



UCRUISE

ARISTON

FOOD MENU

CANAPE MENU 1

\$ 49.00 PER PERSON, INCLUDING GST. RECOMMENDED FOR 2-HOUR CHARTERS ONLY.

- KING PRAWN SALAD WITH SHALLOT AND DILL ON EDIBLE SPOON (GF)
- CORN AND ZUCCHINI FRITTER WITH AVOCADO, TOMATO, AND ESCHALOT SALSA (VE, GF)
- PEKING DUCK PANCAKE WITH SPRING ONION, CUCUMBER, AND HOISIN
- TORCHED SALMON FILLETON PAN FRIED RICE CAKE WITH WASABI MAYONNAISE AND SWEET SOY (GF)
- THAI CHICKEN GLOBE WITH MISO BUTTER AND CRISP SHALLOTS (GF)
- POLENTA AND TRUFFLECHIPS WITH SHAVED PARMESAN AND CHIVES (V, GF)

CANAPE MENU 2

\$ 72.00 PER PERSON, INCLUDING GST. RECOMMENDED FOR 3 - 4 HOUR CHARTERS.

CANAPE

- FRESH TUNA TARTARE ON EDIBLE SPOON WITH LIME AND CAPER STEAMED PORK GYOZA POT STICKER DUMPLING
- BENGAL SPICED CAULIFLOWER FRITTI WITH LEMON DIP (VE, GF) FRAGRANT LAMB KOFTA W SUMAC & HONEY YOGHURT (GF)
- PORCINI MUSHROOM ARANCINI BALL WITH BASIL MAYO (V, GF) CLASSIC BEEF AND POTATO PIE
- SERVED IN A SMALL BOWL OR NOODLE BOX
 - BUTTERCHICKEN CURRY WITH STEAMED BASMATI RICE AND CRISP SHALLOTS (GF)
 - MINI POKE BOWLS WITH SALMON OR TUNA, PICKLED CARROT, CRISP RADISH, AND EDAMAME (GF, V-OPTION)

SWEET CANAPE

- MINI PAVLOVA WITH FRESH CREAM AND SUMMERBERRIES (V, GF)

CANAPE MENU 3

\$ 85.00 PER PERSON, INCLUDING GST. RECOMMENDED FOR 4 HOUR CHARTERS.

CANAPE

- KINGFISH CEVICHE SERVED ON AN EDIBLE SPOON
- PEKING DUCK PANCAKES WITH SPRING ONION, CUCUMBER AND HOISIN SAUCE
CORN AND ZUCCHINI FRITTER WITH AVOCADO, LIME AND CORIANDER SALSA (VE, GF)
- TEMPURA PRAWN SKEWER WITH PONZU DIP AND GREEN SHALLOTS ALOO BONDA
INDIAN POTATO FRITTERS WITH GREEN CHILLI YOGHURT (VE, GF)



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F O O D M E N U

- KARAAGE CHICKEN WITH KEWPIE MAYONNAISE AND TOGARASHI SPRINGPEA, THYME AND MANCHEGO RISOTTOBALL WITH OLIVEMOUSSE (V, GF)
- TERIYAKI CHICKEN AND PICKLED SLAW SLIDER WITH SIRACHA MAYO
- SERVED IN A SMALL BOWL OR NOODLE BOX
 - SLOW ROAST 12 HOUR LAMB SHOULDER WITH CREAMY MASH AND SAUTÉED MUSHROOMS JUS (GF)
 - FILLET OF ROCK LING WITH GINGER AND SHALLOTS IN MASTER STOCK AND STEAMED RICE

SWEET CANAPÉ

CHEFS' SELECTION OF SUMMER DESSERTS (V)

ADDITIONAL ITEMS

\$ 12.00 PER ITEM, PER PERSON, INCLUDING GST. SERVED IN A SMALL BOWL OR NOODLE BOX.

