

SYDNEY CATERING PACKAGES

Menu selections are to be confirmed 14 days prior to charter.
All dietary requirements can be catered for, please let us know upon booking.
Chef fees apply.

Fine Dining

\$200pp

1 entree, 1 main, sides, 1 dessert

ENTREE

Yellowfin tuna crudo, salmon roe soft egg, goachujang dressing toast

Pan fried scallops, carrot smash, crumbled chorizo, curry leaves

Panfried Clarence River chermoula prawns, watermelon and feta salad

Prosciutto, buffalo mozzarella, peach salad, black olive crumb, shiso

Marinated skinless heirloom tomato, mozzarella, basil oil, parmesan crisp V

Pan fried green ricotta gnudi, wild mushrooms, walnuts, sage V

MAINS

Snapper, Paris mash, tarragon and pea, jus

Buttermilk blue eye trevalla, braised fennel, urad dahl

Slow braised lamb shoulder ballantine, peas, goats cheese

Deboned corn fed chicken, ricotta gnocchi, green olive, lemon and grape salsa

Grass fed pink pepper crusted eye fillet, brisket croquettes, chimichurri

Spicy gilled whole eggplant, tomato jam, labne, hazelnuts V

Green pea and leek goats cheese risotto V



SYDNEY CATERING PACKAGES

SIDES

Sourdough rolls, butter
Cavolo nero, parmesan and pine nut salad
Duck fat hasselback potatoes

DESSERT AND CHEESE

Warm fudgy date cake, coconut ice cream, fresh honeycomb

Flourless chocolate torta caprese, raspberry ice cream

Salted caramel custard, banana, popcorn, peanut brittle

Rhubarb, honey and custard mille feuille

Classic tiramisu

Cheese selection of 3 French cheeses and accompaniments

CHEF FEES

0-36 guests

1 chef / \$600 for 4 hours

\$85 per hour for every additional hour

37-50 guests

1 chef + 1 assistant chef

\$600 for chef for 4 hours

\$400 for assistant chef for 4 hours

\$85 per hour for every additional hour

