



UCRUISE

GALAXY I

FOOD MENU

CANAPES

GALAXY I CANAPÉ - \$60 PER PERSON

- AVOCADO & PICO DE GALLO BITES (V)
- ASSORTED SUSHI PIECES INCLUDING MAKI & NIGIRI. SOY, WASABI (V, DF)
- TRADITIONAL HERBED VIETNAMESE RICE PAPER ROLLS, PEANUT HOISIN SAUCE (VEGAN, GF, DF)
- FOREST MUSHROOM, PEA & PARMESAN ARANCINI, TRUFFLE AIOLI (V, GF)
- SLOW BRAISED BEEF BRISKET PIES, SMOKY TOMATO RELISH
- MACADAMIA CRUSTED KING PRAWNS, CAVIAR AIOLI
- PROSCIUIO, LEEK & GRUYERE QUICHES, ONION JAM, PARMESAN
- MINI WAGYU CHEESEBURGERS, SECRET SAUCE

CANAPÉ MENU 1 - \$75 PER PERSON

- ROASTED MUSHROOM TARTLET, LEMON THYME, SHAVED PARMESAN (V)
- HANDMADE SUSHI, PICKLED GINGER, SOY SAUCE (GF)
- ARANCINI, SAFFRON & CARAMELISED LEEK, SMOKED FIOR DI LATTE, CHIVE AIOLI (V)
- TWICE COOKED CRISPY CHAT POTATOES, SWEET CHILLI, SOUR CREAM, FRESH CHIVES (GF) (V)
- HANDMADE PORK & PRAWN DIM SIM, CHILLI, LIME & CORIANDER DIPPING SAUCE
- FRESH PEELED AUSTRALIAN KING PRAWN, BOARDWALK COCKTAIL SAUCE, SNOW PEA TENDRIL (GF)
- CHEESEBURGER W/ HOUSE AIOLI, LETTUCE, PICKLES ON A SESAME SEED BUN
- CHICKEN AND LEEK MINI PIES, HOUSE-MADE CHUTNEY

CANAPÉ MENU 2 - \$90 PER PERSON

- KARAAGE FRIED CHICKEN, MISO MAYO, LIME CHEEKS
- TWICE COOKED CRISPY CHAT POTATOES, SWEET CHILLI, SOUR CREAM, FRESH CHIVES (GF) (V)
- ANGUS BEEF TATAKI, SEAWEED WAKAME SALAD, PONZU DRESSING (GF)
- MUSHROOM & BAMBOO SHOOT DUMPLING, GINGER SHALLOT RELISH (V)
- ARANCINI, SAFFRON & CARAMELISED LEEK, SMOKED FIOR DI LATTE, CHIVE AIOLI (V)
- VEGETABLE SPRING ROLLS, SWEET SOY DIPPING SAUCE, SLICED SHALLOTS (V)
- CHICKEN AND LEEK MINI PIES, HOUSE-MADE CHUTNEY
- CHEESEBURGER W/ HOUSE AIOLI, LETTUCE, PICKLES ON A SESAME SEED BUN
- SUBSTANTIAL
 - TASMANIAN SALMON FILLET, WARM POTATO & HERB SALAD, SALSA VERDE (GF)
- DESSERT
 - GELATO CONES (V) A SELECTION OF CHOCOLATE, VANILLA, HAZELNUT, MINT, RASPBERRY, MANGO



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CANAPÉ MENU 3 - \$105 PER PERSON

