



VESSEL HIRE

(Minimum 4 hours)

	SUNDAY - WEDNESDAY	THURSDAY - SATURDAY
LOW JAN & MAY - AUG	\$1,000 per hour	\$1,400 per hour
MID FEB - MAR & SEP - OCT	\$1,200 per hour	\$1,400 per hour
PEAK NOV - DEC	\$1,400 per hour	\$1,600 per hour

MINIMUM SPEND CHARTER

DAY HIRE- 4 HOURS + BUMP IN & OUT (90 MINS TOTAL) DAY HIRE CONCLUDED BY 4.30PM | NIGHT HIRE CONCLUDED BY 11.30PM

	SUNDAY - WEDNESDAY	THURSDAY - SATURDAY
LOW JAN, FEB, APR, JUNE, JULY, AUG	\$12,500	\$15,000
MID MAR, MAY, SEPT, OCT & VIVID	\$14,375	\$17,250
PEAK NOV - DEC	\$16,531	\$19,838

VESSEL CAPACITY

TRANSFERS	300
COCKTAIL (Whole ship)	280
COCKTAIL (Roof Top)	100
COCKTAIL (Main Deck)	200
BANQUET	140
BUFFET	120





CANAPE MENU

3 CHEFS CANAPE | \$17.50PP
Chef's Selection

2-HOUR EVENT | \$54PP
6 Classic Canapés

3-HOUR EVENT | \$72PP
8 Classic Canapés

4-HOUR EVENT | \$90PP
10 Classic Canapés

Canapes + Substantials | \$97PP
8 Classic Canapés + 2 substantial

CLASSIC CANAPÉS | \$9 EACH

- **A premium Australian oyster** accompanied by a selection of vinaigrettes
- **Tomato avocado salsa tartlets** with soft herbs (V)
- **Spice fried crispy tofu** with ginger & sesame dressing (VEG, GF, DF)
- **Selection of handmade quiches** in shortcrust pastry with herbs & marinated feta (V)
- **Salt and pepper calamari** with a ginger and shallot dressing
- **Nonna style meatballs** in roasted tomato sauce & melted mozzarella
- **Beef Bourguignon** mini shortcrust pie
- **A selection of nigiri and nori rolls** with wasabi and soy (V AVAILABLE)
- **Truffled arancini with fresh tarragon & romesco sauce** (V)
- **Fresh Vietnamese spring rolls** with vermicelli, prawns, mint & tamarind sauce (GF DF)
- **Peking duck pancake with shallots**, baby coriander & hoisin (DF)
- **Indian vegetable samosas** served with tangy tamarind and mint chutney (V)
- **Mini BBQ pulled pork slider** with slaw
- **Mini haloumi slider with pesto**, rocket and tomato (V)
- **Steamed prawn gyoza** with ponzu sauce

PREMIUM CANAPÉ | \$12.50 each

- **Sang wa of ocean trout** cured with orange zest, ginger, lime leaves & chili (GF, DF)
- **Smoked salmon** with creamed goats cheese, dill, cracked pepper and lemon on a mini blini
- **Pepper crusted tenderloin fillet** with basil pesto on crostini
- **Grilled lamb kofta skewers** on a couscous salad served with garlic yogurt sauce
- **Seared & pepper crusted Australian yellowfin tuna** & wasabi crème
- **Szechuan fried king prawns** with a ginger and shallot dressing

SUBSTANTIAL CANAPÉS | \$12.50 each

served in a box or bowl

- **Prawn & lobster brioche buns** with a flavourful herb aioli
- **Frenched lamb cutlet** grilled to perfection with basil & parmesan drizzle, onion & coriander salsa in a mini bowl (GF)
- **Malay coconut chicken** on vermicelli noodle salad (DF)
- **Fish & chips** whiting fillets fried until golden with baby caper tartare & fresh lemon
- **Seared salmon skewer** with Japanese slaw and sesame mayonnaise
- **Duo of vegetarian mini sliders** spicy veggie pattie and haloumi with pesto (V)
- **Mini Tacos** with spiced beef, avocado & tomato salsa w sour cream
- **Penne with slow cooked ragu** and shaved pecorino

