

BANQUET MENU

THE UPGRADED COLLECTION

The Upgraded Collection is for discerning diners who truly appreciate fine cuisine, crafted especially for extraordinary occasions. Featuring premium ingredients and meticulous attention to detail in every dish, this menu guarantees a memorable culinary experience that will delight all guests.

ENTRÉES

Crystal Bay Prawn and Spanner Crab Lasagne in a seafood bisque with baby watercress

Bannockburn Free Range Poached Chicken Salad, with heirloom vegetables & a lemon oregano vinaigrette **(GF, DF)**

Cauliflower & Cumin Velouté with butter poached Tasmanian sea scallops avruga caviar & baby chervil

Hot Smoked Yellowfin Tuna Carpaccio with mirin vinaigrette, heirloom tomatoes, toasted black sesame & Yarra Valley caviar **(GF, DF)**

MAINS

Duck Roulade wrapped in Jamon prosciutto & basil with potato gratin & Canadian maple & green apple sauce **(GF, DF)**

Pink Lady Snapper Fillet lightly pan seared with fennel puree, watercress salad, parsnip chips & herbs **(GF)**

Riverina Free Range Lamb Rack with chermoula crust, parsnip & potato puree & red wine jus **(DF)**

Oakleigh Ranch Wagyu Eye Fillet - marble score 4 with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot **(GF, DF)**

DESSERTS

Calibre White Chocolate Tear Drop with raspberry jelly, burnt orange ice cream, pistachio sweet paste soil & edible flowers **(GF)**

Golden Gaytime Terrine with honey roasted cashews, oven roasted white rock peaches, banana ice cream & shaved black winter truffle

Shortcrust Macerated Raspberry Tart with crème fraîche, pineapple puree, white chocolate ice cream & gold leaf

18ct Gold Chocolate Martini with salted caramel fudge sauce, chocolate

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.

BUFFET MENU

MAINS select three dishes

Hot Honey & Orange Glazed Leg Ham carved at the buffet

Crisp Skinned Pork Belly, cinnamon apple sauce

Atlantic Salmon Fillet with lemongrass and laksa broth on bed of bok choy and steamed rice

Roasted Piri Piri Corn Fed Chicken Fillets served with preserved lemon yoghurt

Chargrilled Sirloin of Beef with roasted bell peppers and caramelised onions

Ricotta Lasagne with pumpkin, spinach & sage

Steamed Wild Barramundi on a bed of wilted greens with ginger, shallots & served with steamed rice

Crisp Skinned Peking Duck with plum sauce and special fried rice

Slow Cooked Moroccan Spiced Lamb Shoulder served with preserved lemon and labneh cous cous

SIDES & SALADS select three dishes

Traditional Baby Potato Salad with mint, chives, quartered eggs and whole egg mayonnaise

Asian vermicelli noodle salad with fresh coriander and mint, crushed peanuts (VG)

Apple, walnut and radicchio salad King Island blue and sweetened balsamic

Middle Eastern Fattoush Salad

Caprese Salad with tomatoes, bocconcini, basil leaves, artisan virgin olive oil

Roasted Vegetables with Char grilled eggplant, zucchini, and King Island goat's cheese

Hot Roasted Chat Potatoes seasoned with fresh rosemary, garlic and Maldon rock salt (VG)

Basket of Freshly Baked Bread Rolls with premium Australian butter

DESSERTS select two

Premium Australian Cheeses with muscatels, lavish and quince paste

Chef's Selection of Sweet Desserts

A Selection of Roving Gelatos on ice trays

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.