- ROASTED ARTICHOKE HEARTS, MANCHEGO CREAM, CRISPY KALE, RYE CROSTINI (V)
- MUSHROOM & BAMBOO SHOOT DUMPLING, GINGER SHALLOT RELISH (V)
- NSW SOUTH COAST OYSTERS, CHARDONNAY VINEGAR DRESSING (GF)
- HANDMADE SUSHI, PICKLED GINGER, SOY SAUCE (GF)
- FRESH PEELED AUSTRALIAN KING PRAWN, BOARDWALK COCKTAIL SAUCE, SNOW PEA TENDRIL (GF)
- ARANCINI, SAFFRON & CARAMELISED LEEK, SMOKED FIOR DI LATTE, CHIVE AIOLI (V)
- BATTERED ROCK FLATHEAD FILLET, LILLIPUT CAPER TARTARE, FENNEL FRONDS
- CHICKEN AND LEEK MINI PIES, HOUSE MADE CHUTNEY
- CHEESEBURGER W/ HOUSE AIOLI, LETTUCE, PICKLES ON A SESAME SEED BUN
- SUBSTANTIAL
 - CHICKEN & CHORIZO PAELLA, HEIRLOOM TOMATOES (GF)
- DESSERT
 - BOARDWALK CHOCOLATE BROWNIE, SALTED CARAMEL (V)

CANAPÉ MENU - KIDS 12 YEARS OLD & UNDER - \$45 PER PERSON

- MINI SAUSAGE ROLLS WITH BBQ SAUCE
- CHICKEN BITES WITH TOMATO SAUCE
- KIDS CHEESEBURGER
- KIDS MEATBALLS WITH PASTA
- DESSERT
 - SEASONAL FRUIT SKEWERS (V) (GF)

BUFFET

MAXIMUM 20 GUESTS FOR BUFFET MENUS

BUFFET MENU 1 - \$75 PER PERSON

- **TO START**
 - BOUTIQUE BREAD ROLLS WITH BUTTER (V)
- **SALADS**
 - GARDEN SALAD WITH BALSAMIC DRESSING (V)
 - SPICED COUSCOUS, ROASTED SWEET POTATO WITH FETA, ROCKET AND PINE NUTS (V)
 - CHAT POTATO SALAD WITH FRESH HERBS AND WHOLEGRAIN MUSTARD DRESSING (V)
- **MAINS**
 - BBQ CHICKEN WITH HERB DRESSING
 - FRESH SLICED HAM WITH ASSORTED CONDIMENTS
 - COOKED FRESH PEELED OCEAN TIGER PRAWNS
 - FRESH PACIFIC OYSTERS
- **DESSERT**
 - CHOCOLATE BROWNIE S WITH BERRIES AND CREAM (V) (SERVED CANAPÉ STYLE)



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BUFFET MENU 2 - \$115 PER PERSON

- **CANAPÉS**

- SMOKED EGGPLANT TARTLET (V) CHARRED BABY ONION, SUMAC & FETA
- ARANCINI (V) SAFFRON & MOZZARELLA, CHIVE AIOLI

- **BUFFET**

- SOURDOUGH BREAD, SALTED BUTTER (V)
- CHAT POTATO SALAD, HONEY MUSTARD MAYONNAISE, SPRING ONION (V) (GF)
- HEIRLOOM TOMATO SALAD, CHARRED CORN, SMOKED PAPRIKA & LIME DRESSING (V) (GF) (VGN)
- SPICED KENT PUMPKIN, DUKKHA, TORN MINT, HONEY GREEK YOGHURT DRESSING, BLOSSOMS (V) (GF)
- PUMPKIN RAVIOLI, BROWN BUTTER, WILTED SPINACH, PINE NUTS, PARMESAN & SAGE (V)
- GRILLED RIVERINA BEEF FLANK MB2+, CHIMICHURRI, FINE HERBS (GF)
- BAKED TASMANIAN SALMON, SHAVED ZUCCHINI, LEMON ZEST, BABY RADISH (GF)

- **DESSERT**

- SERVED CANAPÉ STYLE
- BOARDWALK CHOCOLATE BROWNIE, SALTED CARAMEL (V)

BUFFET MENU 3 - \$135 PER PERSON

- **CANAPÉS:**

- GRILLED WILD CAUGHT PRAWN SKEWER, CHARRED PIMENTO SALSA, CHERVIL (GF)
- ARANCINI, SAFFRON & MOZZARELLA, CHIVE AIOLI (V)

