



UCRUISE

QUANTUM FOOD MENU

CANAPE

- **GOLD PACKAGE - \$70 PER HEAD** (3 COLD, 3 WARM, 1 SUBSTANTIALS, 1 DESSERT)
- **PLATINUM PACKAGE - \$90 PER HEAD** (4 COLD, 4 WARM, 2 SUBSTANTIALS, 2 DESSERTS)
- **ELITE PACKAGE- \$ 110 PER HEAD** (4 COLD, 5 WARM, 2 SUBSTANTIALS, 2 DESSERT PLUS A CHOICE OF ONE OF THE BELOW STATIONS GLAZED HAM STATION, CHARCUTERIE & CHEESE - MIN 30 PAX

COLD

- FRESHLY SHUCKED SYDNEY ROCK OYSTERS WITH APPLE CIDER, CUCUMBER VINAIGRETTE (GF)
 - MISO EGGPLANT, SPEAR MINT, NEW SEASON ORANGE, SESAME AIOLI (V)
 - CHILLED QUEENSLAND KING PRAWNS WITH CITRUS AIOLI DIPPING SAUCE (GF)
 - CHIPOTLE SPICED CHICKEN, SUPERFOOD FINE SALAD, SHAVED KALE, RED PEPPER, FETA, ACTIVATED ALMONDS (GF)
 - CITRUS MARINATED KING SALMON, AVOCADO JALAPEÑO, PEPPERONATA, BLUE CORN CRISP (GF)
 - ROAST DUCK BREAST, HOISIN SAUCE, BABY GREENS, LIGHT FERMENTED CHILI, CRISPY ONION, ON SPOON (GF)
 - BLACK ANGUS BEEF SIRLOIN WRAPPED PROSCIUTTO HORSERADISH CREAM, FRIED CAPERS ON SOUR DOUGH CRISP
 - ALASKAN KING CRAB, BABY PEA CRUSH, SPICED ORGANIC SEEDS AND GRAINS, SHAVED KALE, DRY CHILI AIOLI ON SHORTCRUST TART
- (ALL COLD CANAPES CAN BE MADE GF)

WARM

- HERBED GREEN PEA, BABY SPINACH, BUFFALO MOZZARELLA RISOTTO BALLS WITH SMOKED PAPRIKA AIOLI, (V)
- DUKKAH SPICED LAMB FILLET, FETA, HEIRLOOM CHERRY TOMATOES, BLACK OLIVE ON FLAT BREAD
- CHIPOTLE SPICED PORK BELLY, AVOCADO SMASH, BLACK BEAN CHERRY TOMATO ON QUESADILLA
- SEARED ATLANTIC SCALLOPS, SMOKED BACON, FINE CUT CELERIAC, CAPER THYME MAYONNAISE, LEMON, TART
- DUCK POTSTICKERS, SHALLOTS, CRISPY ONION PONZU DRESSING IN SPOON
- POPCORN CAULIFLOWER AND CHICKPEAS, ROASTED NAAN BREAD RITA
- CHICKEN AND LEEK HANDMADE PIE, SMOKED CHILI TOMATO RELISH



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SUBSTANTIALS

- SOUTHERN FRIED BUTTERMILK CHICKEN, FINE SLAW, JALAPEÑO, SOFT MILK BUN
- ROASTED BLACK ANGUS BEEF SIRLOIN, THAI SALAD, RICE NOODLES, MINT, LEMONGRASS, BEAN SPROUTS
- MEXICAN SPICED CHICKEN RICE BOWL, ROASTED SWEETCORN, TOMATO, BLACK BEAN SALSA, GUACAMOLE, SALARY
- SEARED KING TASMANIAN SALMON, JAPANESE PICKLES, FINE-CUT BABY BOK CHOY, SUSHI RICE AND NORI SALAD, EDAMAME, CORIANDER
- TIGER PRAWN ORECCHIETTE, TRUSS TOMATOES, SHAVED ZUCCHINI, DRY CHILI, OLIVE OIL, PECORINO
- SLOW COOKED GRASS-FED SUMAC LAMB SHOULDER WITH GNOCCHI, RAINBOW CHARD AND CUCUMBER YOGHURT BOWL
- POACHED TIGER PRAWN ROLL, PICKLED RADISH, ICEBERG LETTUCE, COCKTAIL AIOLI
- MOROCCAN SPICED BUTTER NUT PUMPKIN, SLOW ROASTED VEGETABLES, CHICKPEA STEW, SUMAC, CUCUMBER YOGHURT
- STICKY PORK BELLY XCEL ROLL, PICKLED CARROT, CUCUMBER, CORIANDER, LIGHT CHILLI, VIETNAMESE SOY