COCKTAIL MENU

CANAPÉS

CLASSIC CANAPÉS

A premium Australian oyster accompanied by a selection of vinaigrettes
Tomato avocado salsa tartlets with soft herbs (V)
Spice fried crispy tofu with ginger & sesame dressing (VEG, GF, DF)
Selection of handmade quiches in shortcrust pastry with herbs & marinated feta (V)
Salt and pepper calamari with a ginger and shallot dressing
Nonna style meatballs in roasted tomato sauce & melted mozzarella
Beef Bourguignon mini shortcrust pie
A selection of nigiri and nori rolls with wasabi and soy (V AVAILABLE)
Truffled arancini with fresh tarragon & romesco sauce (V)
Fresh Vietnamese spring rolls with vermicelli, prawns, mint & tamarind sauce (GF DF)
Peking duck pancake with shallots, baby coriander & hoisin (DF)
Indian vegetable samosas served with tangy tamarind and mint chutney (V)
Mini BBQ pulled pork slider with slaw
Mini haloumi slider with pesto, rocket and tomato (V)
Steamed prawn gyoza with ponzu sauce

Sang wa of ocean trout cured with orange zest, ginger, lime leaves & chili (GF, DF)

Smoked salmon with creamed goats cheese, dill, cracked pepper and lemon on a mini blini

Pepper crusted tenderloin fillet with basil pesto on crostini

Grilled lamb kofta skewers on a couscous salad served with garlic yogurt sauce

Seared & pepper crusted Australian yellowfin tuna & wasabi crème

Szechuan fried king prawns with a ginger and shallot dressing

CANAPÉ UPGRADES

SUBSTANTIAL CANAPÉS

served in a box or bowl

Prawn & lobster brioche buns with a flavourful herb aioli

Frenched lamb cutlet grilled to perfection with basil & parmesan drizzle, onion & coriander salsa in a mini bowl (GF)

Malay coconut chicken on vermicelli noodle salad (DF)

Fish & chips whiting fillets fried until golden with baby caper tartare & fresh lemon

Seared salmon skewer with Japanese slaw and sesame mayonnaise

Duo of vegetarian mini sliders spicy veggie pattie and haloumi with pesto (V)

Mini Tacos with spiced beef, avocado & tomato salsa w sour cream

Penne with slow cooked ragu and shaved pecorino

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.

BANQUET MENU

ENTRÉES

Roasted Vegetable Tart with fetta & a petite herb salad **(V)**

Burrata Mozzarella with seasoned heirloom tomatoes, baby basil, Ligurian olives & sourdough **(V)**

Huon Salmon Terrine with lemon zested ricotta, roasted capsicum, basil pesto & fresh lemon cheek **(GF)**

Wagyu Beef Cheek Ravioli in a light tomato sugo, crispy basil, truffle parmesan sable, cold pressed olive oil & herbs

Saffron Cannelloni with pumpkin puree, creamed spinach, lemon zest ricotta with aged parmesan and crispy sage

Crisped Huon Salmon Fillet on a cassoulet of lentil du py, cannellini beans in a light seafood bisque, chervil and lemon zest

La Lonica twice cooked chicken breast with a potato galette, with a clotted mustard cream & soft herbs **(GF)**

Amelia Park 5-hour Slow Braised Lamb Shanks with chive potato puree & red wine jus **(GF, DF)**

Riverina premium sirloin with a twice cooked duck fat potato gratin & Parisien herbed butter **(GF)**

Heirloom Pumpkin twice baked with Meredith goats curd, apple quinoa, baby basil & lemon oregano vinaigrette **(V)**

Three Mushroom Ravioli with basil and parsley pesto, topped with shaved Grana Padano parmesan **(V)**

Middle-Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes **(V) (GF) (VG available)**

MAINS

DESSERTS

Decadent Chocolate Cake served with Chantilly cream

Vanilla Panna Cotta with a raspberry coulis **(GF)**

Passionfruit Cream, Rich Chocolate Mousse & Passionfruit Jelly sitting on a brownie base, served in a delicate chocolate cylinder

Lemon Curd Tart in a sweet butter shell, served with egg yolk vanilla bean ice cream & a mixed berry compote

Tiramisu with vanilla bean mascarpone cream, white chocolate caviar & pistachio biscotti

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.



