



All menus are freshly prepared by a chef on board. Tailored options are available on request

## **Cocktail Menus**

### **Starship Aqua Cocktail Menu**

***Please pick and choose from the below items to create your unique menu to make up the Minimum Spend of \$100 per person***

#### **CANAPE ITEMS LEVEL 1 – \$10 per person**

Mini beef slider with tomato, cheddar cheese and caramelised onion  
Malay coconut chicken and lamb kofta skewers with dipping sauces (gf df)  
Caramelised onion, parmesan cheese tartlet with chive garnish (v)  
Tomato avocado salsa tartlets with soft herbs (v)  
Mini German Kransky dogs with American mustard and ketchup, fried onions in a brioche finger bun  
Selection of handmade quiches in shortcrust pastry with soft herbs and marinated feta (v)  
Salt and pepper calamari with ginger and shallot dressing  
Soft tortilla boats with spiced beef, avocado and tomato salsa with sour cream  
Noona-style meatballs in roasted tomato sauce and melted mozzarella  
Mini beef bourguignon pie  
A selection of nori rolls (v)  
Thai beef salad in Chinese takeouts  
Truffled mushroom arancini with aioli (v)  
Fresh Vietnamese spring rolls with vermicelli and prawns with a sweet chilli sauce (gf df)  
Chicken and jalapeño empanada with spiced chipotle dipping sauce  
Moroccan lamb samosa with lemon-preserved yoghurt

#### **CANAPE ITEMS LEVEL 2 – \$11 per person**

Chive tied, Peking Muscovy duck pancake with shallots, baby coriander and hoisin (df)  
Pumpkin veloute with chive oil in a demitasse cup (v gf)  
Penne with slow-cooked ragu and shaved pecorino in a mini bowl  
Prawn and blue swimmer crab bisque in espresso cups (gf df)  
Salmon slices with a dill, caper and lemon beurre blanc  
Steamed prawn dumpling with a saffron sauce served in tasting spoons with chives  
Smoked trout with creamed goat cheese, dill, cracked pepper and lemon on a mini pikelet  
Oyster pillows lightly fried until golden with cumin and coriander yoghurt (gf)  
Fish and Chips – Whiting fillets fried until golden, served in their own fisherman's basket, baby caper tartare, fresh lemon  
A selection of nigiri and nori rolls with wasabi and soy (v)

### **CANAPE MENU LEVEL 3 (SUBSTANTIAL) – \$14 per person**

Miniature chive crumpet with Huon salmon, mousse and Yarra Valley caviar, chive garnish

Australian oysters with a selection of sauces and vinaigrettes, Kilpatrick (gf df)

Pepper-crusted tenderloin fillet with basil pesto on crostini

Peeled Yamba prawn shots with cocktail sauce, iceberg lettuce and melba toast

Seared and pepper-crusted Australian yellowfin tuna and wasabi crème

Petite squares of prawn and blue swimmer crab lasagna in a seafood bisque

Szechuan fried king prawns with coriander

Frenched lamb cutlet, grilled to perfection with basil and parmesan drizzle

Thai green curry with free-range poached chicken, turmeric rice, thai eggplant, coriander and toasted shallots in a mini bowl (gf)

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

12-hour braised lamb shoulder in oregano with couscous, preserved lemon and Greek yoghurt in a mini bowl (gf)

### **FOOD STATIONS**

Food stations are a unique food offering, demonstrating an interactive experience offered to your guests for your special event.