DESSERT

- PASSION FRUIT CURD AND FRESH STRAWBERRY CRUSHED COCONUT MERINGUE TART
- SEA-SALT CARAMEL AND BROWNIE CRUMBLE TART
- VALRHONA DARK CHOCOLATE ESPRESSO MOUSSE, CHOCOLATE CRUMBLE
- PROSECCO ROSEWATER MARINATED STRAWBERRIES, WATERMELON, MINT, MERINGUE
- WHIPPED VANILLA BEAN RASPBERRY CHEESECAKE, BLACK SESAME SEED, SHORT BREAD CRUMBLE
- TRIPLE CREAM BRIE, SOUR CHERRY, AND BABY BASIL TART

STATIONS

CAN BE ADDED TO ANY CANAPE OR BUFFET – REFER TO STATIONS MENU



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QUANTUM FOOD MENU

ADD ONS - FOOD STATIONS

STATIONS CAN BE ADDED TO ANY CANAPE OR BUFFET EVENT.

- **SASHIMI STATION - \$27 PER HEAD INC GST**
 - KINGFISH, TUNA, AND FRESH SEASONAL SEAFOOD SERVED RAW AND CARVED TO ORDER
- **DUMPLING BAR - \$25 PER HEAD INC GST**
 - SELECTION OF STEAMED SEAFOOD, MEAT, AND VEGETARIAN DUMPLINGS SERVED WITH A VARIETY OF DIPPING SAUCES
- **OYSTER TASTING STATION - \$30 PER HEAD INC GST**
 - SHOWCASING FRESHLY SHUCKED REGIONAL OYSTERS FROM AROUND AUSTRALIA - SYDNEY ROCK, PACIFIC'S AND FLATS
- **LIVE OYSTER SHUCKING - PRICE ON ENQUIRY**
 - SHUCKED TO ORDER SYDNEY ROCK, PACIFIC, AND FLATS BY CHEF ON BOARD
- **GLAZED HAM STATION - \$23 PER HEAD INC GST**
 - SERVED WARM AND CARVED TO ORDER SERVED WITH MUSTARDS, PICKLES, AND SOFT ROLLS
- **CAVIAR STATION - PRICE ON ENQUIRY**
 - SELECTION OF CAVIARS, ICE BOWL, COMPLETE WITH HOSTESS TO GUIDE THROUGH THE CAVIARS
- **CHARCUTERIE & CHEESE - \$24 PER HEAD INC GST**
 - SELECTION OF CURED AND SMOKED MEATS, CHEESES, PICKLES, AND HOUSE-MADE CHUTNEYS
- **JUST CHEESE - \$22 PER HEAD INC GST**
 - WIDE SELECTION OF BOTH LOCAL AND IMPORTED CHEESES WITH VARIOUS BREADS AND CLASSIC ACCOMPANIMENTS

BUFFET PLATTER MENU

- **GOLD BUFFET PACKAGE - \$110 PER HEAD** (2 X CANAPÉS ON ARRIVAL – REFER TO CANAPE MENU, 2 COLD PLATTERS, 2 WARM PLATTERS, 1 DESSERT PLATTER)
- **PLATINUM BUFFET PACKAGE - \$130 PER HEAD** (3 X CANAPÉS ON ARRIVAL – REFER TO CANAPE MENU, 3 COLD, 3 WARM PLATTERS, 2 DESSERT CANAPES)
- **CHEF CHARGES - \$560 INC GST PER 4 HR CHARTER** \$140 PER HR ADDITIONAL AFTER 4 HRS PUBLIC HOLIDAY FEE 100% CHRISTMAS DAY & 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)