FOOD STATION

All Stations are hosted by a Chef or a member of our hospitality team

OYSTER BAR

Our most popular Station

Premium selection of Sydney rock, Coffin Bay and Pacific oysters accompanied by lemon wedges and various condiments.

ANTIPASTO & CHEESE

Five premium Australian cheeses selected by our expert Cheese Monger
A selection of cured meats including San Daniele prosciutto, truffle salami and mortadella

Char grilled vegetables

All accompanied by artisan sourdough, Lavosh crackers and quince paste

SEAFOOD HARVEST

Australian king prawns

Sydney rock, Coffin Bay and Pacific oysters

Bloody mary oyster shooters

Balmain bugs

Salmon and tuna sashimi

All accompanied by lemon wedges and various condiments

SUSHI & SASHIMI

Huon king salmon, kingfish & harissa tuna

Selection of nigiri & nori rolls

Miso Soup

Wakame seaweed with sesame oil

Fresh horseradish, wasabi & mayonnaise, pickled ginger, mirin vinaigrette & soy sauce

PAELLA

Our most popular Station

Live chef station

Traditional paella pans a la Valencia with Arborio rice, prawns, chicken, mussels, calamari, & chorizo, all cooked fresh in front of your guests

Vegetarian & vegan option available on request

MINI SLIDERS

A hunger stopping selection of mini sliders including pulled pork, Moroccan lamb, wagyu beef & spiced veggie pattie (GF BUNS AVAILABLE)
A range of sauces & condiments such as chipotle, hickory and peri peri

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.



FOOD STATION

All Stations are hosted by a Chef or a member of our hospitality team

MEXI NACHOS

Slow roasted beef, pork or chicken slow-cooked for 4 to 6 hours with our own Starship BBQ rubs & finished with our basting sauces (choice of two proteins)

Char grilled roasted vegetables

A variety of hard and soft tortilla bases to be toasted to order avocado with fresh lime juice, Spanish onion, tomato salsa, sea salt & fresh coriander with fresh lime juice

BBQ GRILL

Live chef station with your choice of 3 items:

French lamb cutlets

Szechuan king prawn skewers

Vegetable skewers

Gourmet sausages

All accompanied with baskets of freshly baked bread rolls, tomato relish, smoky bbq sauce and assorted mustards

RICE & NOODLES

Live Station

Classic Hawker food stall with handmade egg or hokkien noodles served with all the trimmings, all cooked fresh in front of your guests

Hainan chicken poached chicken with jasmine rice, ginger, chilli and shallot dressing

A variety of accompaniments including crispy fried onions, crushed peanuts, fresh mint & coriander, lemon wedges sambal, fish sauce and chilli

INDIAN CURRY

Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion and coriander salsa in a mini bowl (GF)

Kochi Lamb with slow-cooked lamb and tumeric, freshly ground spices and star anise (GF)

Dal Makhani with slow-cooked creamy black lentils and fresh ginger (GF)

All served with traditional condiments and baskets of naan bread and pappadums

DESSERT BAR

A delightful selection of indulgent desserts and petit fours styled with luxe decor and fresh flowers

GELATO CART

Gelato stand of up to 8 flavours served in gelato bowls or wafer cones with all the trimmings

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.

COCKTAIL MENU

CANAPÉS

CLASSIC CANAPÉS

A premium Australian oyster accompanied by a selection of vinaigrettes
Tomato avocado salsa tartlets with soft herbs (V)
Spice fried crispy tofu with ginger & sesame dressing (VEG, GF, DF)
Selection of handmade quiches in shortcrust pastry with herbs & marinated feta (V)
Salt and pepper calamari with a ginger and shallot dressing
Nonna style meatballs in roasted tomato sauce & melted mozzarella
Beef Bourguignon mini shortcrust pie
A selection of nigiri and nori rolls with wasabi and soy (V AVAILABLE)
Truffled arancini with fresh tarragon & romesco sauce (V)
Fresh Vietnamese spring rolls with vermicelli, prawns, mint & tamarind sauce (GF DF)
Peking duck pancake with shallots, baby coriander & hoisin (DF)
Indian vegetable samosas served with tangy tamarind and mint chutney (V)
Mini BBQ pulled pork slider with slaw
Mini haloumi slider with pesto, rocket and tomato (V)
Steamed prawn gyoza with ponzu sauce

