UCRUISE

AQA

FOOD MENU

CANAPE MENU

$80.00 PER PERSON | 3 COLD + 3 HOT + 1 SUBSTANTIAL + 1 DESSERT
$95.00 PER PERSON | 4 COLD + 4 HOT + 1 SUBSTANTIAL + 1 DESSERT
$110.00 PER PERSON | 4 COLD + 4 HOT + 2 SUBSTANTIAL + 1 DESSERT

***ALL MENUS HAVE A REQUIREMENT OF A MINIMUM OF 10 GUESTS**

COLD CANAPE SELECTIONS

- FRESHLY MADE VEGETARIAN VIETNAMESE RICE PAPER ROLLS WITH CRISPY TOFU AND EGG SERVED WITH A PEANUT ANDTAMARIND SAUCE (V, DF, GF, VG)
- MINI TOMATO BRUSCHETTA WITH FRESH BASIL AND OREGANO ON CIABATTA BREAD (V, VG, DF)
- PORK & SHITAKE MUSHROOM SAN CHOY BOW SERVED IN BABY COS LETTUCE CUPS AND CRISPY WONTON (DF, GF)
- CHILLED YAMBA KING PRAWNS SERVED WITH MARIE ROSE SAUCE (GF, DF IF NO SAUCE)
- SYDNEY ROCK OYSTERS SERVED WITH A CHAMPAGNE VINEGAR AND CUCUMBER MIGNONETTE AND PEARLS OF THE SEA (DF, GF)
- GRAVLAX OF NEW ZEALAND ORA KING SALMON WITH DILL, CUCUMBER AND BURNT LEMON CRÈME FRESH ON A SOURDOUGHCROUTON
- BLACKENED CAJUN SPICED YELLOW FIN TUNA SERVED WITH MANGO, PAW PAW AND CORIANDER SALSA (GF)
- SEARED ABROLHOS ½ SHELL SCALLOP SERVED ON VERMICELLI SALAD WITH GINGER, LIME AND LEMONGRASS DRESSING (GF)
- PETITE SHORT CRUST TART, CONFIT HEIRLOOM TOMATO, PAPRIKA SPICED PUMPKIN, SPINACH AND RICOTTA MOUSSE WITH ACARAMELISED ONION JAM (V)
- FILLET OF BEEF TARTAR, BAGUETTE CROUTON DRIZZLED WITH CHERVIL INFUSED OLIVE OIL

HOT CANAPE SELECTIONS

- ARANCINI WITH ROASTED JAP PUMPKIN, BOCCONCINI, BABY SPINACH AND SEMI DRIED TOMATO (V)
- SLOW COOKED BEEF BRISKET STROGANOFF PIES WITH DUCHESS POTATO TOPPING
- SNAPPER & BLUE SWIMMER CRAB THAI STYLE FISH CAKE AND SWEET CHILI DIPPING SAUCE (GF)
- INDONESIAN SATAY CHICKEN SKEWERS WITH SPICY PEANUT AND COCONUT SAUCE (GF, DF)
- 5 SPICE DUCK PANCAKES WITH CUCUMBER, SHALLOTS AND HOISIN SAUCE (DF)

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- CHIMICHURRI KING PRAWN AND CHORIZO SKEWERS (GF)
- MINI BEEF WELLINGTON WITH MUSHROOM DUXELLES SERVED IN A FRESH PUFF PASTRY PARCEL
- KATAIFI WRAPPED HALOUMI CHEESE DRIZZLED WITH HONEY AND PISTACHIO CRUMBLE (V)
- HARISSA SPICED CHICKPEA PATTY SERVED WITH CORIANDER TOMATO SALSA AND AVOCADO MOUSE (V, GF, DF)
- LAMB KOFTA WITH SUMAC & LABNEH TZATZIKI DRESSING (DF IF NO SAUCE)

