



## *CANAPÉS MENU*

*8 CANAPÉS \$65 // 10 CANAPÉS \$75 // 15 CANAPÉS \$100*

### *COLD*

- Premium Sydney Rock Oysters, champagne mignonette
- Local prawn bruschetta, chipotle mayo, shiso leaves
- Ruby tuna tartare, sourdough crouton, pickled Spanish onion
- Smoked salmon tartlet, heirloom tomatoes, herbed crème fraiche
- Seared Angus sirloin, coriander green mustard
- Thai style vegetarian rice paper rolls, sweet chili dipping sauce
- Roast vegetable tartlets with avocado mouse, micro herbs
- Smoked chicken breast, sourdough croutons, black garlic aioli, candied walnuts
- Peking duck pancake, chili dipping sauce

### *HOT*

- Truffle and mixed mushroom arancini, black garlic aioli
- Chicken skewers, marinated with preserved lemon and herbs, cumin Yoghurt
- Wagyu beef slider, American cheese, Ketchup
- Curried red lentil pie, tzatziki
- Pork and fennel sausage roll, bush tomato relish
- Broadbean falafel slider, tzatziki, heirloom tomato, caramelized onion
- Sweet potato and cashew empanada, chipotle aioli
- Grilled Local prawn skewer, chimichurri, and lemon
- Ricotta and spinach pastry
- Caramelized onion and goat cheese tartlet
- Glazed pork belly slider, apple slaw, smoked chili aioli

### *DESSERTS*

- Fruit skewers, honey yoghurt
- Strawberry cake pops
- Mini assorted donuts
- Assorted macaroons

## *BUFFET MENU*

### *BBQ BUFFET*

*\$140 PER PERSON*

Cooked on the top deck BBQ, available for groups up to 20 guests

- Lamb skewers, chimichurri sauce
- Free range chicken, marinated with lemon, rosemary, chili, served with Tzatziki
- Market fish, banana leaf, mild jungle curry marinade
- Add on: Grilled lobster tails, black garlic and herb butter (market price)
- Roasted new potatoes, rosemary sea salt
- Rocket, pear, parmesan, crispy prosciutto, Chardonnay vinaigrette
- Quinoa, roasted pumpkin, mint leaves and lemon dressing
- Noodle salad, mint, coriander, chili, Thai basil, shaved savoy cabbage,
- carrots, Spanish onion, Nam Jim dressing
- Sourdough bread, pepe Saya butter, condiments

### *OSCAR 2 BUFFET*

*\$135 PER PERSON*

Minimum 10 guests

- Cooked QLD king Prawns cocktail sauce
  - Sydney rock oysters with mignonette dressing
  - Smoked Huon salmon cappers and herbed cream fraiche
  - Oven baked Atlantic salmon, capers, fennel, lemon butter
  - Roast Black Angus Sirloin, horse radish cream
  - Slow cooked lamb shoulder, red wine jus
  - Rocket, pear, parmesan, crispy prosciutto, Chardonnay vinaigrette
  - Quinoa, roasted pumpkin, mint leaves and lemon dressing
  - Noodle salad, mint, coriander, chili, Thai basil, shaved savoy cabbage, carrots, Spanish onion, Nam Jim dressing
  - Roasted new potatoes, rosemary sea salt
  - Charred broccolini, garlic butter and almonds
  - Assorted petti desserts and cakes
  - Served with sourdough bread and pepe Saya butter, and condiments
- Add on:** Grilled lobster tails, black garlic and herb butter (market price)

## *PLATTER MENU*

*Additional platter offerings and pricing available on request*

### *CHEESE & FRUIT PLATTER – \$250*

Selection of international and Australian cheese, selection of in seasonal fresh fruit, fresh breadbasket, quince paste, lavosh and crackers

### *ANTIPASTO PLATTER – \$350*

Salami, prosciutto, smoked ham, spiced olives, smoked chicken, smoked salmon, pickled onions, Australian cheese selection, breadbasket, quince paste, lavosh and crackers

### *COLD SEAFOOD PLATTER – \$450*

Oysters, cooked QLD prawns, smoked salmon, cured King fish, marinated baby octopus and calamari salad, seasonal salad, lavosh, assorted dipping sauces, lemons