(GF) GLUTEN FREE, (DF) DAIRY FREE, (V) VEGETARIAN, (VEG) VEGAN

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GRAZING PLATTER

AUSTRALIAN PREMIUM CHEESE AND CHARCUTERIE BOARD

\$17.50 PER PERSON

AUSTRALIAN KING PRAWNS

\$20 PER PERSON

A platter of Australian King Prawns with condiments approximately for 3 persons

PLATTER OF PREMIUM GRADE OYSTERS

\$20 PER PERSON

A platter of premium grade oysters - pacific, Sydney rock with accompaniments approximately for 3 persons

SEASONAL FRUIT PLATTER

\$12.50 PER PERSON

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FOOD STATIONS

ALL STATIONS ARE HOSTED BY A CHEF OR A MEMBER OF OUR HOSPITALITY TEAM

OYSTER BAR | \$25.00 PER PERSON

Our most popular Station
Premium selection of Sydney rock, Coffin Bay and Pacific oysters
accompanied by lemon wedges and various condiments.

ANTIPASTO & CHEESE | \$30.00 PER PERSON

Five premium Australian cheeses selected by our expert Cheese Monger
A selection of cured meats including San Daniele prosciutto, truffle salami and mortadella
Char grilled vegetables
All accompanied by artisan sourdough, Lavosh crackers and quince paste

SEAFOOD HARVEST | \$35.00 PER PERSON

Australian king prawns
Sydney rock, Coffin Bay and Pacific oysters
Bloody mary oyster shooters
Balmain bugs
Salmon and tuna sashimi
All accompanied by lemon wedges and various condiments

SUSHI & SASHIMI | \$30.00 PER PERSON

Huon king salmon, kingfish & harissa tuna
Selection of nigiri & nori rolls
Miso Soup
Wakame seaweed with sesame oil
Fresh horseradish, wasabi & mayonnaise, pickled ginger, mirin vinaigrette & soy sauce

PAELLA | \$25.00 PER PERSON

Our most popular Station
Live chef station
Traditional paella pans a la Valencia with Arborio rice, prawns, chicken, mussels, calamari, & chorizo, all cooked fresh in front of your guests
Vegetarian & vegan option available on request

MEXI NACHOS | \$25.00 PER PERSON

Slow roasted beef, pork or chicken slow-cooked for 4 to 6 hours with our own
Starship BBQ rubs & finished with our basting sauces (choice of two proteins)
Char grilled roasted vegetables
A variety of hard and soft tortilla bases to be toasted to order avocado with fresh lime juice, Spanish onion, tomato salsa, sea salt & fresh coriander with fresh lime juice

MINI SLIDERS | \$20.00 PER PERSON

A hunger stopping selection of mini sliders including pulled pork,
Moroccan lamb, wagyu beef & spiced veggie pattie (GF BUNS AVAILABLE)
A range of sauces & condiments such as chipotle, hickory and peri peri

BBQ GRILL | \$25.00 PER PERSON

Live chef station with your choice of 3 items:
French lamb cutlets
Szechuan king prawn skewers
Vegetable skewers
Gourmet sausages
All accompanied with baskets of freshly baked bread rolls, tomato relish, smoky bbq sauce and assorted mustards

PASTA STATION | \$35.00 PER PERSON

Live Station
Classic Hawker food stall with handmade egg or hokkien noodles served with all the trimmings, all cooked fresh in front of your guests
Hainan chicken poached chicken with jasmine rice, ginger, chilli and shallot dressing
A variety of accompaniments including crispy fried onions, crushed peanuts, fresh mint & coriander, lemon wedges sambal, fish sauce and chilli

CANNOLI STATION | \$30.00 PER PERSON

Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion and coriander salsa in a mini bowl (GF)
Kochi Lamb with slow-cooked lamb and tumeric, freshly ground spices and star anise (GF)
Dal Makhani with slow-cooked creamy black lentils and fresh ginger (GF)
All served with traditional condiments and baskets of naan bread and pappadums

DESSERT BAR | \$20.00 PER PERSON

A delightful selection of indulgent desserts and petit fours styled with luxe decor and fresh flowers
of naan bread and pappadums

GELATO CART | \$12.50 PER PERSON

Gelato stand of up to 8 flavours served in gelato bowls or wafer cones with all the trimmings

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BANQUET MENU

2 COURSE - BANQUET | \$70PP

1 Main and 1 Entree or 1 Dessert

3 COURSE - BANQUET | \$100PP

1 Main, 1 Entree and 1 Dessert

ENTRÉES

Roasted Vegetable Tart with fetta & a petite herb salad (V)

