE SALAD WITH PUMPKIN, BABY SPINACH, SUMAC ROASTED CAULIFLOWER, GOATS' CHEESE AND LABNEH DRESSING (GF, V)
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