SUBSTANTIAL CANAPE SELECTIONS

- SOUTHERN FRIED CHICKEN SLIDERS WITH COLESLAW AND CHIPOTLE AIOLI
- PULLED BBQ BRISKET SLIDER WITH COLESLAW AND SMOKED HICKORY
- PECORINO AND HERB CRUSTED LAMB CUTLETS DRIZZLED WITH A MINT CHIMICHURRI
- AUTHENTIC THAI RED CURRY WITH CHICKEN SERVED WITH ASIAN GREENS & JASMIN RICE (DF)
- SEARED SALMON SERVED WITH VERMICELLI ASIAN NOODLE SALAD (V OPTION, GF, DF)
- CHARGRILLED VEGETABLE MEDLEY CONSISTING OF EGGPLANT, ZUCCHINI, PEPPERS AND FIELD MUSHROOM RESTING ON A NAPOLITANA SAUCE (V, DF)
- HOMEMADE ROASTED PUMPKIN & RICOTTA RAVIOLI SERVED ON A SAGE AND BURNT BUTTER SAUCE (V)
- GARLIC KING PRAWNS SAUTÉED IN A CHAMPAGNE CREAM SAUCE SERVED ON A BED OF PILAF RICE

DESSERT CANAPE SELECTIONS

- SEASONAL FRESH FRUIT PLATTERS
- CHEFS SELECTION OF PETIT FOURS
- A SELECTION OF FINE AUSTRALIAN CHEESE SERVED WITH DRIED FRUIT AND DELI STYLE CRACKERS

PLEASE INCORPORATE YOUR GUESTS DIETARY REQUIREMENTS IN YOUR MENU SELECTION
*PLATTERS MAY BE ORDERED IN ADDITION TO THE CANAPE MENU SUBSTANTIAL

APPROPRIATE MENU ITEMS ARE HALAL FRIENDLY
AOC 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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PLATTER OPTIONS

GRAZING STATION - $30 PER PERSON

- FINE AUSTRALIAN AND EUROPEAN HARD AND SOFT CHEESES, DRIED FRUIT, QUINCE PASTE, ASSORTED NUTS, SEASONAL EXOTIC FRUITS, ARTISAN BREAD, GRISSINI AND CRACKERS, PROSCIUTTO DE PARMA, SOPRESSA, BRESAOLA, PANCETTA AND GRILLED SPANISH CHORIZO, CHEF'S HOUSE-MADE DIP SELECTIONS
- CHAR-GRILLED EGGPLANT, ROAST CAPSICUM, GRILLED FIELD MUSHROOM, CONFIT HEIRLOOM TOMATO, MARINATED ARTICHOKES, DOLMADES, GARLIC-INFUSED BLACK AND GREEN OLIVES, GRILLED HALLOUMI, MARINATED FETA, ZUCCHINI FRITTATA, ARANCINI WITH PUMPKIN SEMI-DRIED TOMATO
- ROQUETTE JAP PUMPKIN ORECCHIETTE WITH GOAT'S CHEESE, CARAMELIZED ONION, AND SOY TOASTED NUTS; CAPRESE SALAD OF PLUM TOMATO BOCCONCINI PESTO; ROASTED PINE NUTS
- MESCULIN SALAD MIX WITH CRANBERRY, PECORINO AND WHITE BALSAMIC GLAZE

OYSTER AND PRAWN BAR - $32 PER PERSON

(3 OYSTERS + 4 KING PRAWNS PER PERSON)

- A SELECTION OF FRESHLY SHUCKED SYDNEY ROCK AND PACIFIC OYSTERS SERVED WITH A SELECTION OF CONDIMENTS, LEMON, ASIAN SHALLOT VINAIGRETTE OR SPICED TOMATO AND CAPER SALSA WITH OCEAN KING PRAWNS SERVED WITH FRESH LEMON AND AIOLI WITH CONDIMENTS

FRESH COLD SEAFOOD PLATTER - $85 PER PERSON

(SEAFOOD SELECTION MAY CHANGE DEPENDENT ON SEASON)

- SELECTION OF SEAFOOD FRESH FROM THE SYDNEY FISH MARKETS, INCLUDING KING PRAWNS, SYDNEY ROCK OYSTERS, SMOKED SALMON, SCALLOPS, BUG TAILS, BLUESWIMMERCRAB DRESSED WITH PARSLEY, LEMON AND GARLIC BUTTER AND SERVED WITH TOASTED SOURDOUGH, SEAFOOD AND TARTARE SAUCES

SEASONAL CHEESE AND FRUIT PLATTER- $20 PER PERSON

- SELECTION OF FINE AUSTRALIAN CHEESE & SEASONAL FRUITS SERVED WITH DRIED FRUIT, GOURMET GRISSINI, CRACKERS AND WALNUT BREAD

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HONEY BAKED HAM STATION - $20 PER PERSON

