



MV SYDNEY MENUS 2024

PIZZA PARTY – \$15 per person

Pizza with assorted toppings

CLIFTON GARDENS COCKTAIL – \$28 per person

Roaming Canapés

mini chicken skewers gf

salt n pepper calamari v

beef sliders, gruyere & tomato jam

assorted arancini balls v

downtown new york mini hot dogs, ketchup relish

Chef's selection of gourmet pies

Thai chicken

Beef & thyme

Lamb & rosemary

Trio of quiche

Lorraine

Sundried tomato & feta v

Spinach & ricotta v

Dessert

Chef's selection of assorted cakes

POINT PIPER DELUXE COCKTAIL – \$48 per person

Roaming Canapés

Moroccan scallop pop gf

Australian king prawns, finger lime aioli gf

South Australian bocconcini & prosciutto gf

Downtown New York mini hot dog, chilli ketchup relish

Middle Eastern lamb delights, sour cherry & pomegranate jam gf

Marinated cheese & kalamata olives gf v

Italian arancini, garlic & lemon mayo v

Substantial Noodle Box – choice of one

Vegetable korma, basmati rice gf v

Green chicken curry, jasmine rice & asian salad gf

Dessert

Chef's selection of petit cakes



Balmain Cruising Cocktail & Buffet – \$48 per person

On Arrival

Chicken satays with peanut coconut dip (gf)

Assorted sushi with wasabi & soy sauce (v)(gf)

Assorted mini gourmet pies

Salt and pepper Calamari with garlic aioli

On the BBQ

Delicate veal chipolata sausages with tomato chutney (gf)

Mini beef sliders with bush tomato relish

From the buffet table

Double smoked leg ham carved on board (gf) with selection of mustards

Mesclun salad with roasted sweet potato, semi-dried tomatoes, olives and shaved parmesan (v)

Selection of bread rolls and butter

Desserts

Selection of quality Cakes

Australian cheese platter with lavosh crackers (gf)

FARM COVE HOT ROAST BUFFET – \$28 per person

Mains

Australian beef striploin with thyme and shiraz wine sauce

Roasted marinated chicken pieces

Herb roasted chat potatoes and rock salt v

Baked pumpkin v

Steamed greens v

Desserts

Assorted cake v

Starters Tea and coffee

Assorted Biscuits

FRESHWATER BBQ BUFFET – \$30 per person

BBQ

Gourmet Sausages gf

Moroccan infused chicken gf

Chef's Galley

Bay leaf mushroom ratatouille gf v

Lemon myrtle smashed baked potato gf v

Vermicelli Asian noodle salad with Nam jim dressing v

Rainbow slaw, strawberry gum eucalyptus & honey dressing gf v

Rocket, pear & parmesan, white balsamic dressing gf v

Fresh rolls v



RUSHCUTTERS BAY BUFFET – \$40 per person

On Arrival

Assorted Mini Quiche

From The Buffet

Moroccan-infused chicken gf

Beechworth honey & whisky glazed ham gf

Slow roasted Australian beef, bush pepper & mustard crust gf

Smashed baked potatoes, lemon myrtle & garlic gf v

Bay leaf mushroom ratatouille gf v

Melody of steamed greens

Rocket, pear & parmesan salad, white balsamic dressing

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Crusty sourdough rolls

Cheese

Chef's selection of Australian cheese gf v

Salad of dried fruit, quince paste & crackers

HALAL BUFFET – \$45 per person

Mains

Halal oven baked beef and rosemary gf

Halal chicken pieces marinated in honey soy garlic

Herb roasted chat potatoes and rock salt v gf

Persian rice served warm gf v

Salads

Mesclun salad with roasted sweet potato, semi dried tomatoes, olives and shaved parmesan v

Pear Parmesan salad v gf

Bread rolls

Desserts

Assorted cakes v

Tea & coffee

INDIAN BUFFET – \$50 per person

Starters

Vegetable Samosas v

Mains

Butter chicken

Mixed vegetable korma curry v

Dal makhani v

Peas pillau v

Naan bread v

Condiments

Mint Raita

Sweet Mango Chutney

Tea and coffee on request



ROSE BAY BUFFET – \$48 per person

On Arrival

Assorted mini-quiches

Buffet

Whole baked salmon, lemon & dill crème v

Eye fillet of Australian beef, café de Paris butter gf

Sundried tomato & fetta chicken supreme, saffron & Cointreau glaze gf

Kale, apple & Shiitake risotto gf v

Lyonnais potato gratin gf v

Melody of steamed greens

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Rocket, pear & parmesan, white balsamic dressing

Crusty sourdough rolls

Dessert

Chef's selection of decadent cakes gf v

DOUBLE BAY FORMAL MENU – \$70 per person

Entree

Please select two, served alternate

Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v

Hanging Rock smoked trout, horseradish vinaigrette, watercress and cucumber salad gf v

King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v

Mains

Please select two, served alternate

Aubergine parmigiana, heirloom tomatoes & basil v

Grass fed beef fillet (M), pontiac mash, café de Paris butter gf

Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf

For the table

Crusty sourdough dinner rolls

Dessert

Choice of two, served alternate

Chocolate Mousse Delight

Mango & Passionfruit and White Chocolate Slice

Shared Cheese boards for the tables

PLATTERS / EXTRAS MENU

Please note, below items are in addition to a menu selection

Ocean fresh prawns - \$10 per person

Sydney oysters - \$10 per person

Dessert platter – Assorted cakes - \$15 per person

Cheese Platter (min 10) - \$10 per person