#### **Mexico Tortilla Station – \$20 per person**

Soft tortilla bases

Slow-roasted wagyu brisket for 4 to 6 hours with our own Starship BBQ rub and finished with our smokey BBQ basting

Pulled free-range chicken

Char grilled roasted vegetables (v)

Chicken and jalapeño empanada

Mexican black bean mixed capsicum salad (v)

Tomato salsa with coriander, red onion, lime juice (v)

Shredded lettuce, sour cream, avocado

Chipotle and fiery chipotle sauces

#### **Asian & Noodle Market Station – \$24 per person**

***A classic Hawker food stall with all the trimmings, flash cooked at our own wok station.***

Char Kay Teow

Hainan Chicken, master stock poached chicken with jasmine rice, coriander, cucumber, chilli and shallot dressing

Singaporean chicken satays with fried shallots, diced red onion and coriander

Sambal oelek, fish sauce and chilli, ginger shallot

#### **Dumpling Station – \$20 per person**

***A selection of dumplings served with all your favourite accompaniments***

Chicken ginger dumpling

Tofu and shitake mushroom (v)

Pork pan-fried gyoza

King prawn dumplings

Vegetarian Selection (v)

Sambal oelek, Kikkoman soy, fresh red chilli and fish sauce, shallot and ginger confit

**Paella – \$22 per person**

Traditional paella pans a la Valencia with arborio rice, prawns, chicken, mussels, calamari, & chorizo

Vegetarian & vegan options also available

**PREMIUM GRAZING STATIONS****Antipasto & Cheese Grazing Table – \$26 per person**

*The grazing table consists of a gourmet selection of small goods all hand-selected by our executive chef with plenty of vegetarian options.*

Charred sourdough bread

Mortadella, San Daniele prosciutto, salami inferno infused with smoked paprika

Marinated green olives with lemon peel, star anise, coriander seeds and confit garlic (v)

Platters of char grilled vegetables, mushrooms, zucchini, capsicum (v)

Hummus with sumac (v)

Pickled heirloom vegetables, julienne raw vegetables (v)

Boccincini, vine-ripened cherry tomatoes and basil leaves in dressed with virgin olive oil (v)

A variety of locally sourced Australian cheeses all served with truffle honey, seasonal fruit

Lavosh crackers and quince paste

**Seafood Harvest – \$28 per person**

*A selection of fresh Australian seafood with all the trimmings.*

Yamba prawns cooked, served with fresh lemon and accompanied sauces

Huon smoked salmon, finely diced red onions

Clarence River grilled baby octopus with olive oil, lemon and garlic

Wakame seaweed with sesame oil

Best available of Sydney or Nambucca rock oysters with red wine shallot vinaigrette sauce, apple and lemongrass granita

**JAPANESE SUSHI AND SASHIMI STATION**

*Market price per person*

Huon King Salmon, Kingfish & Harissa tuna

Selection of nigiri & nori rolls

Miso Soup

Wakame seaweed with sesame oil

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

**DESSERT CANAPES – \$12 per person**

A buffet of Chef's selection of Starship mini desserts.

**GELATO BAR – \$10 per person**

Live gelato stand of up to 8 flavours of your choice served in gelato bowls or wafer cones.

## Buffet Menus

### Buffet Menu – \$100 per person

#### **Buffet Service**

Buffets offer a greater variety of foods from meats to seafood and vegetarian, for your guests to enjoy. Whilst guests do have to leave their seats to attend the buffet we monitor this flow by having them do so table by table. Buffets are also a quick and efficient way to cater to large groups and dietary requirements. When choosing your buffet dishes consider balancing your choices. If you need any assistance our team is very experienced in offering advice on your options.

#### **Table Buffet**

We also offer a table buffet where the dishes are served to your individual tables. This does attract an additional service charge of **\$6.00 per person** but worth considering as it allows the same choice of foods without guests having to attend a traditional buffet.

#### **LEVEL 1 MAINS *Please select 3 (additional selections \$8 pp)***

Chargrilled crusted sirloin, medium rare, with bell pepper salsa, bearnaise mustard & caramelised Spanish onion

Slow-cooked Moroccan spiced lamb shoulder, preserved lemon & labneh cous cous

Beef bourguignon, red wine & shallot jus, buttery mash, herb baby carrots

Free-range pan-seared corn-fed chicken fillet, piri piri, preserved lemon yoghurt

Atlantic salmon, with tomato and lemon salsa.

