



UCRUISE

ECLIPSE

FOOD MENU

CANAPE MENU

MINIMUM SPEND **\$48 PER PERSON**

MEAT - \$10 PER ITEM (2 PER SERVE)

- SLOW-COOKED LAMB SHOULDER
- HONEY SOY CHICKEN TENDERLOIN KEBAB WITH BLACK SESAME SEED
- RIPPED SERRANO HAM
- FRAGRANT MEDITERRANEAN LAMB BACKSTRAP KEBAB
- LAMB KOFTA
- RARE ROAST BEEF
- BEEF WELLINGTON
- TANDOORI CHICKEN
- TANDOORI AND NATURAL YOGHURT CHICKEN
- BBQ DUCK TARTLETS
- CHARGRILLED MEATBALLS
- CLASSIC PEKING DUCK PANCAKE

SEAFOOD

\$7 PER ITEM (2 PER SERVE)

- PRAWN AND CHIVE GYOZA
- MIXED SUSHI AND NIGIRI
- CRISPY PRAWN TWISTS

\$9 PER ITEM (2 PER SERVE)

- PAN-FRIED SCALLOPS
 - CRISPY TEMPURA TIGER PRAWN
 - FLAME GRILLED TERIYAKI SALMON BROCHETTE
 - SALMON GRAVLAX TARTLET
 - CRAB PANCAKE
 - FRESHLY SHUCKED ROCK OYSTERS
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VEGETARIAN

\$7 PER ITEM (2 PER SERVE)

- GOOEY BRIE TARTLET
- ZUCCHINI FLOWER
- BRUSCHETTA
- ROAST PUMPKIN TARTLET
- MUSHROOM AND MOZZARELLA ARANCINI
- CHARGRILLED CAPSICUM TARTLET
- MOROCCAN SPICED CAULIFLOWER SALAD

\$9 PER ITEM (2 PER SERVE)

- EMPANADA
- MIXED MUSHROOM & HERB RAGU
- PAN-FRIED GOATS CHEESE AND ROAST PEAR
- PAKORA OF CAULIFLOWER
- CHILLED WATERMELON
- ROASTED BEETROOT TARTLET
- VIETNAMESE RICE PAPER ROLLS

DESSERTS

\$7 PER ITEM (2 PER SERVE)

- TARTLETS
- HOT CHURROS

\$9 PER ITEM (2 PER SERVE)

- GELATISSIMO BAMBINO CONES
 - DESSERT POPS
 - CHOCOLATE ÉCLAIR
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BANH MI - \$8 PER ITEM (1 PER SERVE)

- SMOKEY PULLED PORK
 - SHREDDED BEEF
 - FALAFEL
 - CHIPOTLE CHICKEN
 - GARLIC KING PRAWNS
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SLIDERS - \$8 PER ITEM (1 PER SERVE)

- PRIME BEEF SLIDER
 - PULLED PORK
 - SPICED LAMB FILLET
 - CHARGRILLED HALOUMI
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DELUXE - \$10 PER ITEM (1 PER SERVE)

HOT

- SAFFRON AND FENNEL RISOTTO
- SOUTHERN INDIAN STYLE VEGETABLE CURRY
- CLASSIC BEER BATTERED FLATHEAD FILLETS
- SAFFRON AND FENNEL RISOTTO
- SOUTHERN INDIAN STYLE VEGETABLE CURRY
- CLASSIC BEER BATTERED FLATHEAD FILLETS
- CHU CHEE CURRY

COLD

- THAI SALAD ((BEEF OR CHICKEN)
 - KING PRAWNS
 - ROASTED ASPARAGUS
 - OCEAN TROUT
 - BBQ DUCK SALAD
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BUFFET MENUS

CLASSIC BUFFET - \$59 PER PERSON

CANAPES ON ARRIVAL

- MIXED SUSHI AND NIGIRI
- CRISPY PRAWN TWIST WITH FRESH CHILLY AND SOY

BUFFET

- MUSTARD & PEPPER GLAZED BEEF SIRLOIN, MERLOT & ESCHALOT JUS (GF)
- CORN FED CHICKEN BREAST, CREAMY LEMON AND CHIVE SAUCE (GF)

ACCOMPANIMENTS

- ROASTED CHAT POTATOES, SEA SALT, ROSEMARY & GARLIC & EXTRA VIRGIN OLIVE OIL (V, GF, DF)
- STEAMED BABY BEANS W LEMON, CHILLI & GARLIC (GF)
- ROCKET, PEAR & PARMESAN SALAD, WHITE BALSAMIC VINAIGRETTE (V, GF)
- BABY SPINACH, FETTA, SEMI DRIED TOMATO, PINENUTS, CITRUS DRESSING (V, GF)
- FRESH BAKED LAURENT PATISSERIE MINI BAGUETTES

