



## **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 tendrils 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*