



NOTES

Catering to be confirmed with at least five days notice

Chef on board menus to be confirmed with at least two weeks notice

Dietaries to be advised with at least three days notice

Chef fee is \$400 for up to four hours and \$80 per hour thereafter

All prices are inclusive of GST

20% surcharge applies on public holidays

100% surcharge applies to chef fee on public holidays

Lifestyle Charters can cater for most food intolerances and preferences. Please advise upon booking.

DIETARIES GLOSSARY

GF – Gluten free

DF – Dairy free

VEG – Vegetarian

VEGAN - Vegan



CLASSIC BBQ - \$50PP

Minimum 20 guests

Chef not required on board

Where minimum numbers cannot be reached, a \$175 fee applies

\$500 minimum spend applies

Gourmet beef sausages GF, DF

Slow cooked lamb shoulder, served with tzatziki GF, DF

Choice of two salads:

- Green salad with balsamic dressing GF
- Coleslaw GF
- Pesto pasta salad
- Rocket, pear & parmesan salad with balsamic dressing GF

Bread & butter

Sweets for dessert

BBQ Enhancements (min. 10 person charge)

Cheese and charcuterie board.....	\$19 PP
Marinated chicken GF, DF.....	\$10 PP
Fresh Australian Prawns (3 pieces per person).....	\$12 PP
Fresh Pacific Oysters (3 pieces per person).....	\$15 PP
Fresh Sashimi Platter (suitable for 10 guests).....	\$200



PLATTERS

Minimum spend of \$650 if only platters are ordered

\$80 delivery fee, not included in minimum spend

Chef not required on board

As a guide, three-to-five platters recommended per 10 guests

All platters served with baguettes and butter

FRESH SEAFOOD PLATTER – FOR 2, \$360 | FOR 3, \$650 | FOR 6, \$850

Mixed seafood platter including prawns, smoked salmon, oysters, grilled octopus, lobster tails, scallops, cocktail sauce.

FRESH AUSTRALIAN PRAWNS PLATTER - \$240

Queensland Tiger prawns, seafood sauce

OYSTERS PLATTER - \$240

Selection of oysters served with lemon and seasonal dressing

SMOKED SALMON PLATTER - \$240

Smoked Salmon, dill, capers, cream cheese, red onion, cracked pepper

MIXED CHARCUTERIE PLATTER - \$230

Charcuterie, pate, pickles, mustards

MARINATED LAMB CUTLETS - \$230

Grilled lamb cutlet platter, fresh herbs, lemon zest, garlic tzatziki dressing



MARINATED CHICKEN DRUMMETTES - \$230

Chicken drummettes, coriander, chili, sesame, lime, ginger

GRILLED VEGE PLATTER - \$190

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips

CHEESE BOARD - \$190

Cheese platter featuring our favourite three cheeses, fruit and quince paste

FRESH VEGES & DIPS - \$190

Fresh vegetable & assorted dip platter

MIXED SANDWICHES - \$230

Assorted sandwiches/wraps with mixed fillings

MORNING TEA - \$200

Morning tea including pastries, muffins & fruit

SEASONAL FRUIT PLATTER - \$160

Fresh seasonal fruit



SET DROP OFF CANAPE MENU BY RUKUS - \$70PP

Includes six canapes and one substantial
10pax minimum spend
For 10-15 guests, a 20% surcharge applies
Chef not required

CANAPES

- Caramelised onion and chevre tart, chervil VEG
- Warm pork and Fennel Sausage roll, black garlic puree
- Raw kingfish tostada, jalapeno, avocado crema, sumac GF
- Warm roasted pumpkin, thyme, Adelaide hills goats cheese quiche VEG
- Chicken yakitori skewer, wasabi aioli, furikake, shallots GF DF
- Pulled pork banh mi slider, carrot and daikon, coriander, crispy shallots

SUBSTANTIAL

- Moroccan spiced chicken breast, chimmichurri, harissa labne, preserved lemon, heirloom tomatoes tossed in salsa verde, roasted kipfler potatoes GF



CANAPES BY RUKUS - \$80PP

Includes seven canapes, two substantials and one dessert

Add canapes for \$7 per canape, per person

Add substantial for \$13 per substantial, per person

10pax minimum spend

For 10-15 guests, a 20% surcharge applies

Chef required at \$400 up to four hours, and \$80ph thereafter

COLD ITEMS

- Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
- Spring pea tart, whipped Persian feta, shaved pecorino VEG
- Caramelised onion and chevre tart, chervil VEG
- Spanner Crab, green apple, creme fraiche, trout roe served on brioche
- Sydney rock oysters, yuzu vinaigrette, cucumber and sliced shallots GF
DF
- Hot smoked trout rillette, cucumber disc GF
- Peeled QLD King prawns, bloody mary dressing GF DF
- Szechuan steak tartare served on crisp rice paper, chilli oil, sesame GF
- Peking duck pancake, cucumber, spring onion DF

HOT ITEMS

- WA scallop, cauliflower puree, herb and garlic butter, chives GF
- Sesame prawn toast, sriracha mayo, finger lime DF
- Pork and Fennel Sausage roll, black garlic puree
- Roasted pumpkin, thyme, Adelaide hills goats cheese quiche VEG