- **BUFFET**

- SOURDOUGH BREAD, SALTED BUTTER (V)
- BROCCOLINI SALAD, SNOW PEAS, ORANGE, CHILLI, TOASTED HAZELNUT DRESSING (V) (GF) (VGN)
- GRILLED STONE FRUIT & GOATS CHEESE SALAD, RADICCHIO, TOASTED WALNUTS, LEMON DRESSING (V) (GF)
- ROASTED CHAT POTATOES, FRESH ROSEMARY, CONFIT GARLIC (V) (GF)
- ROASTED CAULIFLOWER SPROUTS, PICKLED SPANISH ONION, CANDY PEPITAS, CHAMOMILE SULTANAS (V) (GF)
- PASTURE FED BERKSHIRE PORK BELLY, CHARRED RED CABBAGE, CRISPY CRACKLING (GF)
- PAN SEARED OCEAN SNAPPER, CHARRED FENNEL, PINE NUT PESTO, YOUNG BASIL (GF)
- THYME & GARLIC FREE RANGE CHICKEN BREAST, BLACKENED LIME, SUMAC YOGHURT DRESSING (GF)



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- **DESSERT**

- SERVED CANAPÉ STYLE
- GELATO CONES (V)
- A SELECTION OF CHOCOLATE, VANILLA, HAZELNUT, MINT, RASPBERRY, MANGO BELGIAN MILK CHOCOLATE GANACHE, CHOCOLATE SHORTBREAD, EDIBLE GOLD LEAF (V)

PLATTERS

PLATTERS ARE DESIGNED FOR 10 PEOPLE PER PLATTER

- **DIP PLATTER - \$125**

- FRESH CRISP CRUDITÉS, GRISSINI AND CRISPBREADS TRIO OF DIPS

- **ANTIPASTO PLATTER - \$125**

- RUSTIC ITALIAN BREADS, GRISSINI AND FLATBREADS
- SEMI DRIED TOMATOES, MARINATED OLIVES, GRILLED EGGPLANT, BELL PEPPERS AND PERSIAN FETTA,
- SMOKED HAM, HOT SOPRESSA SALAMI, AND SAN DANIELE PROSCIUTTO

- **CHEESE PLATTER - \$125**

- SELECTION OF LOCAL CHEESES, DRIED FRUITS, AND ASSORTED CRACKERS

- **SEAFOOD PLATTER - \$500**

- OCEAN COOKED KING PRAWNS WITH DILL AIOLI
- FRESH PACIFIC OYSTERS WITH SHALLOT DRESSING
- FRESH SLICED SMOKED SALMON WITH CAPERS
- BALMAIN BUGS WITH TARTARE SAUCE (SERVED WITH GARDEN SALAD AND BOUTIQUE BREAD ROLLS)

- **PRAWN PLATTER - \$300**

- TIGER PRAWNS, PEELED WITH TAILS ON (SERVED WITH LEMON AND SEAFOOD SAUCE)

- **HAM BUFFET - \$350**

- WHOLE HONEY BAKED SLICED HAM WITH CONDIMENTS (SERVED WITH GARDEN SALAD AND BOUTIQUE BREAD ROLLS)

- **SWEET CANAPÉ PLATTER - \$150**

- PETITE CHOCOLATE BROWNIES
- ASSORTED PETITE MACARONS
- ASSORTED MINI GELATO CONES

- **SEASONAL FRUIT PLATTER - \$125**

- FRESH SEASONAL FRUIT

ALL CANAPÉ MENUS AND BUFFET MENUS #2 AND #3 – MINIMUM SPEND \$1,210

BUFFET MENU #1 – MINIMUM SPEND NOT APPLICABLE

CHEF FEE OF \$475 FOR UP TO 4 HOURS. (\$95 PER EXTRA HOUR) PUBLIC HOLIDAYS \$160 PER HOUR

PUBLIC HOLIDAYS - PLUS 20% ON-TOP OF ENTIRE FOOD SPEND

MAXIMUM 20 GUESTS FOR BUFFET MENUS

PLATTERS MINIMUM SPEND \$500 WHEN THERE IS NO OTHER CATERING. CHEF FEE NOT APPLICABLE