Saffron chicken, prawn and chorizo paella, arborio rice

Crisp skinned pork belly, cinnamon apple sauce

Hot honey & orange glazed leg ham carved at the buffet

Argentine chimichurri crisp-skinned chicken

Tomato and chilli pasta with ricotta

Fall apart slow cooked tender wagyu brisket with smoked hickory sauce

#### **LEVEL 2 MAINS**

***(to replace a level 1 main, please add \$7 per person or as an extra dish \$11 pp)***

Cape grim chargrilled tenderloin fillet, assorted accompaniments

Seared lime crusted Atlantic salmon fillet, lemon grass & laksa broth

Steamed wild barramundi, ginger shallots, rice wine

Crisp-skinned Peking duck, plum sauce, special fried rice

#### **SEAFOOD PLATTER (\$22 pp)**

Champagne oysters on a bed of rock salt

King prawns with garlic aioli & seafood sauce

**SALADS & SIDES Please select 3 (additional selections \$6 pp)**

Organic honey glazed kumara & spinach salad, walnut & Hunter Valley feta  
Red quinoa, couscous, chickpea, baby spinach salad, almonds, softened currants, lemon yoghurt dressing  
Boiled baby potato salad, mint, chives, quartered eggs, traditional mayonnaise  
Apple, walnut and radicchio salad, roasting forties blue, sweetened balsamic  
Chilled iceberg lettuce, extra virgin olive oil, lemon & garlic dressing, grana padano  
Zucchini salad, mint, garlic, baby peas, lemon, extra virgin olive oil  
Char grilled eggplant, zucchini, roasted vegetables, King Island goat's cheese  
Crunchy Middle Eastern fattoush  
Classic Caesar salad  
Rocket, pear, pecorino, pine nuts, aged balsamic  
Mixed leaf baby rocket, spinach, shaved parmesan, virgin olive oil, aged balsamic  
Asian vermicelli noodle salad, school prawns, blackened chilli, coriander, mint, crushed peanuts  
Tomatoes, bocconcini, basil leaves, artisan virgin olive oil, Maldon salt, cracked pepper  
Angel hair pasta salad, crisped capers, Liguria olives, rocket, roasted garlic  
Hot roasted chat potatoes with rosemary & Maldon salt  
Classic French potato bake, fresh thyme, streaky Bangalow smoked bacon  
Sautéed broccoli, caramelised onion and toasted almonds.  
Saffron & coconut rice pilaf with toasted cashew

**DESSERT Please choose 1 (additional selections \$7 pp)**

Fine Australian cheeses, muscatels, lavish, quince paste  
Chef's selection of sweet desserts  
A selection of roving gelatos on ice trays

**3 Course Menu****Level 1 – 3 Course Menu**

**\$100 per person**

**Entrées alternating choose 2**

Roasted vegetable tart with a petite herb salad and Meridith farm goat cheese (V)  
Huon salmon terrine with lemon-zested ricotta, roasted capsicum strips, salsa verde and fresh lemon cheek (GF)  
Bannockburn free-range poached chicken salad with heirloom vegetables and a lemon oregano vinaigrette (GF, DF)  
Roast duck ravioli, aromatic spiced duck with star anise and sliced roast duck breast in a lightly spiced Cantonese duck sauce  
Wagyu beef cheek ravioli in a light tomato sauce, crispy basil, truffle parmesan sauce, cold-pressed olive oil and soft herbs  
Saffron cannelloni with pumpkin puree, creamed spinach, lemon zest ricotta with aged parmesan and crispy sage

### **Mains** *alternating choose 2*

#### **all mains served with seasonal vegetables**

Crisped Huon Salmon fillet on a cassoulet of lentil du py, cannellini beans in a light seafood bisque, chervil and lemon zest with parsley butter baby potatoes

Twice-cooked chicken breast with a potato galette, crisped leek in a Canadian maple jus or a lemon caper sauce (GF)