Sang wa of ocean trout cured with orange zest, ginger, lime leaves & chili (GF, DF)

Smoked salmon with creamed goats cheese, dill, cracked pepper and lemon on a mini blini

Pepper crusted tenderloin fillet with basil pesto on crostini

Grilled lamb kofta skewers on a couscous salad served with garlic yogurt sauce

Seared & pepper crusted Australian yellowfin tuna & wasabi crème

Szechuan fried king prawns with a ginger and shallot dressing

CANAPÉ UPGRADES

SUBSTANTIAL CANAPÉS

served in a box or bowl

Prawn & lobster brioche buns with a flavourful herb aioli

Frenched lamb cutlet grilled to perfection with basil & parmesan drizzle, onion & coriander salsa in a mini bowl (GF)

Malay coconut chicken on vermicelli noodle salad (DF)

Fish & chips whiting fillets fried until golden with baby caper tartare & fresh lemon

Seared salmon skewer with Japanese slaw and sesame mayonnaise

Duo of vegetarian mini sliders spicy veggie pattie and haloumi with pesto (V)

Mini Tacos with spiced beef, avocado & tomato salsa w sour cream

Penne with slow cooked ragu and shaved pecorino

(GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian, (VEG) Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.

BANQUET MENU

ENTRÉES

Roasted Vegetable Tart with fetta & a petite herb salad **(V)**

Burrata Mozzarella with seasoned heirloom tomatoes, baby basil, Ligurian olives & sourdough **(V)**

Huon Salmon Terrine with lemon zested ricotta, roasted capsicum, basil pesto & fresh lemon cheek **(GF)**

Wagyu Beef Cheek Ravioli in a light tomato sugo, crispy basil, truffle parmesan sable, cold pressed olive oil & herbs

Saffron Cannelloni with pumpkin puree, creamed spinach, lemon zest ricotta with aged parmesan and crispy sage

Crisped Huon Salmon Fillet on a cassoulet of lentil du py, cannellini beans in a light seafood bisque, chervil and lemon zest

La Lonica twice cooked chicken breast with a potato galette, with a clotted mustard cream & soft herbs **(GF)**

Amelia Park 5-hour Slow Braised Lamb Shanks with chive potato puree & red wine jus **(GF, DF)**

Riverina premium sirloin with a twice cooked duck fat potato gratin & Parisien herbed butter **(GF)**

Heirloom Pumpkin twice baked with Meredith goats curd, apple quinoa, baby basil & lemon oregano vinaigrette **(V)**

Three Mushroom Ravioli with basil and parsley pesto, topped with shaved Grana Padano parmesan **(V)**

Middle-Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes **(V) (GF) (VG available)**

MAINS

DESSERTS

Decadent Chocolate Cake served with Chantilly cream

Vanilla Panna Cotta with a raspberry coulis **(GF)**

Passionfruit Cream, Rich Chocolate Mousse & Passionfruit Jelly sitting on a brownie base, served in a delicate chocolate cylinder

Lemon Curd Tart in a sweet butter shell, served with egg yolk vanilla bean ice cream & a mixed berry compote

Tiramisu with vanilla bean mascarpone cream, white chocolate caviar & pistachio biscotti

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.



BANQUET MENU

THE UPGRADED COLLECTION

The Upgraded Collection is for discerning diners who truly appreciate fine cuisine, crafted especially for extraordinary occasions. Featuring premium ingredients and meticulous attention to detail in every dish, this menu guarantees a memorable culinary experience that will delight all guests.