Burrata Mozzarella with seasoned heirloom tomatoes, baby basil, Ligurian olives & sourdough (V)

Huon Salmon Terrine with lemon zested ricotta, roasted capsicum, basil pesto & fresh lemon cheek (GF)

Wagyu Beef Cheek Ravioli in a light tomato sugo, crispy basil, truffle
parmesan sable, cold pressed olive oil & herbs

Saffron Cannelloni with pumpkin puree, creamed spinach, lemon
zest ricotta with aged parmesan and crispy sage

MAINS

Crisped Huon Salmon Fillet on a cassoulet of lentil du py, cannellini beans in a light seafood bisque,
chervil and lemon zest

La Lonica twice cooked chicken breast with a potato galette, with a clotted mustard
cream & soft herbs (GF)

Amelia Park 5-hour Slow Braised Lamb Shanks with chive potato puree & red wine jus (GF, DF)

Riverina premium sirloin with a twice cooked duck fat potato gratin & Parisien herbed butter (GF)

Heirloom Pumpkin twice baked with Meredith goats curd, apple quinoa, baby basil
& lemon oregano vinaigrette (V)

Three Mushroom Ravioli with basil and parsley pesto, topped with shaved Grana Padano parmesan (V)

Middle-Eastern Eggplant slow-cooked and served with zucchini, roasted
capsicum, polenta and marinated semi-dried tomatoes (V) (GF) (VG available)

DESSERTS

Decadent Chocolate Cake served with Chantilly cream

Vanilla Panna Cotta with a raspberry coulis (GF)

Passionfruit Cream, Rich Chocolate Mousse & Passionfruit Jelly sitting on a brownie base,
served in a delicate chocolate cylinder

Lemon Curd Tart in a sweet butter shell, served with egg yolk vanilla bean ice cream & a mixed berry
compote

Tiramisu with vanilla bean mascarpone cream, white chocolate caviar & pistachio biscotti

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BANQUET UPGRADE

ALTERNATIVE SERVE OF ENTREE OR DESSERT COURSE | \$10 PER PERSON

The Upgraded Collection is for discerning diners who truly appreciate fine cuisine, crafted especially for extraordinary occasions. Featuring premium ingredients and meticulous attention to detail in every dish, this menu guarantees a memorable culinary experience that will delight all guests.

ENTRÉES

- Crystal Bay Prawn and Spanner Crab Lasagne** in a seafood bisque with baby watercress
- Bannockburn Free Range Poached Chicken Salad**, with heirloom vegetables & a lemon oregano vinaigrette (GF, DF)
- Cauliflower & Cumin Velouté** with butter poached Tasmanian sea scallops avruga caviar & baby chervil
- Hot Smoked Yellowfin Tuna Carpaccio** with mirin vinaigrette, heirloom tomatoes, toasted black sesame & Yarra Valley caviar (GF, DF)

MAINS

- Duck Roulade** wrapped in Jamon prosciutto & basil with potato gratin & Canadian maple & green apple sauce (GF, DF)
- Pink Lady Snapper Fillet** lightly pan seared with fennel puree, watercress salad, parsnip chips & herbs (GF)
- Riverina Free Range Lamb Rack** with chermoula crust, parsnip & potato puree & red wine jus (DF)
- Oakleigh Ranch Wagyu Eye Fillet** - marble score 4 with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot (GF, DF)

DESSERTS

- Calibre White Chocolate Tear Drop** with raspberry jelly, burnt orange ice cream, pistachio sweet paste soil & edible flowers (GF)
- Golden Gaytime Terrine** with honey roasted cashews, oven roasted white rock peaches, banana ice cream & shaved black winter truffle
- Shortcrust Macerated Raspberry Tart** with crème fraiche, pineapple puree, white chocolate ice cream & gold leaf
- 18ct Gold Chocolate Martini** with salted caramel fudge sauce, chocolate

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BUFFET MENU

SIGNATURE BUFFET | \$115 PER PERSON

MAINS

select three dishes

- Hot Honey & Orange Glazed Leg Ham** carved at the buffet
- Crisp Skinned Pork Belly**, cinnamon apple sauce
- Atlantic Salmon Fillet** with lemongrass and laksa broth on bed of bok choy and steamed rice
- Roasted Piri Piri Corn Fed Chicken Fillets** served with preserved lemon yoghurt
- Chargrilled Sirloin of Beef** with roasted bell peppers and caramelised onions
- Ricotta Lasagne** with pumpkin, spinach & sage
- Steamed Wild Barramundi** on a bed of wilted greens with ginger, shallots & served with steamed rice
- Crisp Skinned Peking Duck** with plum sauce and special fried rice
- Slow Cooked Moroccan Spiced Lamb Shoulder** served with preserved lemon and labneh cous cous