- MINI POKE BOWLS WITH SALMON OR TUNA, PICKLED CARROT, CRISP RADISH, AND EDAMAME (GF, V-OPTION)
- BEER BATTERED FLATHEAD GOUGONS WITH TARTARE SAUCE AND CHIPS
- THAI GREEN CHICKEN CURRY WITH FRAGRANT RICE AND CRISP SHALLOTS (GF)
- BUTTER CHICKEN CURRY WITH STEAMED BASMATI RICE AND CRISP SHALLOTS (GF)
- SLOW COOKED PORK RAGOUT WITH WILD MUSHROOMS, GARLIC MASH, GREMOLATA (GF)
- SRI LANKAN EGGPLANT AND POTATO CURRY WITH FRAGRANT RICE AND FRESH COCONUT SAMBAL (VE, GF)
- BRAISED BEEF BOURGUIGNON WITH ROOT VEGETABLES AND PARISIENNE MASH (GF)
- THAI RED SALMON CURRY WITH JASMINE RICE AND LYCHEE, KAFFIR LIME AND CHILLI SALSA (GF)
- FILLET OF ROCK LING WITH GINGER AND SHALLOTS IN 8-HOUR MASTER STOCK AND STEAMED RICE
- CHAR SUI PORK WITH VEGAN FRIED RICE AND FRIED ESCHALLOTS

PLATTERS

- **OYSTER PLATTER - \$175.00** PER HAM, INCLUDING GST, RECOMMENDED FOR 10 PEOPLE
 - 24 X FRESH PACIFIC OR SYDNEY ROCK OYSTERS WITH SHALLOT AND CITRUS DRESSING (VE, GF)
- **PRAWN PLATTER - \$200.00** PER HAM, INCLUDING GST, RECOMMENDED FOR 10 PEOPLE
 - 30 X OCEAN COOKED KING PRAWNS CRACKED PEPPER AND LEMON (GF)



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- **PRAWN AND OYSTER PLATTER - \$400.00**, INCLUDING GST, RECOMMENDED FOR 10 PEOPLE
 - 24 X FRESH PACIFIC OYSTERS OR SYDNEY ROCK OYSTERS (VE, GF) 30 X OCEAN COOKED KING PRAWNS PEELED (GF)
 - 300G SEAWEED SALAD WITH MISO DRESSING (VE, GF) WITH FRESH LEMON AND LIME WEDGES SELECTION OF SAUCES
- **SEAFOOD PLATTER - \$660.00**, INCLUDING GST, MINIMUM 10 PEOPLE (CAN BE ORDERED IN MULTIPLES OF 10 ONLY)
 - 24 X OCEAN COOKED KING PRAWNS | 24 X FRESH PACIFIC OYSTERS, 2 X BLUE SWIMMER CRAB | 5 X BALMAIN BUGS ½ CUT,
 - 250G SMOKED SALMON WITH SHAVED SPANISH ONIONS, CAPERS, FRESH LEMON AND LIME WEDGES SELECTION OF SAUCES
- **HAM BUFFET - \$475.00** PER HAM, INCLUDING GST
 - WHOLE GUINNESS AND HONEY BAKED HAM WITH CONDIMENTS AND BOUTIQUE BREAD ROLLS
- **ANTIPASTO PLATTER - \$200.00**, INCLUDING GST, MINIMUM 10 PEOPLE (CAN BE ORDERED IN MULTIPLES OF 10 ONLY)
 - RUSTIC ITALIAN BREADS, GRISSINI AND FLATBREADS [INCLUDING GF OPTIONS]
 - OVEN BAKED SEMI DRIED TOMATOES, MARINATED GREEN OLIVES,
 - GRILLED EGGPLANT AND ZUCCHINI, DOLMADES, CORNICHONS, MARINATED ARTICHOKEs, PERSIAN FETTA, HOT SOPRESSA SALAMI AND SAN DANIELLE PROSCIUTTO, SHAVED BONE HAM
- **CHEESE PLATTER - \$200.00**, INCLUDING GST, MINIMUM 10 PEOPLE (CAN BE ORDERED IN MULTIPLES OF 10 ONLY)
 - SELECTION OF THREE CHEESES, FRESH AND DRIED FRUITS, QUINCE PASTE AND ASSORTED CRACKERS [INCLUDING GF OPTIONS]

GF – GLUTEN FREE | V – VEGETARIAN | VE – VEGAN

PLEASE NOTE: WHEN ORDERING PLATTERS ONLY, A \$130.00 DROP OFF FEE WILL APPLY.
ALL CHARTERS WILL ATTRACT A CHEF CHARGE OF \$430 FOR A 4-HOUR CHARTER. EACH ADDITIONAL HOUR IS \$100

*PUBLIC HOLIDAY CHEF RATES APPLY.