ENTRÉES

Crystal Bay Prawn and Spanner Crab Lasagne in a seafood bisque with baby watercress

Bannockburn Free Range Poached Chicken Salad, with heirloom vegetables & a lemon oregano vinaigrette **(GF, DF)**

Cauliflower & Cumin Velouté with butter poached Tasmanian sea scallops avruga caviar & baby chervil

Hot Smoked Yellowfin Tuna Carpaccio with mirin vinaigrette, heirloom tomatoes, toasted black sesame & Yarra Valley caviar **(GF, DF)**

MAINS

Duck Roulade wrapped in Jamon prosciutto & basil with potato gratin & Canadian maple & green apple sauce **(GF, DF)**

Pink Lady Snapper Fillet lightly pan seared with fennel puree, watercress salad, parsnip chips & herbs **(GF)**

Riverina Free Range Lamb Rack with chermoula crust, parsnip & potato puree & red wine jus **(DF)**

Oakleigh Ranch Wagyu Eye Fillet - marble score 4 with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot **(GF, DF)**

DESSERTS

Calibre White Chocolate Tear Drop with raspberry jelly, burnt orange ice cream, pistachio sweet paste soil & edible flowers **(GF)**

Golden Gaytime Terrine with honey roasted cashews, oven roasted white rock peaches, banana ice cream & shaved black winter truffle

Shortcrust Macerated Raspberry Tart with crème fraiche, pineapple puree, white chocolate ice cream & gold leaf

18ct Gold Chocolate Martini with salted caramel fudge sauce, chocolate

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.

BUFFET MENU

MAINS select three dishes

Hot Honey & Orange Glazed Leg Ham carved at the buffet

Crisp Skinned Pork Belly, cinnamon apple sauce

Atlantic Salmon Fillet with lemongrass and laksa broth on bed of bok choy and steamed rice

Roasted Piri Piri Corn Fed Chicken Fillets served with preserved lemon yoghurt

Chargrilled Sirloin of Beef with roasted bell peppers and caramelised onions

Ricotta Lasagne with pumpkin, spinach & sage

Steamed Wild Barramundi on a bed of wilted greens with ginger, shallots & served with steamed rice

Crisp Skinned Peking Duck with plum sauce and special fried rice

Slow Cooked Moroccan Spiced Lamb Shoulder served with preserved lemon and labneh cous cous

SIDES & SALADS select three dishes

Traditional Baby Potato Salad with mint, chives, quartered eggs and whole egg mayonnaise

Asian vermicelli noodle salad with fresh coriander and mint, crushed peanuts (VG)

Apple, walnut and radicchio salad King Island blue and sweetened balsamic

Middle Eastern Fattoush Salad

Caprese Salad with tomatoes, bocconcini, basil leaves, artisan virgin olive oil

Roasted Vegetables with Char grilled eggplant, zucchini, and King Island goat's cheese

Hot Roasted Chat Potatoes seasoned with fresh rosemary, garlic and Maldon rock salt (VG)

Basket of Freshly Baked Bread Rolls with premium Australian butter

DESSERTS select two

Premium Australian Cheeses with muscatels, lavish and quince paste

Chef's Selection of Sweet Desserts

A Selection of Roving Gelatos on ice trays

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.



FOOD STATION

All Stations are hosted by a Chef or a member of our hospitality team

OYSTER BAR

Our most popular Station

Premium selection of Sydney rock, Coffin Bay and Pacific oysters accompanied by lemon wedges and various condiments.

ANTIPASTO & CHEESE

Five premium Australian cheeses selected by our expert Cheese Monger
A selection of cured meats including San Daniele prosciutto, truffle salami and mortadella
Char grilled vegetables
All accompanied by artisan sourdough, Lavosh crackers and quince paste

SEAFOOD HARVEST

Australian king prawns
Sydney rock, Coffin Bay and Pacific oysters
Bloody mary oyster shooters
Balmain bugs
Salmon and tuna sashimi
All accompanied by lemon wedges and various condiments

SUSHI & SASHIMI

Huon king salmon, kingfish & harissa tuna
Selection of nigiri & nori rolls
Miso Soup
Wakame seaweed with sesame oil
Fresh horseradish, wasabi & mayonnaise, pickled ginger, mirin vinaigrette & soy sauce

PAELLA

Our most popular Station

Live chef station
Traditional paella pans a la Valencia with Arborio rice, prawns, chicken, mussels, calamari, & chorizo, all cooked fresh in front of your guests
Vegetarian & vegan option available on request

MINI SLIDERS

A hunger stopping selection of mini sliders including pulled pork, Moroccan lamb, wagyu beef & spiced veggie pattie (GF BUNS AVAILABLE)
A range of sauces & condiments such as chipotle, hickory and peri peri

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.



FOOD STATION

All Stations are hosted by a Chef or a member of our hospitality team

MEXI NACHOS

Slow roasted beef, pork or chicken slow-cooked for 4 to 6 hours with our own Starship BBQ rubs & finished with our basting sauces (choice of two proteins)

Char grilled roasted vegetables

A variety of hard and soft tortilla bases to be toasted to order avocado with fresh lime juice, Spanish onion, tomato salsa, sea salt & fresh coriander with fresh lime juice

BBQ GRILL

Live chef station with your choice of 3 items:

French lamb cutlets

Szechuan king prawn skewers

Vegetable skewers

Gourmet sausages

All accompanied with baskets of freshly baked bread rolls, tomato relish, smoky bbq sauce and assorted mustards

RICE & NOODLES

Live Station

Classic Hawker food stall with handmade egg or hokkien noodles served with all the trimmings, all cooked fresh in front of your guests

Hainan chicken poached chicken with jasmine rice, ginger, chilli and shallot dressing

A variety of accompaniments including crispy fried onions, crushed peanuts, fresh mint & coriander, lemon wedges sambal, fish sauce and chilli

INDIAN CURRY

Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion and coriander salsa in a mini bowl (GF)

Kochi Lamb with slow-cooked lamb and tumeric, freshly ground spices and star anise (GF)

Dal Makhani with slow-cooked creamy black lentils and fresh ginger (GF)

All served with traditional condiments and baskets of naan bread and pappadums

DESSERT BAR

A delightful selection of indulgent desserts and petit fours styled with luxe decor and fresh flowers

GELATO CART

Gelato stand of up to 8 flavours served in gelato bowls or wafer cones with all the trimmings

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.



EVENT ENHANCEMENTS

BEVERAGE UPGRADES

Welcome Christmas Cocktail – \$20pp

Kick things off with a signature seasonal sip on arrival.

Classic Beverage Package – \$5pp/hr

A step up with popular wines and beers guests love.

Premium Beverage Package – \$10pp/hr

Elevate your event with premium varietals and labels.

Platinum Beverage Package – \$20pp/hr

Our top-tier collection for the ultimate festive toast.

SPIRITS & BEER ADD-ONS (PER PERSON, PER HOUR)

Standard Spirits – \$15pp/hr

Classic spirits for cocktails and mixers.

Premium Spirits – \$20pp/hr

Top-shelf labels for refined holiday sipping.

Imported Beer – \$5pp/hr

Add international favourites to the bar menu.

FOOD ENHANCEMENTS

Canapés on Deck (3) – \$20pp

Perfect for mingling with a drink in hand.

Charcuterie Boards – \$17.5pp

Rustic grazing platters with meats, cheese, and more.

Food Stations – from \$20pp

Interactive and delicious – a culinary showstopper.

Gelato Cart – from \$15pp

A sweet summer favourite to delight your guests.

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.



EVENT ENHANCEMENTS

BEVERAGE UPGRADES

Welcome Christmas Cocktail – \$20pp

Kick things off with a signature seasonal sip on arrival.

Classic Beverage Package – \$5pp/hr

A step up with popular wines and beers guests love.

Premium Beverage Package – \$10pp/hr

Elevate your event with premium varietals and labels.

Platinum Beverage Package – \$20pp/hr

Our top-tier collection for the ultimate festive toast.

SPIRITS & BEER ADD-ONS (PER PERSON, PER HOUR)

Standard Spirits – \$15pp/hr

Classic spirits for cocktails and mixers.

Premium Spirits – \$20pp/hr

Top-shelf labels for refined holiday sipping.

Imported Beer – \$5pp/hr

Add international favourites to the bar menu.

FOOD ENHANCEMENTS

Canapés on Deck (3) – \$20pp

Perfect for mingling with a drink in hand.

Charcuterie Boards – \$17.5pp

Rustic grazing platters with meats, cheese, and more.

Food Stations – from \$20pp

Interactive and delicious – a culinary showstopper.

Gelato Cart – from \$15pp

A sweet summer favourite to delight your guests.

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.



MEET ON THE HARBOUR

DAY DELEGATE PACKAGE

MORNING & AFTERNOON TEA

A selection of one sweet and one savoury item

Petite Sweet Danish Pastries (V)

Sweet Mini Tartlets – Lemon Meringue, Fruit and Custard and Strawberry

Individual Vanilla Yoghurt Pots with Spice Roasted Fruits (GF V)

Seasonal Fruit Cups (GF DF V)

Warm Pork and Fennel Sausage Rolls

Mini Lamb & Rosemary Pies

Moroccan Pumpkin Pies

Served with a selection of Premium Teas & Coffee,
Australian Orange Juice and Still Water.

WORKING LUNCH

Served Networking Style

Select Two Small Bites, One Salad, Two Deli selections.

One Dessert to be served at a side station

Two Small Bites Selections

Caramelised onion tartlets with truffled goats cheese (V)

Herb Blinis with dill crème fraiche & cured gravadlax

Brioche Toasts with wild mushrooms & shaved parmesan (V)

Zucchini and Haloumi fritter (V)

Assorted Sushi Rolls (Vegetarian, Californian, Teriyaki & Salmon)

Two Deli Selections

Selection of Gourmet filled Panini's

Assorted Vegetable and Deli cut Wraps

Classic filled Finger Sandwiches

One Salad Selections

Classic Caesar Salad

Pear, Rocket and Parmesan Salad (V, GF)

Pumpkin and Mint Cous Cous (V, GF)

Wild Rice and Nut Salad (V, GF)

One Dessert Selection

Seasonal sliced Fruit platter (V, DF, GF)

Decadent Chocolate Cake Squares

Served with a selection of Premium Teas & Coffee,
Australian Orange Juice, Bottled Soft Drinks & Still Water.

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.

HOUSE PACKAGE

ALL BEERS AND WINES LISTED ARE INCLUDED AND FEATURE ACCLAIMED WINES FROM THE ESTEEMED AUSTRALIAN WINE FAMILY, TYRRELL'S AND YOUNG HENRYS THE HIGHLY REGARDED SYDNEY BASED BREWHOUSE.

WINE SELECTION

Tyrrell's Moore's Creek Semillon Sauvignon Blanc, Hunter Valley NSW

Tyrrell's Moore's Creek Shiraz, Hunter Valley NSW

Tyrrell's Moore's Creek Sparkling Brut, Hunter Valley NSW

BEER

Young Henrys Pale Ale

Young Henrys Natural Lager

James Boags Light

NON-ALCOHOLIC

A selection of soft drinks and premium juices are included

Heaps Normal 0% Beer available on request

Altina 0% Wines available on request*

*Please note: While we do offer alcohol-free products onboard, they are typically intended for approximately 5% of guests. If the number of guests attending your event exceeds this percentage, kindly inform your Event Coordinator.