\*Amelia Park 5-hour slow braised lamb shanks

\*Slow-braised beef cheek

*\*Choose one of the following accompaniments for the Lamb Shank or Beef Cheek*

Red wine jus with parisienne buttered mashed potatoes and chives

Herbed tomato sauce with a parmesan polenta base

Moroccan saffron tagine, harissa, green olives preserved lemons on a Moroccan couscous

### **Desserts** *alternating choose 2*

A decadent warmed flourless chocolate cake served with chantilly cream and warmed chocolate sauce (GF)

Vanilla panna cotta with a raspberry coulis (GF)

Apple tarte tatin on top of a golden puff pastry disc and King Island double cream

Lemon curd tart in a sweet butter shell and a mixed berry compote

Tiramisu with vanilla bean mascarpone cream, edible soil and pistachio biscotti

### **3 Course Menu - Upgrades**

#### **UPGRADED ENTREE MENU \$8/PAX**

*alternating choose 2*

Crystal Bay prawn and spanner crab lasagne in a seafood bisque with baby watercress

Citrus-cured Huon salmon fillet, crispy pancetta, blue swimmer crab, Yarra Valley caviar and preserved lemon aioli

Burrata mozzarella, seasoned heirloom tomatoes, baby Mediterranean olives, poormans sourdough and fresh basil, drizzled with/ Estate first pressed olive oil

Cauliflower and cumin veloute with butter-poached sea scallops, avruga caviar and baby chervil garnish

Grass-fed chimichurri rump dry aged, oven-roasted marrow in the half bone, pickled cauliflower and grilled U6 prawn. (GF DF)

#### **UPGRADED MAINS MENU \$11/PAX**

*alternating choose 2*

Tenderloin filet, red wine jus, sauteed mushrooms, parmesan hasselback potatoes and seasonal vegetables

Riverina rack of lamb, herbed crust, duck fat crisped potato, buttered spinach and Mediterranean ratatouille

Gold band snapper fillet, pan seared, fennel puree, watercress with saffron poached potatoes

Duck roulade, wrapped in jamon prosciutto, crispy basil, potato gratin and a madeira jus

#### **TOP TIER MAINS \$16/PAX**

Petaluma ocean trout fillet with crispy skin, fennel puree, sautéed pancetta, King Edward mushrooms and butter-poached saffron potatoes (GF)

Oakleigh Ranch, laser cut, marble score 4 wagyu eye filet, truffled forest mushrooms, confit shallots and seasonal heirloom vegetables and chive and parmesan hasselback potato

## **UPGRADED DESERTS \$8/PAX**

*alternating choose 2*

*all served with edible flowers, fresh berries and tulle*

Hazelnut joconde layered with coffee cream and chocolate ganache

Raspberry layered joconde, white ganache, edible soil

Apple and salted caramel tart with poached apple compote

Cuboid Choux pastry filled praline mousseline, chocolate praline and joconde biscuit

Vanilla bean cream caramel, cinnamon poached corella pear

## **Children/Professional Meals**

Children's Meal \$68 per person

Professional Meals \$68 per person

*Menus provided upon request.*

## **Beverage Packages**

### **Starship Aqua Beverage Packages**

*Minimum 4 hours*

### **Beverage Package (\$15 per person per hour)**

#### **Wine**

Tyrrells Moores Creek – Semillion Sauvignon Blanc, Shiraz, Sparkling Brut

#### **Beers**

Newtowners Pale Ale

Newtowners Lager

Corona

#### **Non-alcoholic beverages**

Assorted Soft Drinks, Orange Juice, Sparkling & Still Water and Freshly Brewed Tea and Coffee

### **Add On: Spirits \$12 per person, per hour**

### **Soft drinks Package (\$7 per person per hour)**

Orange juice, Coca-Cola, lemonade, Gingerale, sparkling water, lemon squash, tonic

***(All subject to availability)***