



Kingfisher II Catering Menus 2024

Canapés Finger Food

\$39.00 per person (min 40 people order)

8 items per person

Please choose 6 from the following:

Moroccan spiced carrot and sweet potato cake with labneh and pomegranate
Smoked salmon blinis with chive creme fraiche
Caramelised onion and blue cheese tartlet
Three cheese and herb arancini with aioli
Pea and feta arancini
Chorizo capsicum and coriander arancini
Chicken satay skewers
Bruschetta
Italian style meat balls
Gourmet mini pies
Assorted sushi rolls
Grilled Mediterranean vegetables, haloumi and basil
Chorizo with caramelised onions and aioli
Chicken mixed with capers, mayonnaise, parsley pickled onion served on crouton
Lime marinated prawn
Thai fish cake with sweet chilli
Soy, honey and ginger marinated chicken drumettes
Spanish style marinated calamari

SOMETHING SWEET

Panna cotta Chocolate mousse

Tiramisu

Please choose 2 from the following:

Prawn brioche roll with kewpie and pickled vegetables
Wagyu beef slider with cheese and pickle and mayo
Pulled pork slider coleslaw and aioli
Chicken curry with yellow rice
Chicken Noodle box with asian greens
Thai pumpkin coconut curry with jasmine rice



Captain's Buffet (Main & Dessert)
\$49.00 per person (min 40 people order)

From the Buffet table

Freshly Shucked Oysters w lemon wedges
Peel-and-Eat Whole King Prawns w Cocktail Sauce and Lemons
Rosemary and Garlic Roast Lamb
French Classique Beef Bourguignon
Creamy Mustard Chicken
English Style Fish and Leak Pie
Vegetable Lasagne
Oven Roasted Potatoes and Pumpkin w Fresh Herbs
Steamed Vegetables
Spanish style marinated Calamari
Greek Salad
Pear walnut and rocket Salad

Assorted Desserts

Commodore's 3 Course Fine Dining
\$59.00 per person (min 40 people order)

Tailor your own menu choosing two options from the menu selection.

Entrée

Please choose 2 of the following

- Classic Nicoise salad with poached salmon
- Caramelized onion and blue cheese tart served with a green salad
- Mixed mushroom and gruyere tart served with baby green salad
- Sous vide prawns with avocado puree and a mango salsa
- Lamb koftas served on hummus, pomegranate molasses and quinoa tabouleh
- Calamari Escabeche, marinated in lime and white wine vinegar, onions, carrots topped with baby herbs

Main

Please choose 2 of the following

- Eye fillet with truffle Paris mash, seasonal green vegetables, tomato relish and red wine jus
- Sous vide chicken breast with spinach puree, roast potato and mushrooms, finished with a thyme jus
- Crispy skin salmon fillet with paperonata, crushed potatoes and basil oil
- Moroccan spiced lamb rump served on a spiced fruit couscous lemon labneh and fennel and sumac salad
- Lamb shank braised in tomato, white wine, herbs, olives and fennel served with creamy polenta
- Zucchini and sweet potato slice served with tomato relish and snow pea tendril salad

Dessert



Please choose 2 of the following

- Vanilla panna cotta with a mixed berry compote
- Classic tiramisu
- Dark chocolate mousse with berries
- Individual apple tarte tatin served with vanilla ice cream
- Apple and cinnamon creme brûlée
- Lemon tart with lemon candy and Chantilly cream

*Fruit and cheese platters per table (Additional \$9.50 pp)
All meals are served on a 50/50 alternate basis*

Food BYO

\$250 surcharge will be applicable + Rubbish Removal \$500

Food ready for consumption and displayed on platters similar to a picnic catering is permitted for BYO option.

No kitchen facilities are available for customers.

*All menus are subject to change due to availability of ingredients
Public Holidays 15% surcharge*