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FOOD MENU

BUFFET MENU 1

SERVED AS A SIDE OR TABLE BUFFET

\$ 120.00 PER PERSON, INCLUDING GST.

CANAPÉ

- PEKING DUCK PANCAKE WITH SPRING ONION, CUCUMBER AND HOISIN SAUCE
- CORN AND ZUCCHINI FRITTER WITH AVOCADO, TOMATO AND ESCHALOT SALSA (VE, GF)
- SPRING PEA, THYME AND MANCHEGO RISOTTO BALL WITH OLIVE MOUSSE (V, GF)

BUFFET

- ASSORTED BOUTIQUE BREAD ROLLS WITH BUTTER (V)
- CHILLED PACIFIC OYSTERS WITH SHALLOT AND CITRUS DRESSING [2 PER PERSON] (GF)
- FRESH KING PRAWNS DILL AND LIME AIOLI [3 PER PERSON] (GF)
- CHERMOULA BRUSHED BARRAMUNDI LEMONGRASS BUTTER SAUCE (GF)
- GREEK ROASTED CHICKEN PIECES WITH LEMON ORGANIC DRESSING (GF)
- SLOW ROAST 12-HOUR LAMB SHOULDER WITH CARAMELISED SHALLOTS AND BUTTON MUSHROOMS, JUS (GF) SIDES
- INSALATA OF FINELY SHAVED CABBAGE, ITALIAN PARSLEY, PINE NUT AND RAISIN WITH GRATED PECORINO (V, GF)
- CRISP BROCCOLINI SALAD WITH CHILLI AND BABY CAPERS (VE, GF)
- COCKTAIL POTATO SALAD WITH AND GRAIN MUSTARD AND HERB VINAIGRETTE (VE, GF)

DESSERT

- CHEFS' SELECTION OF SUMMER DESSERTS (V, VE, GF)

BUFFET MENU 2

SERVED AS A SIDE OR TABLE BUFFET

\$ 145.00 PER PERSON, INCLUDING GST.

CANAPÉ

- FRESH TUNA TARTARE ON EDIBLE SPOON WITH LIME AND CAPER
- PEKING DUCK PANCAKE WITH SPRING ONION, CUCUMBER AND HOISIN SAUCE
- BENGAL SPICED CAULIFLOWER FRITTI WITH LEMON DIP (VE, GF)

BUFFET

- ASSORTED BOUTIQUE BREAD ROLLS WITH BUTTER (V)
- OCEAN COOKED KING PRAWNS WITH DILL AIOLI [3 PER PERSON] (GF)
- FRESH PACIFIC OYSTERS WITH SHALLOT AND FINGER LIME DRESSING [2 PER PERSON] (VE, GF)
- SMOKED TASMANIAN SALMON WITH FINE ESCHALLOTS, CHIVES, LEMON AND BABY CAPERS (GF)



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F O O D M E N U

- BBQ SALMON FILLETS WITH FRESH ROCKET AND SALSA VERDI (GF)
- PAN FRIED CHICKEN SUPREMEMARINATED IN SAGE, LEMON ZEST AND CHILLI (GF)
- WHOLE ROASTED BEEF FILLET WITH RED WINE AND ROSEMARY JUS (GF) SIDES
- ROCKET, PEAR AND PARMESAN SALAD WITH BALSAMIC GLAZE AND EXTRA VIRGIN OLIVE OIL (V, GF, VE)
- CAULIFLOWER STEAKS WITH POMEGRANATE, FETTA AND FRESH CHIMICHURRI DRESSING (V)
- KIPFLER POTATO SALAD WITH FRESH HERBS AND CRISP SHALLOTS AND LIGHT MUSTARD DRESSING (V, GF, VE)

DESSERT

- CHEFS' SELECTION OF SUMMER DESSERTS (V, VE, GF)

GF – GLUTEN FREE | V – VEGETARIAN | VE – VEGAN

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