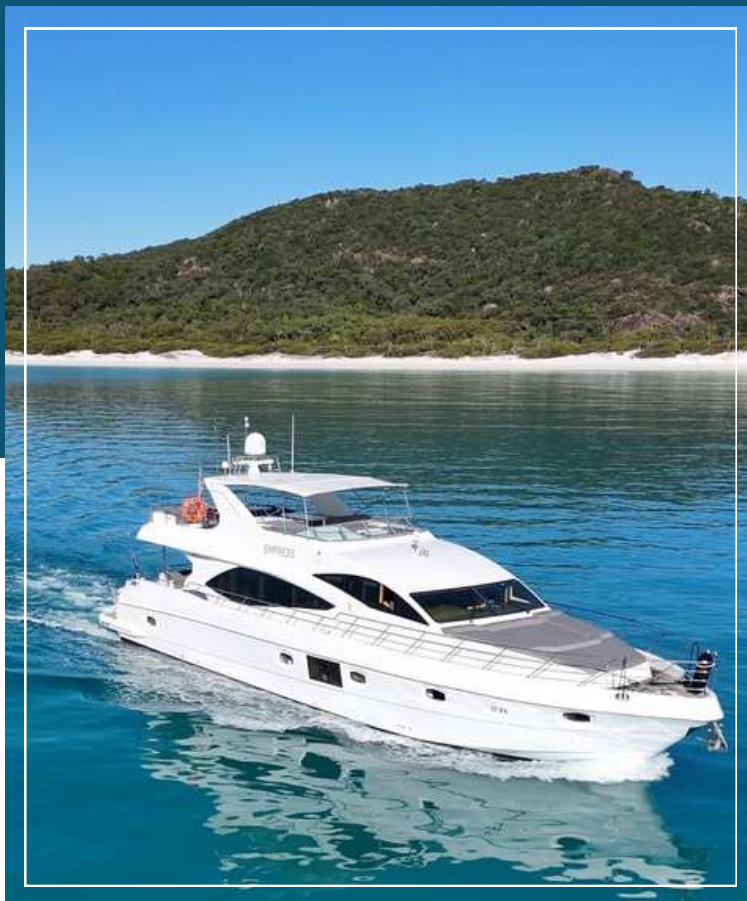


- EMPRESS -

MENU



T & C

A **\$100 delivery charge** applies to all Canape and Buffet Menus.

∞

Minimum order of 10 pax. Custom menus for smaller groups on application.

∞

For orders less than 20 pax a delivery surcharge of \$100 applies (excluding Fine Dining Menu)

∞

Platters or grazing tables, ordered without a Canapé or Buffet menu, require a minimum spend of \$1000 and incur a delivery fee of \$150.

∞

Public holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Years Day where custom menus are required.

∞

A \$400 Chef Fee (based on a 4-hour charter +\$85 for additional hours) applies to the Fine Dining Menu only.

Dietaries abbreviations:

GF – Gluten free, DF – Dairy free, V – Vegetarian, VG – Vegan





CANAPE I \$70

{5 CANAPES, 2 SUBSTANTIALS, 1 DESSERT}

CANAPE

Traditional & prawn Vietnamese rice paper roll, hoisin & peanut sauce
(GF, VG)

Roasted pumpkin, feta, caramelised onion miniature pizza (V)

Peking duck pancake, hoisin, cucumber, shallot (DF)

Korean fried chicken, honey butter

Slow cooked lamb shanks, rosemary & preserved lemon miniature pie

SUBSTANTIALS

Hickory smoked wagyu beef burger, American cheese, onion jam,
pickles & truffle mayonnaise

Gnocchi, roasted cherry tomato sauce, burrata, basil & pecorino
(V, VG option)

DESSERT

Traditional Italian ricotta, honey, pistachio cannoli

Options and add-ons, please see page 5.



CANAPE *II* \$90

{2 GRAZING BOARDS, 5 CANAPES, 2 SUBSTANTIALS, 2 DESSERTS}

GRAZING

Warrnambool Cheddar, Udder Delights brie, Heysen blue, Friuli Venezia, Kakadu apple & plum relish, dried, mixed nuts, grapes & lavoche rosemary (GF)

Assorted charcuterie meats, hummus, tzatziki, babaghannoush, chutney, chilli & rosemary marinated olives (GF)

CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Homemade vegetable curry puff, chilli & coriander dip (DF, VG)

Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Thai chicken sates, peanut sauce (GF)

SUBSTANTIALS

Pan seared Atlantic salmon, truffle oil mash, asparagus, yuzu & tarragon beurre blanc (GF)

Ravioli 'Quattro formaggi', Parmesan, feta, ricotta, pecorino, chives (V)

DESSERTS

Dark Belgian chocolate crème brulee, Frangelico & hazelnut praline (GF)

Raspberry Bakewell tart (GF)

Options and add-ons, please see page 5.



CANAPE ADD ONS / SUBSTITUTIONS

COLD \$6

Alaskan snow crab roulade, Japanese mayo
 Smoked duck breast, raisin & walnut baguette, orange gel,
 balsamic red cabbage (DF)
 Sustainable king prawns, yuzu aioli (DF, GF)
 Wagyu beef tataki, mushroom, crispy sushi rice (DF, GF)
 Natural Sydney rock oysters, seasonal citrus (DF, GF)

WARM \$6

Charcoal crumbed king prawns, Sriracha aioli (DF)
 Korean fried chicken, honey butter
 Lamb kofta, garlic sauce (DF, GF)
 Thai chicken sates, peanut sauce (GF)
 Slow cooked lamb shanks, rosemary & preserved lemon miniature pie

VEGETARIAN AND VEGAN \$6

Pumpkin kibbeh, burghul, minted coconut (DF, VG)
 Mushroom pan fried gyoza, light soy & coriander dipping sauce (DF, VG)
 BBQ oyster mushroom skewers, avocado & lime emulsion (GF, VG)
 Smoked almond frittata, kale, broccoli & Woodside goats curd (GF, V)
 Caramelised onion, Gorgonzola tartlet, truffle oil (V)

SUBSTANTIAL \$15

Egyptian spiced chicken tagine, couscous, almond & apricots (GF)
 Veal shavings, creamy porcini mushroom sauce, saffron spaetzle (GF option)
 Mediterranean chicken & macaroni salad with celery, capsicum, heirloom tomatoes,
 olives and fine herbs
 Szechuan prawn & soba noodle salad, cucumber, peas & black vinegar dressing (GF)
 Portuguese chicken slider, chilli, ginger, Habanero pepper mayo

DESSERT \$7.50

Chai latte crème brûlée (GF)
 Chocolate espresso tart
 Ruby opera cake
 Caramel chocolate cookie
 Assorted Macarons (GF)



COLD BUFFET \$70

{2 CANAPES, 4 MAINS, 3 SALADS, 1 DESSERT}

CANAPES

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Peking duck pancake, hoisin, cucumber, shallot (DF)

MAIN BUFFET

Angus beef sirloin, pickled jalapeños, lime crema, garlic herb sauce (GF)

Lemongrass chicken, carrots, daikon, snow peas, nam jim dressing (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

VEGETARIAN

Grilled asparagus, feta, grapefruit & apple cider vinaigrette (GF, V)

SALADS

Charred Carrot, Wild Rice, Lemon Myrtle Dressing (GF, VG)

Cob salad; Cos lettuce, bacon, avocado, tomatoes, eggs (GF)

Austrian potato salad, gherkins, egg tartare (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERT

Dark Belgian chocolate crème brulee, Frangelico & hazelnut praline (GF)



WARM BUFFET \$90

{3 CANAPES, 4 MAINS, 2 SIDES, 2 SALADS, 2 DESSERTS}

CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Traditional Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)

MAIN BUFFET

Chicken cacciatore, roasted mushrooms, parsley (GF)

Pan seared Atlantic salmon, garlic yoghurt, tabouli and pomegranates (GF)

Roasted beef rump, salsa Verde (GF)

VEGETARIAN

Vegetarian moussaka (GF, V)

SIDES

Saffron, herbed rice (GF, VG)

Chargrilled broccolini & zucchini, maple & lemon dressing (GF, VG)

SALADS

Radicchio, baby cos, parmesan, almonds, palm sugar vinaigrette (GF, V)

Spiced pumpkin, baby spinach, Persian fetta, pomegranates (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERT

Dark Belgian chocolate crème brulee, Frangelico & hazelnut praline (GF)

Raspberry Bakewell tart (GF)



PLATTERS / STATIONS

*All platters are designed for 20 pax but do not substitute a meal.
Minimum order of \$1000 if not ordered in conjunction with a canape or buffet menu.
A delivery fee of \$150 applies to stand-alone platter/station orders.*

CHARCUTERIE \$300

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

CHEESE \$250

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia; Montassio Italy, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

ANTIPASTO \$190

Herbed, semi-dried cherry tomato, chilli & rosemary marinated olives, marinated artichoke, Chargrilled eggplant & zucchini, mushrooms a la Grecque, seasonal greens, fire roast capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter

FRUIT PLATTER \$140

Seasonal fruit

GRAZING TABLE \$ 40 PP

*All Cheese, Charcuterie & Antipasto items as listed above.
Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)
Cured or smoked salmon, dill yoghurt, horseradish creme fraiche (GF)*

Assorted Sonoma sourdough breads, sliced loaves, whole loaves, bread sticks & Pepe Saya butter

SEAFOOD

\$270 (SMALL) | \$420 (MEDIUM)

*Sydney Rock oysters (2|3 dozen), peeled
King prawns (20|40 pieces),
lemons/limes, cocktail sauce*

SEAFOOD DELUXE

\$440 (SMALL) | \$720 (MEDIUM)

*Sydney Rock oysters (2|3 dozen), peeled
King prawns (20|40 pieces), Salmon sashimi (20|40 pieces), Moreton Bay bugs crème fraiche tarragon mayonnaise (10|20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi*

SEAFOOD STATION \$65 PP

*Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)
Harvey Bay scallops (GF)
Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)
Mexican style roasted split prawns (DF, GF)
Pacific oysters, finger lime mignonette
Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)
Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce
Sonoma sourdough, Pepe Saya butter*



FINE DINING \$165

+\$400 CHEF FEE

CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Heirloom tomatoes, feta, pesto, extra virgin olive oil bruschetta (GF, V)

Forest mushrooms, leek & Gruyere tartlet (V)

ENTRÉE

Please select one

Sous vide chicken, chorizo, cannellini beans & semi dried tomatoes (GF)

Lamb shank tortellini, parsnip puree, truffle tomato salsa

Lobster & salmon ravioli, tomato tarragon relish, lobster & lemon sauce

Gnocchi, roasted tomato sauce, burrata, basil & pecorino (V)

MAIN

Please select one

Sous vide wagyu beef rump, Paris mash, roasted Dutch carrots,
modern Bearnaise, tarragon oil (GF)

Parmesan crusted chicken, potato gnocchi, marinated capsicum,
seasonal greens (GF)

Grilled swordfish, greens, pumpkin puree, chive & yuzu hollandaise (GF)

Roasted barramundi, cauliflower puree, pickled yellow cauliflower,
yuzu miso, edamame & almonds (GF)

Confit duck leg, potatoes, speck, onions, roast duck sauce (GF)

Roast Dutch carrots, saffron cannellini bean puree, salsa verde,
miso butter, hazelnuts (GF, VG)

DESSERTS

Please select one

Strawberry gum crème brulee, green apple sorbet, pistachio praline (GF)

Dark Belgian chocolate fondant, poached cherries, coconut ice cream

Yuzu & matcha pebble, honey & oat crumble, yuzu curd (Nut Free)

Sticky date pudding, butterscotch sauce, Baileys ice cream

KIDS MENU \$32

MAIN

Please select one

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables

Spaghetti Bolognese

Baked macaroni & cheese, fresh tomatoes

Chicken, capsicum & cheese quesadilla

Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach)

DESSERT

Please select one

Banana, hazelnut & Nutella muffin (GF)

Chocolate & raspberry brownie, chocolate sauce

Seasonal fruit cups



BEVERAGES

\$20 PER PERSON PER HOUR

SPARKLING

Chandon NV

WHITE WINE

Petaluma White Label Chardonnay

Catalina Sounds Sauvignon Blanc

RED WINE

Little Yering Pinot Noir

Pepperjack Shiraz

ROSE

Yering Station Dry Rosé

BEER

Corona

Asahi

Cascade Premium Light

SPIRITS ADD ON

\$5 PER PERSON PER HOUR

Vodka, Tequila, Gin, Whisky,

Bourbon, Rum

No shots allowed. Includes a mixer.

CHAMPAGNE + SPIRITS ADD ON

\$10 PER PERSON PER HOUR

Veuve Cliquot Brut NV*

Vodka, Gin, Whisky, Bourbon, Rum

No shots allowed. Includes a mixer.

SOFT DRINKS/ KIDS

\$8 PER PERSON PER HOUR

Coca Cola, Lemonade, Ginger Ale,

Tonic, Sunkist, Juice, Still &

Sparkling Water

Soft drinks and water included in all packages.

**Champagne & wine selections are subject to availability.*



CONSUMPTION BAR

Minimum spend **\$60** per person.

CHAMPAGNE

Veuve Clicquot Brut NV | \$150

Chandon NV | \$70

Vintage champagnes on request | \$POA

WINES

Petaluma White Label Chardonnay | \$65

Catalina Sounds Sauvignon Blanc | \$65

Little Yering Dry Rosé | \$65

Yering Station Little Yering Pinot Noir | \$65

Pepperjack Shiraz | \$65

Vintage wines on request | \$POA

BEERS

Asahi | \$10

Corona | \$10

Cascade Light | \$10

SPIRITS

Mixers included. No shots allowed.

Grey Goose / Tanqueray / Chivas Regal /

Sailor Jerry Rum / Makers Mark | \$12 each

NON - ALCOHOLIC

Soft drinks/Juice | \$4

Sparkling Water 750ml | \$8



COCKTAIL ADD-ONS

Maximum of 2 cocktail selections per charter

Minimum order of 10 of each cocktail

PRICING

With a beverage package | **\$15 each**

Consumption bar or BYO charters | **\$20 each**

COCKTAIL MENU

MARGARITA

APEROL SPRITZ

MOJITO

ESPRESSO MARTINI

PALOMA

MOSCOW MULE

TEQUILA SUNRISE

Have something else in mind?

We're happy to consider special requests with prior approval.