- Green pea arancini, shaved pecorino, crisp sage VEG
- Chicken yakitori skewer, wasabi aioli, furikake, shallots GF DF
- Grilled Moroccan lamb skewer, smoked yoghurt, almond dukkah GF
- Carne asada beef taco, corn tortilla, salsa roja, pickled onion GF DF
- Japanese salmon taco, daikon, wasabi, cabbage, corn tortilla GF DF
- Baja fish taco, lime crema, mango salsa, corn tortilla DF
- Homestyle chicken & leek pie, carrot puree
- Pulled pork banh mi slider, carrot and daikon, coriander, crispy shallots

SUBSTANTIALS

- Sri Lankan chicken or fish curry, baby eggplants, curry leaf, fragrant rice GF DF
- Thai beef curry, baby eggplant, cucumber salsa, jasmine rice GF DF
- Crab rigatoni pasta, Calabrian chilli, lemon, parsley, stracciatella
- Pasta Alla Vodka, oven roasted tomato, shaved parmigiano VEG
- Rukus burgers - American style cheeseburger, dill pickles, secret burger sauce, tomato, lettuce, pickled onion
- Middle eastern lamb shoulder pilaf, dried fruits, crisp shallots, cucumber and tomato salsa, smoked yoghurt GF
- Burrito bowl of chipotle grilled chicken, guacamole, tomatillo salsa, tomato rice, pico de galo, avocado GF DF
- Chicken Saltimbocca, celeriac mousse, spring peas, snow pea tendrils salad GF
- Slow cooked smoked salmon, pea puree, preserved lemon, roasted heirloom tomatoes, fried kipfler potatoes GF



DESSERTS

- Decadent chocolate brownie, dulce de leche GF
- NY style passionfruit cheesecake
- Dark chocolate dipped strawberries GF
- Salted chocolate and roasted hazelnut tart
- Raspberry, lemon and yuzu curd tart, shaved white chocolate



FAMILY-STYLE SHARE MENU

10pax minimum spend

For 10-15 guests, a 20% surcharge applies

Chef required at \$400 up to four hours, and \$80ph thereafter

MENU 1 - \$92pp

CANAPÉ

- Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
- Raw kingfish tostada, jalapeno, avocado crema, sumac GF

MAINS

- BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber
and shallot GF DF
- Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF

SIDES

- Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley GF VEGAN
- Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing GF VEGAN
- Sourdough Breads, Pepe saya butter

DESSERT

- Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries



MENU 2 - \$125pp

CANAPÉ

- Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
- Raw kingfish tostada, jalapeno, avocado crema, sumac GF
- Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF DF

MAINS

- Peeled QLD king prawns, bloody mary dressing GF DF
- BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF
- Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF
- 8 hour slow cooked lamb shoulder, rosemary and garlic, pomegranate jus, green pea puree GF

SIDES

- Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley GF VEGAN
- Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing GF VEGAN
- Sourdough Breads, Pepe saya butter

DESSERT

- Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries



MENU 3 - \$165pp

CANAPÉ

- Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
- Raw kingfish tostada, jalapeno, avocado crema, sumac GF
- Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF

MAINS

- Peeled QLD king prawns, bloody mary dressing GF
- Moreton bay bugs, dill and caper mayo GF
- BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF
- Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF DF
- Connor Bistecca steak, served medium rare, lemon, salsa verde GF DF

SIDES

- Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley VEGAN GF
- Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing VEGAN GF
- Heirloom tomatoes, buffalo mozzarella, kombu, oregano, lemon myrtle dressing GF
- Green Garden Salad, chervil dressing, chives VEGAN GF



- Sourdough Breads, Pepe saya butter

DESSERT

- Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

MEXICAN FEAST - \$105pp

STARTERS

- Totopos GF
- Traditional guacamole GF VEGAN
- Kingfish tostada, avocado creme, jalapeño, finger lime GF
- Garlic prawn ceviche, tomato, jalepeno, pineapple GF
- Burrata, salsa roja, lime GF

STREET TACOS

- Lamb barbacoa taco, pickled onion, cabbage, jalapeno mayo GF
 - Baja fish taco, mango salsa, cabbage, lime crema GF
 - Garlic mushroom, cotija cheese, salsa verde, pickled onion, coriander GF
- VEG

SALADS

- Quinoa salad, black beans, red cabbage, currants, kale, bbq corn, roasted almonds VEGAN GF
- Tossed green leaves, avocado, chervil dressing VEGAN GF

DESSERT

- Spiced chocolate brownie, vanilla bean ice cream, lime zest, cinnamon, butterscotch sauce GF



FORMAL SIT DOWN

Minimum spend of \$1,500

Up to 12 guests maximum

Includes three canapes, alternate drop entrée and main, side salad and dessert

Alternate serve optional

Chef required at \$400 up to four hours, and \$80ph thereafter (included in minimum spend)

CANAPES ON ARRIVAL

- Herbed ricotta, fresh fig, truffle oil, honey en crouete VEG
- Raw kingfish tostada, jalapeno, avocado crema, sumac GF
- Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF, DF

ENTRÉE ALTERNATE SERVE

- Buffalo mozzarella and heirloom tomato salad, fresh fig, fig reduction, hazelnut crumble, nasturtium leaf GF
- Beetroot and gin cured ocean trout, shaved fennel salad, orange segments, labne, trout roe GF

MAIN ALERNATE SERVE

- Connor dry aged sirloin, potato gratin, green peppercorn and red wine jus, snow pea tendrils salad, tarragon mustard GF



- Pan seared snapper, green olive salsa, cauliflower puree, zucchini and squash salad, kipfler potatoes GF (VEG option substitute for whole portobello mushroom)

SIDES

- Green garden salad, avocado, chervil vinaigrette GF VEGAN
- Sourdough breads, Pepe Saya butter

DESSERT

- Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries