

SHADOW

SUPERYACHT

CHEFS MENU N°1

\$85 per person
6 classic, 2 substantial, 1 dessert

CLASSIC CANAPES

Pea, mint, feta crostini - V
Falafel, hummus, dukkha - VE
Mushroom tart, parmesan, truffle - V / VE
Karaage chicken, Japanese aioli, sesame seeds - GF
Smoked beef, aioli, prawn, tomato dressing - GF
Ceviche, coconut, lime, coriander, chili - DF, GF

SUBSTANTIAL CANAPES – CHOOSE TWO

Wagyu beef slider, cheese, pickle, milk bun
Haloumi slider, rocket, house relish - VE
Wild mushroom risotto, parmesan, truffle - V / VE

DESSERT CANAPES

Salted chocolate pistachio brownie - N

Minimum of 20pax
Chef Charge of \$500each applies
Two chefs required for charters of over 51pax

GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | N - NUTS | D - DAIRY FREE

SHADOW

SUPERYACHT

CHEFS MENU N°2

\$100 per person

7 classic, 1 signature, 1 substantial, 1 dessert + grazing board

GRAZING BOARD

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

CLASSIC CANAPES

Falafel, hummus, dukkha – VE

Mushroom tart, parmesan, truffle – V / VE

Karaage chicken, Japanese aioli, sesame seeds – GF

Lamb kofta, yoghurt, mint, dukkha salt – N

Elderflower cured kingfish sashimi spoons, pineapple chili salsa – GF

Ceviche, coconut, lime, coriander, chili – DF, GF

Scallop shells, cauliflower, butter crumb

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SIGNATURE CANAPES – CHOOSE ONE

Sticky pork, betel leaves, crispy shallot, palm sugar, chilli

Prawn baguette rolls, Bloody Mary sauce, iceberg lettuce

Crispy duck char sui, bao buns, pickled cucumber carrot

Confit Fennel salmon, baby cos, pickled red onion, horseradish, potato hash

SUBSTANTIAL CANAPE – CHOOSE ONE

Paella pans, choice of chicken & chorizo OR prawns & scallops, peas – GF

Miso salmon, pickled ginger, sesame, cucumber – GF

Wild mushroom truffle risotto, parmesan, rocket – V, GF

DESSERT CANAPE – CHOOSE ONE

Chia coconut, passionfruit, almond – GF, VE, DF

Salted chocolate pistachio brownie – N

Lemon lime tarts

Minimum of 20pax

Chef Charge of \$500each applies

Two chefs required for charters of over 51pax

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SHADOW

SUPERYACHT

CHEFS MENU N°3

\$135 per person

8 classic, 2 signature, 1 substantial, 2 dessert, grazing board

GRAZING BOARDS

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

CLASSIC CANAPES

Falafel, beetroot hummus, dukkha – VE

Haloumi, heirloom tomato, basil, balsamic – V

Lamb kofta, yoghurt, mint, dukkha salt – N

Karaage chicken, Japanese aioli, sesame seeds – GF

Elderflower cured kingfish sashimi spoons, pineapple chili salsa – GF

Ceviche, coconut, lime, coriander, chili – DF, GF

Scallop shells, cauliflower, butter crumb

Quail, carrot gingerbread, pistachio – N

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SIGNATURE CANAPES – CHOOSE TWO

Miso salmon, pickled ginger, sesame, cucumber – GF

Wild mushroom truffle risotto, parmesan, rocket – V, GF

Mini lobster brioche rolls, creamy slaw, celery, pickles, and potato crisps

Hot smoked salmon, baby cos, pickled red onion, crème fraîche, horseradish,
potato hash

Tuna tartare, avocado, wasabi, baby gem lettuce cups OR tapioca squid ink crisp –
GF

Oysters from N.S.W lakes, yuzu ponzu – GF

SUBSTANTIAL CANAPE – CHOOSE ONE

Paella pans, choice of chicken & chorizo OR prawns & scallops, peas – GF

Miso salmon, pickled ginger, sesame, cucumber – GF

Wild mushroom truffle risotto, parmesan, rocket – V, GF

BBQ chicken, smoked tomato tarragon vinaigrette – GF

Braised lamb shoulder, quinoa, chickpea, pomegranate & parsley – GF

Grilled market fish, papaya, coconut lime chili – GF

DESSERT CANAPE – CHOOSE TWO

Chia coconut, passionfruit, almond – GF, VE, DF

Salted chocolate pistachio brownie – N

Lemon lime tarts

Minimum of 20pax

Chef Charge of \$500 each applies

Two chefs required for charters of over 51pax

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BUFFET MENU

\$120 per person

Served in platters

2 canapes with a choice of 2 protein, 2 salad/veg, 1 fruit platter or dessert, bread basket

CANAPES

Chef's selection of two canapes

PROTEIN – CHOOSE TWO

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme – GF

Roast beef, rocket, Grana Padano, cherry tomato, truffle aioli – GF

Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs – GF, DF

Pulled lamb, feta, couscous, currants, toasted almond – N

Frittata, pea, mint, feta, spinach – V, GF

Haloumi, lemon, caper, chili (mild), parsley salad – V, GF

SALAD AND / OR VEGETARIAN – CHOOSE TWO

Roasted root veg, Salsa Verde, rocket – VE, GF

Frittata, pea, mint, feta, spinach – V, GF

Haloumi, lemon, caper, chili (mild), parsley salad – V, GF

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SALAD AND / OR VEGETARIAN (continued)

Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts & seeds,
tahini yoghurt dressing – N, V, GF

Quinoa, mint, tomato, lemon oil, tabouli – VE, GF

Chermoula potato salad with crispy chorizo, sweet corn, olives – GF

Super greens, tamari sesame seeds, broccolini, Asian greens, ponzu dressing – VE,
GF

Basil rocket pesto, penne, tomato confit, parmesan – V

Roast beetroot, cumin, balsamic, lentil, parsley, pomegranate – VE

DESSERT – CHOOSE ONE

Dessert platter: chocolate pistachio brownie, berry polenta cake, fig friands, sweet
slices – GF options available

OR

Fruit platter: selection of fresh seasonal fruit – VE

Chef Charge of \$500 each applies

Minimum 10 Pax

Delivery fee of \$60 applies

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SIGNATURE CANAPE MENU

Signature canapes can be ordered as an addition to any menu package

CANAPES

Mini lobster brioche rolls, creamy slaw, celery, pickles and potato crisps – \$18

Crispy duck char sui, bao buns, pickled cucumber, carrot – \$18

Hot smoked salmon, baby cos, pickled red onion, crème fraiche, horseradish,
potato hash – \$18

Mini prawn baguette rolls, Bloody Mary sauce, iceberg lettuce – \$18

Sticky pork, betel leaves, crispy shallot, palm sugar, chili – \$18

Tuna tartare, avocado, wasabi, baby gem lettuce cups OR tapioca squid
ink crisp – GF – \$18

Fijian coconut ceviche, lime, coriander, chili, papaya – GF – \$18

Oysters x 3pp, 2 styles:

Shallot red wine vinegar Or Nori ponzu – \$18

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GRAZING PLATTERS

Grazing platters can be ordered as an addition to any menu package

Oysters: wakame seaweed, pickled ginger, ponzu sauce, lemon – \$280

QLD tiger prawns: tail on, harissa aioli, lemon – GF – \$300

Mezze platter: spiced olives, smoky eggplant, hummus, tapenades, marinated feta,
Fattoush salad, pita chips – V – \$225

Cured meats: salami, prosciutto, smoked ham, spiced olives, grilled chorizo, pickled
onions, grilled sourdough – \$265

Fromage plate: Australian cheese selection, tropical fruits, bread basket, quince
paste, Lavosh – \$265

Dessert platter: chocolate pistachio brownie, berry polenta cake, fig friands, sweet
slices – GF options available – \$180

Fruit platter: selection of fresh seasonal fruit – VE – \$160

Grazing platters serve approximately 10 people

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CHILDREN'S MENU

\$49 per person

One main, one dessert, one fruit plate

FRUIT PLATE

Selection of fresh seasonal fruit – VE

MAIN – CHOOSE ONE

Fish n chips, tartare, lemon - grilled option available (GF, DF)

Chicken grilled (GF, DF) or crumbed, sweet potato fries

Sausage rolls, tomato sauce

Pasta, tomato, Parmesan cheese, pesto - GF option available

Vegetarian flatbread pizza - GF option available

DESSERT – CHOOSE ONE

Chocolate cookies with cream

Banana pudding with berry jam

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LUXURY PACKAGE

SPARKLING

Colpasso Prosecco NV

WHITE

Santa Margherita Pinot Grigio 2021 (Alto Adige Italy)

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Isabel Estate Sauvignon Blanc 2022

ROSÉ

Saint Louis de Provence by Estandon Rose 2020

RED

Josef Chromy PEPIK Pinot Noir 2021

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Stonyfell The Baton Shiraz Cabernet 2021

BEER

Peroni Nastro Azzuro

Corona Extra

Cascade Premium Light

Soft drinks, juice, water, tea and coffee

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DIAMOND PACKAGE

SPARKLING

G.H.Mumm Cordon Rouge

WHITE

Simonnet Febvre Petit Chablis 2020

-

Martinborough Vineyard Sauvignon Blanc 2021

ROSÉ

Chateau La Gondonne Rose 2020

RED

Oakridge Willowlake Pinot Noir 2020

-

Balthazar The Barossa Marananga Shiraz 2021

BEER

Peroni Nastro Azzuro

Corona Extra

Cascade Premium Light

Soft drinks, juice, water, tea and coffee

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CONSUMPTION MENU

SPARKLING

Colpasso Prosecco NV (Italy) - \$24

G.H.Mumm Cordon Rouge NV (France) - \$110

WHITE

Santa Margherita Pinot Grigio 2021 (Italy) - \$38

Simonnet Febvre Petit Chablis 2020 (France) - \$52

Martinborough Vineyard Sauvignon Blanc 2021 (NZ) - \$54

ROSÉ

Saint Louis de Provence by Estandon Rose 2020 (France) - \$23

Chateau La Gordonne Rose (France) - \$44

RED

Josef Chromy PEPIK Pinot Noir 2021 (Tasmania) - \$27

Oakridge Willowlake Pinot Noir 2020 (Australia) - \$50

Balthazar The Barossa Marananga Shiraz 2021 (Australia) - \$45

BEER

\$12 each

Corona, Peroni, Cascade Premium Light

SPIRITS

\$12 each

Vodka, Gin, Rum, Scotch

COCKTAILS

\$22 each

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PACKAGE ADDITIONS

Can be ordered in addition to any beverage package

SPIRITS ON CONSUMPTION

\$12 each

Vodka, Gin, Rum, Scotch

COCKTAILS

\$22 each

We offer a range of high-end pre-made cocktails perfect for any event. Options include Vodka Martini, Negroni, Margarita, Espresso Martini, Manhattan, Old Fashioned, Boulevardier, Piña Colada, Mango Daiquiri

Minimum order of 40 cocktails

Must be ordered minimum 7 days prior to charter

BRANDED COCKTAILS

\$25 each

Choose the option of branding your cocktails – perfect for corporate logos, birthdays, engagements & other special events

Minimum order of 100 cocktails

Must be ordered minimum 30 days prior to charter