CLASSIC PACKAGE

IN OUR CLASSIC PACKAGE, YOU'LL ENJOY A VARIETY OF PREMIUM AUSTRALIAN WINES. ALONGSIDE THE SPARKLING WINE, CHOOSE ONE WHITE AND ONE RED OR ROSÉ TO COMPLEMENT YOUR EVENT.

SPARKLING

Nepenthe Prestige Cuvee, Adelaide Hills SA

WHITE WINE

Yalumba Gen Organic Pinot Grigio, Angaston SA

Beside Broke Road Sauvignon Blanc, Margaret River WA

Tyrrell's Chardonnay, Hunter Valley NSW

RED & ROSÉ WINE

Wirra Wirra Adelaide Shiraz, McLaren Vale SA

Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA

Robert Stein Merlot, Mudgee NSW

Rogers & Rufus Grenache Rosé

BEER

Young Henrys Pale Ale

Young Henrys Natural Lager

James Boags Light

NON-ALCOHOLIC

A selection of soft drinks and premium juices are included

Heaps Normal 0% Beer available on request

Altina 0% Wines available on request*

*Please note: While we do offer alcohol-free products onboard, they are typically intended for approximately 5% of guests. If the number of guests attending your event exceeds this percentage, kindly inform your Event Coordinator.

PREMIUM PACKAGE

THE SPARKLING IS INCLUDED IN THE PREMIUM PACKAGE,
PLEASE SELECT TWO WHITES AND TWO REDS/ROSÉ'S.
ALL BEERS SHOWN ARE SERVED INCLUDING AN IMPORTED BEER

SPARKLING

Chandon NV Brut, Coldstream VIC

WHITE WINE

Pewsey Vale Vineyard 1961 Block Riesling, Eden Valley VIC

Tyrrell's Estate Grown Chardonnay, Hunter Valley NSW

Vasse Felix Sauvignon Blanc, Willyabrup WA

RED & ROSÉ WINE

Brokenwood Pinot Noir, Beechworth VIC

Penfolds Max's Shiraz Cabernet, Magill SA

Lunatic Shiraz, Heathcote VIC

Brokenwood Nebbiolo Rosato, Beechworth VIC

BEER

Young Henrys Pale Ale

Young Henrys Natural Lager

Corona

James Boags Light

NON-ALCOHOLIC

A selection of soft drinks and premium juices are included

Heaps Normal 0% Beer available on request

Altina 0% Wines available on request*

*Please note: While we do offer alcohol-free products onboard, they are typically intended for approximately 5% of guests. If the number of guests attending your event exceeds this percentage, kindly inform your Event Coordinator.

COCKTAILS

FANCY SIPS

ON ARRIVALS

Chandon Garden Spritz	\$15
Aperol Spritz	\$20

SIGNATURE

The Sydney Sun Setter	\$20
Red chilli and blood orange Aperol spritz	
Bondi G&T.....	\$20
Manly Spirits Dry Gin, Fever Tree Indian Tonic and rosemary	
Ahoy Sailor.....	\$20
Sailor Jerry, Campari, pineapple juice, and freshly squeezed lime	
Spiced Bloody Mary.....	\$20
Belvedere Vodka, tomato juice, lemon juice, tobasco, pickles and paprika	
Hello Captain.....	\$20
Manly Spirits Coastal Citrus Gin, Limoncello, lemon juice and soda	

CLASSICS

Classic Martini.....	\$25
Belvedere Vodka stirred with dry Vermouth and a dash of brine	
Old Fashioned.....	\$25
Buffalo Trace stirred with sweet Vermouth and aromatic bitters	
Manhattan.....	\$25
Basil Hayden blended with sweet Vermouth and a dash of bitters	
Negroni	\$25
A blend of Campari, Manly Spirits Dry Gin, and sweet Vermouth	
Tommy's Margarita.....	\$25
Don Julio Reposado shaken with Agave and freshly squeezed lime juice	

BESPOKE COCKTAILS

If you have a specific cocktail in mind, that isn't on our list, please speak with our team, we are more than happy to accommodate your requests.