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QUANTUM FOOD MENU

- 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

BUFFET PLATTER

OPTION 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



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QUANTUM FOOD MENU

SEAFOOD BUFFET MENU

\$180 PER PERSON INC GST

CHEF CHARGES - \$560 INC GST PER 4 HR CHARTER \$140 PER HR ADDITIONAL AFTER 4 HRS PUBLIC HOLIDAY FEE 100% CHRISTMAS DAY & 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 SHELLLED), 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 FETA AND HARISSA (GF)
- CRISPY-SKINNED WA CONE BAY BARRAMUNDI WITH SAUTÉED WOMBOK, PICKLED GINGER, AGED SOY AND WILD MUSHROOMS

INCLUDED

- STEAMED NEW POTATOES
- WILD ROCKET, SHAVED PEAR, PECORINO, AGED BALSAMIC DRESSING
- SPICED CAULIFLOWER, CHICKPEAS, RAITA SALAD
- HANDMADE BREAD ROLLS, CULTURED BUTTER



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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
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SEATED MENU

- **PLATED 3 COURSE MENU - \$145.00 INC GST**
- **KIDS MENU - \$43.00 PER HEAD**
- **CHEF CHARGES \$560 INC GST PER 4 HR CHARTER \$90 PER HR ADDITIONAL AFTER 4 HRS PUBLIC HOLIDAY FEE 100% CHRISTMAS DAY & NYE POA**

ENTREE

- PAN SEARED PRAWNS, CELERIAC REMOULADE, RED VEIN SORREL, AND LEMON DRESSING
- ZUCCHINI QUINOA FRITTERS, PEA MINT CREAM, HUNTER VALLEY GOAT'S CHEESE, WATERCRESS
- DE-BONED BABY CHICKEN PROSCIUTTO, FETTA, CHESTNUT MUSHROOM, BROAD BEANS, BROTH
- SEARED SCALLOPS, JERUSALEM ARTICHOKE, CRISP PANCETTA, BABY HERBS
- CURED KINGFISH, PICKLED BABY BEETROOTS, HORSERADISH CREAM FRAICHE, ROE
- WAGYU CARPACCIO, CAPERS, TRUFFLE MAYONNAISE, WILD ROCKET, PECORINO, GRISSINI
- GRILLED RARE YELLOW FIN TUNA, SHAVED FENNEL, ORANGE, AIOLI
- CONFIT WA OCTOPUS, BABY OCTOPUS, RED PEPPER, OLIVE, CHILLI AIOLI

MAIN

- BABY SNAPPER, MUSSELS, CONFIT FENNEL, ZUCCHINI FLOWER, BISQUE
- PEPPERED LAMB LOIN, SLOW COOKED SHOULDER, GLOBE ARTICHOKE, BROAD BEANS, PEAS, JUS
- DE-BONED CORN-FED CHICKEN, SWEET CORN, RED PEPPER, BABY LEEKS, PEARL BARLEY
- HAPUKA FILLET, SQUID, CHORIZO, NETTLE BUTTER, LEMON
- GRASS FED BEEF TENDERLOIN, OX TAIL CIGAR, KING BROWN MUSHROOM, JUS
- BERKSHIRE PORK LOIN, PROSCIUTTO, CRISPY PAVE, MORCILLA, APPLE, JUS
- TWICE- COOKED DUCK LEG, DUCK BREAST, GNOCCHI, KALE, FIG, ORANGE GLAZE



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DESSERT

- DARK CHOCOLATE PAVE, POACHED STRAWBERRY, CREAM FRAICHE, STRAWBERRY ICE CREAM
- SALT CARAMEL, CHOCOLATE SLICE, BANANA FRITTERS, PEANUTS, CHOCOLATE ICE CREAM
- COCONUT PANNA-COTTA, MANGO, CRUMBLE, COCONUT SORBET
- VANILLA CHEESECAKE, MIXED BERRIES, ORANGE CARDAMOM ICE CREAM
- LOCAL AND IMPORTED CHEESES, FIG LOAF, FLAT BREAD, APPLE CHERRY CHUTNEY

KIDS MENU

- MARGARITA PIZZA BITES
 - FREE-RANGE CHICKEN STRIPS, CHIPS, MAYO
 - PENNE BOLOGNESE AND PARMESAN (PLAIN IF NEEDED)
 - VANILLA ICE CREAM, STRAWBERRIES, CRUSHED MERINGUE
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