- WHOLE HONEY BAKED HAM SLICED AND SERVED WITH FRESHLY BAKED DAMPER STYLE BREAD ROLLS, CONDIMENTS, RELISHES, VARIOUS MUSTARDS + MORE

RUSTIC CAJUN STATION - $25 PER PERSON

- WHOLE HONEY BAKED HAM SLICED AND SERVED WITH FRESHLY BAKED DAMPER STYLE BREAD ROLLS, CONDIMENTS, RELISHES, VARIOUS MUSTARDS + MORE

DESSERT STATION - $20 PER PERSON

- SELECTION OF CHOCOLATE MOUSSE CUPS WITH CHANTILLY CREAM, VANILLA BEAN CRÈME BRÛLÉE, TIRAMISU, STICKY DATE PUDDING, PETITE CAKES

CHEF'S SHARED PLATTERS

AVAILABLE FOR LESS THAN 10 GUESTS

$350 | 2 GUESTS
$140 PER PERSON THEREAFTER

PLATTER INCLUSIONS

- LEMON AND HERB CRUSTED SALMON FILLET SERVED WITH A HOLLANDAISE SAUCE AND GRILLED ASPARAGUS
- PLATTERS OF FRESH TIGER PRAWNS ACCOMPANIED WITH SEAFOOD AIOLI (GF)
- SYDNEY ROCK OYSTERS WITH CHAMPAGNE AND VINAIGRETTE AND PEARLS OF THE SEA (2 PER PERSON)
- DILL, RED ONION, AND CAPER BERRY POTATO SALAD (V)
- ROCKET, PEAR AND PARMESAN SALAD DRESSED IN A BALSAMIC REDUCTION (V)
- A SELECTION OF BOUTIQUE ROLLS WITH BUTTER PORTIONS

CHOICE OF

- RIB EYE FILLET WITH DUXELLES FIELD MUSHROOMS, CONFIT TOMATO AND RED WINE JUS WITH ROASTED CHAT POTATOES
- SUCCULENT OVEN BAKED CHICKEN MARINATED WITH CAJUN AND LEMON JUICE, SERVED WITH A PARSLEY GARNISH (GF)

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FOOD MENU

TO FINISH

- A SELECTION OF FINE AUSTRALIAN CHEESE SERVED WITH FRESH AND DRIED FRUIT WITH DELI STYLE CRACKERS
- TEA, HERBAL TEAS AND COFFEE

**IF YOU PREFER SOMETHING SWEET, PLEASE LET US KNOW!

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

SUMMER BUFFET

$80 PER PERSON
***ALL MENUS HAVE A REQUIREMENT OF A MINIMUM OF 10 GUESTS**

ON ARRIVAL

- ASSORTMENT OF CHEF SELECTION CANAPES

STARTERS

- CHEFS SPECIAL ANTIPASTO PLATTER OF CURED MEATS, A SELECTION OF CHEESES, DIPS AND ROASTED VEGETABLES, ROAST PUMPKIN, BOCCONCINI AND BABY SPINACH ARANCINI (V)

WARM BUFFET

- SUCCULENT OVEN BAKED CHICKEN MARINATED WITH CAJUN AND LEMON JUICE, SERVED WITH A PARSLEY GARNISH (GF)
- STRIP LOIN DUXELLES FIELD MUSHROOMS, CONFIT TOMATO AND RED WINE JUS WITH ROASTED CHAT POTATOES

SEAFOOD

- LEMON AND HERB CRUSTED MARKET FISH FILLET SERVED WITH A HOLLANDAISE SAUCE AND GRILLED ASPARAGUS
- PLATTERS OF FRESH TIGER PRAWNS ACCOMPANIED WITH SEAFOOD AIOLI (GF)

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SALADS

- DILL, RED ONION, AND CAPER BERRY POTATO SALAD (V)
- CAPRESE SALAD OF TOMATO, BOCCONCINI AND FRESH BASIL (V)
- ROCKET, PEAR AND PARMESAN SALAD DRESSED IN A BALSAMIC REDUCTION (V)

A SELECTION OF BOUTIQUE ROLLS WITH BUTTER PORTIONS

TO FINISH

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

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BUFFET MENU 1

$110 PER PERSON
***ALL MENUS HAVE A REQUIREMENT OF A MINIMUM OF 10 GUESTS**

ON ARRIVAL

- ASSORTMENT OF CHEF SELECTION CANAPES

STARTERS

- CHEFS SPECIAL ANTIPASTO PLATTER OF CURED MEATS, A SELECTION OF CHEESES, DIPS AND ROASTED VEGETABLES, ROAST PUMPKIN, BOCCONCINI AND BABY SPINACH ARANCINI (V)