DESSERT

- CRISPY CHURROS WITH CHOCOLATE DIPPING SAUCE AND FRESH STRAWBERRIES

OPTIONAL UPGRADE \$8PP

- SMOKED SALMON WITH DILL AND BABY CAPERS

PREMIUM BUFFET - \$75 PER PERSON

CANAPES ON ARRIVAL

- MIXED SUSHI AND NIGIRI WITH WASABI AND SOY
- ZUCCHINI FLOWER WITH TOMATO RELISH
- RARE ROAST BEEF SERVED WITH BALSAMIC BEETROOT RELISH & HORSERADISH CREAM

BUFFET

- LAMB NOISSETTE, MINTED YOGHURT (GF)
- CORN FED CHICKEN BREAST, CREAMY LEMON AND CHIVE SAUCE (GF)
- CRISP-SKIN CONE BAY BARRAMUNDI FILLETS, FRESH CHILLI, LIME AND CORIANDER (GF)
- QUEENSLAND TIGER PRAWNS WITH AIOLI AND LEMONS (GF)



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BUFFET MENUS

ACCOMPANIMENTS

- ROASTED CHAT POTATOES, SEA SALT, ROSEMARY & GARLIC & EXTRA VIRGIN OLIVE OIL (V, GF, DF)
- STEAMED BABY BEANS W LEMON, CHILLI & GARLIC (GF)
- ROCKET, PEAR & PARMESAN SALAD, WHITE BALSAMIC VINAIGRETTE (V, GF)
- BABY SPINACH, FETTA, SEMI DRIED TOMATO, PINENUTS, CITRUS DRESSING (V, GF)
- GLASS NOODLE SALAD, CARROT, CORIANDER, MINT, SESAME, LIME & CHILLI DRESSING (V, DF, GF)
- FRESH BAKED LAURENT PATISSERIE MINI BAGUETTES

DESSERT

- PORTUGUESE CUSTARD TARTS

OPTIONAL UPGRADE \$8PP

- SMOKED SALMON WITH DILL AND BABY CAPERS
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SET MENUS

SEATED SET MENU - \$94 PER PERSON (MAX 90 GUESTS)

CHOICE OF 3 CANAPÉS TO START

- GRILLED RARE YELLOWFIN TUNA (GF) WITH SHAVED FENNEL, ORANGE, AIOLI
- TEMPURA PRAWN WITH SWEET CHILLI AND SOY DIPPING SAUCE
- SMOKED SALMON ROULADE WITH CREAM CHEESE AND CHIVE
- CHICKEN, EGG & MAYO REMOULADE ON POTATO ROSTI TOPPED WITH DILL
- PEKING DUCK PANCAKE WITH CUCUMBER AND HOISIN SAUCE
- MEDITERRANEAN LAMB KEBAB WITH TZATZIKI
- BAKED FOREST MUSHROOM TARTLET (V) WITH TRUFFLE OIL
- MUSHROOM AND MOZZARELLA ARANCINI WITH ROASTED TOMATO SALSA
- FRESHLY SHUCKED SYDNEY ROCK OYSTERS WITH A POMEGRANATE VINAIGRETTE
- HEIRLOOM TOMATO BRUSCHETTA TARTLET WITH CARAMALISED BALSAMIC

CHOICE OF TWO MAIN COURSES

- WILD MUSHROOM RAVIOLI
- PAN-SEARED PINK LADY SNAPPER FILLET (GF) WITH FENNEL, PARSNIP CHIPS, PICKLED BEETROOT & SOFT HERBS
- OAKLEIGH RANCH EYE \$10 FILLET (GF, DF) WITH TWICE-COOKED POTATO GRATIN. MADEIRA JUS, MAPLE MUSTARD & CONFIT DUCK



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F O O D M E N U

SET MENUS

- PETALUMA OCEAN TROUT FILLET (GF) WITH CRISPY SKIN, PANCETTA, KING EDWARD MUSHROOMS, BROCCOLINI AND BABY CARROTS
- SLOW ROASTED AMELIA PARK FREE RANGE LAMB RACK WITH POTATO FONDANT, MADEIRA REDUCTION, LIGHT JUS & BUTTER POACHED BEANS

ACCOMPANIMENTS

- EACH TABLE WILL BE SERVED WITH A MIXED SALAD AND FRESH BAKED LAURENT PATISSERIE MINI BAGUETTES

DESSERT

- OPTION 1 -GELATISSIMO BAMBINO CONES (SERVED ON DRY ICE) - ASSORTED FLAVOURS: AFTER DINNER MINT, SALTED CARAMEL, APPLE CRUMBLE, BACIO, CHOC-DIPPED STRAWBERRY, ESPRESSO
 - OPTION 2 - FRUIT TARTS - SWEET TART SHELL IS LINED WITH CHOCOLATE THEN FILLED WITH PATISSERIE CREAM BEFORE BEING TOPPED WITH A SELECTION OF EXOTIC FRUITS
 - CHEESE PLATTERS - A SELECTION OF FINE AUSTRALIAN CHEESES WITH FIG PASTE, LAVOSH. FLATBREADS, AND FRESH & DRIED FRUITS.
 - FRUIT PLATTERS - A VIBRANT ASSORTMENT OF FRESH SEASONAL FRUITS, SLICED AND READY TO SHARE.
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“MENU ITEMS ARE SUBJECT TO AVAILABILITY.