

Rukus x Zephyr

Catering menu



Canapé menu

4 hour charter

Chèvre, fresh fig, honeycomb, truffle oil en croute

Raw kingfish tostada, jalapeno, avocado crema, finger lime

WA Scallop, XO butter, ginger, coriander and shallot salad, trout roe

Hot smoked salmon pate, toasted sourdough, pickled onion, trout roe

BBQ chilli and lime prawn skewer

Grilled chicken yakitori, spring onion, soy glaze, furikake

Slow cooked lamb shoulder slider, smoked tzatziki, cucumber,
eschallot and mint slaw

Carne asada steak taco, avocado, salsa roja, pickled onion, coriander

Dark chocolate and roasted hazelnut tart, sea salt

*vegetarian and GF options provided

*for more canapé options please contact us

Pricing

\$75pp + onsite chef charge \$440

*minimum 20 guests

*10% surcharge for Sundays and 15% public holidays



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Self serve drop off platters

All orders come with sourdough breads and pepe saya butter.

Please note that our drop off platters are served cold.

Mains

House smoked ocean trout, labne, fine herb crust

Grilled spiced chicken breast, salsa verde, confit

artichokes, Tzatziki

BBQ Lemongrass chicken cutlet, Vietnamese herb salad,

fresh chilli

Whole sliced roast beef eye fillet, horseradish cream,

chives (+\$8pp)

Vegetarian sweet potato and feta frittata, shaved

parmigiano

Grilled Tasmanian salmon, roquette pesto, asparagus and

pickled fennel salad

Sliced Argentinian lamb rump, chimmichurri, artichoke

hearts

Salads

Persian quinoa, kale, avocado, cherry tomato, feta

salad with dried fruits and almonds

Caprese salad of heirloom tomatoes, bocconcini and

basil

Baby potato, toasted almonds, green peas with

wholegrain mustard dressing

Organic roasted pumpkin pieces, moroccan spices and

turmeric yoghurt dressing

Traditional greek salad

Green garden salad, goats curd, fresh herbs, green

goddess dressing

Roasted beetroot, goats curd, caramelised walnut

Grilled broccolini, hazelnut and currant salsa, lemon

tahini dressing

Pricing

2 mains, 3 salads \$65pp

3 mains, 3 salads \$75pp

*minimum 15 guests

*20% surcharge applies for under 15 guests

*10% surcharge for Sundays and 15% public holidays

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Additional platters

Qld King Prawns, bloody mary dressing 2kg (approx 35 pieces) \$190

Sydney rock oysters, cucumber and mirin salsa 2 doz \$130

Cooked Balmain bugs, bloody mary dressing 2 kg (approx 25 pieces) \$250

Mixed seafood platter including 1kg King prawns, 1kg Balmain bugs, 2 doz Sydney rock oysters,
smoked salmon, bloody mary dressing, cucumber and mirin salsa (caters for 15) \$375

Antipasto platter including brie, blue and cheddar cheese, Italian charcuterie, babaganoush, olives,
fresh fruits, dried fruits and nuts, sourdough breads (caters for 10) \$240

DIY BBQ

Have all your bbq needs prepped, marinated and delivered to the boat by us. The meats are prepared and raw so you can cook your own bbq. Our salads come ready to eat and utensils are provided on the boat.

\$55pp (minimum 20 guests)

Argentinian Scotch minute steaks

Lemongrass chicken thighs

Spanish chorizo

Baby potato salad, toasted almonds, peas, wholegrain mustard dressing

Roasted spiced pumpkin, crispy chickpeas, turmeric yoghurt

Traditional greek salad

Soft bread rolls, chimmichurri, smokey bbq, ketchup, dijonaise, pickled onions, cornichons



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Grazing Tables

\$850 (caters for 20 - 30 guests)

Includes...

Brie, blue and cheddar cheese, Italian charcuterie, babaganoush, olives, fresh fruits,
dried fruits and nuts, sourdough breads

4 course sit down menu

From \$135pp + onsite chef \$440 (minimum 12 guests)

Arrival canapé

Seared scallop, xo and shallot butter
Holy goat curd, fresh fig, honeycomb, truffle en croute

Bread course

Berkelo Rye Sourdough, Creme fraiche and trout roe

1st

Roasted peppers, buffalo mozzarella, Cantabrian anchovy, edive

2nd

WA Octopus, romesco, pickled eschallot, fennel mousse, fried parsley

3rd

Grilled O'connor bavette steak, celeriac puree, smoked wild mushrooms, whiskey jus

Shared sides

Tossed green leaves, green goddess dressing
Kipfler potatoes, salsa verde, watercress, toasted almonds, preserved lemon dressing

4th

Flourless chocolate torte, vanilla double cream, almond praline, blackberry coulis