WARM BUFFET

- SUCCULENT OVEN BAKED CHICKEN MARINATED WITH CAJUN AND LEMON JUICE, SERVED WITH A PARSLEY GARNISH (GF)
- RIB EYE FILLET WITH DUXELLES FIELD MUSHROOMS, CONFIT TOMATO AND RED WINE JUS WITH ROASTED CHAT POTATOES

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FOOD MENU

SEAFOOD

- LEMON AND HERB CRUSTED SALMON FILLET SERVED WITH A HOLLANDAISE SAUCE AND GRILLED ASPARAGUS
- PLATTERS OF FRESH TIGER PRAWNS ACCOMPANIED WITH SEAFOOD AIOLI (GF)
- SYDNEY ROCK OYSTERS WITH CHAMPAGNE AND VINAIGRETTE AND PEARLS OF THE SEA (2 PER PERSON)

SALADS

- DILL, RED ONION, AND CAPER BERRY POTATO SALAD (V)
- CAPRESE SALAD OF TOMATO, BOCCONCINI AND FRESH BASIL (V)
- ROCKET, PEAR AND PARMESAN SALAD DRESSED IN A BALSAMIC REDUCTION (V)

A SELECTION OF BOUTIQUE ROLLS WITH BUTTER PORTIONS

TO FINISH

- SEASONAL FRESH FRUIT PLATTERS
- A SELECTION OF FINE AUSTRALIAN CHEESE SERVED WITH DRIED FRUIT AND DELI STYLE CRACKERS
- CHEF'S SELECTION OF HOUSE DESSERTS MADE FRESH ON BOARD DAILY
- TEA, HERBAL TEAS AND COFFEE

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BUFFET MENU 2

$145 PER PERSON
***ALL MENUS HAVE A REQUIREMENT OF A MINIMUM OF 10 GUESTS**

ON ARRIVAL

- ASSORTMENT OF CHEF SELECTION CANAPES

STARTERS

- ROAST PUMPKIN, BOCCONCINI AND BABY SPINACH ARANCINI (V)
- CHEFS SPECIAL ANTIPASTO PLATTER OF CURED MEATS A SELECTION OF CHEESES, DIPS AND ROASTED VEGETABLES

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FOOD MENU

WARM BUFFET

- RIB EYE FILLET WITH DUXELLES FIELD MUSHROOMS, CONFIT TOMATO AND RED WINE JUS WITH ROASTED CHAT POTATOES
- SUCCULENT OVEN BAKED CHICKEN MARINATED WITH CAJUN AND LEMON JUICE, SERVED WITH A PARSLEY GARNISH (GF)

SEAFOOD

- SOUTH AUSTRALIAN LIVE MUSSELS WITH COCONUT, LEMON GRASS AND FRESH CORIANDER
- LEMON AND HERB CRUSTED SALMON FILLET SERVED WITH A HOLLANDAISE SAUCE AND GRILLED ASPARAGUS
- FRESH LOBSTER WITH GARLIC LEMON AND DILL BUTTER SAUCE
- SEARED HARVEY BAY SCALLOP SERVED ON A BED OF VERMICELLI SALAD WITH GINGER AND LIME DRESSING
- FRESH TIGER PRAWNS ACCOMPANIED WITH HERB AND LEMON AIOLI
- SYDNEY ROCK OYSTERS WITH CHAMPAGNE AND VINAIGRETTE AND PEARLS OF THE SEA (3 PER PERSON)

SALAD

- DILL, RED ONION AND CAPER BERRY POTATO SALAD (V)
- CAPRESE SALAD OF TOMATO, BOCCONCINI AND FRESH BASIL (V)
- ROCKET, PEAR AND PARMESAN SALAD DRESSED IN A BALSAMIC REDUCTION (V)
- A SELECTION OF BOUTIQUE ROLLS WITH BUTTER PORTIONS

TO FINISH

- TEA, HERBAL TEAS AND COFFEE
- SEASONAL FRESH FRUIT PLATTERS
- CHEF'S SELECTION OF HOUSE DESSERTS MADE FRESH ON BOARD DAILY
- A SELECTION OF FINE AUSTRALIAN CHEESE SERVED WITH DRIED FRUIT AND DELI STYLE CRACKERS

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