SIDES & SALADS

select three dishes

- Traditional Baby Potato Salad** with mint, chives, quartered eggs and whole egg mayonnaise
- Asian vermicelli noodle salad** with fresh coriander and mint, crushed peanuts (VG)
- Apple, walnut and radicchio salad King Island blue** and sweetened balsamic
- Middle Eastern Fattoush Salad**
- Caprese Salad** with tomatoes, bocconcini, basil leaves, artisan virgin olive oil
- Roasted Vegetables** with Char grilled eggplant, zucchini, and King Island goat's cheese
- Hot Roasted Chat Potatoes** seasoned with fresh rosemary, garlic and Maldon rock salt (VG)
- Basket of Freshly Baked Bread** Rolls with premium Australian butter

DESSERTS

select two dishes

- Premium Australian Cheeses** with muscatels, lavish and quince paste
- Chef's Selection of Sweet Desserts**
- A Selection of Roving Gelatos** on ice trays

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BEVERAGE PACKAGE

STANDARD BEVERAGE PACKAGES

\$15 PER PERSON, PER HOUR

WINE SELECTION

Tyrrell's Moore's Creek Semillon Sauvignon Blanc, NSW
Tyrrell's Moore's Creek Shiraz, Hunter Valley NSW
Tyrrell's Moore's Creek Sparkling Brut, Hunter Valley NSW

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light

NON-ALCOHOLIC

A selection of soft drinks and juices are included
Heaps Normal 0% Beer available on request
Altina 0% Wines available on request

PREMIUM BEVERAGE PACKAGE

\$30 PER PERSON, PER HOUR

SPARKLING

Chandon NV Brut, Coldstream VIC

WHITE WINE

Pewsey Vale Vineyard 1961 Block Riesling, Eden Valley VIC
Tyrrell's Estate Grown Chardonnay, Hunter Valley NSW
Vasse Felix Sauvignon Blanc, Willyabrup WA

RED & ROSÉ WINE

Brokenwood Pinot Noir, Beechworth VIC
Penfolds Max's Shiraz Cabernet, Magill SA
Lunatic Shiraz, Heathcote VIC
Brokenwood Nebbiolo Rosato, Beechworth VIC

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light
Select One (Imported): Corona, Peroni or Asahi

NON-ALCOHOLIC

A selection of soft drinks and juices are included
Heaps Normal 0% Beer available on request
Altina 0% Wines available on request

CLASSIC BEVERAGE PACKAGE

\$20 PER PERSON, PER HOUR

SPARKLING

Nepenthe Prestige Cuvee, Adelaide Hills SA

WHITE WINE

Yalumba Gen Organic Pinot Grigio, Angaston SA
Bessie Brady Road Sauvignon Blanc, Margaret River WA
Tyrrell's Chardonnay, Hunter Valley NSW

RED & ROSÉ WINE

Wirra Wirra Adelaide Shiraz, McLaren Vale SA
Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA
Robert Stein Merlot, Mudgee NSW
Rogers & Rufus Grenache Rosé

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light

NON-ALCOHOLIC

A selection of soft drinks and juices are included
Heaps Normal 0% Beer available on request
Altina 0% Wines available on request

STANDARD SPIRITS

\$15 PER PERSON, PER HOUR

PREMIUM SPIRITS

\$20 PER PERSON, PER HOUR

SOFTDRINK PACKAGE

\$12.50 PER PERSON, PER HOUR

Soft drink, premium juices and sparkling water

IMPORTED BEER

\$5 PER PERSON, PER HOUR

Corona, Peroni or Asahi

CONSUMPTION BAR

Pay as you go for beverages or bar tab to be paid
prior to disembarkation (up to 250 pax)



WEDDING PACKAGE

MINIMUM NUMBERS APPLY

ELEGANCE PACKAGE | \$185 PER PERSON

Let the Harbour Elegance Package make your wedding day as beautiful, timeless, and unique as your love story.

5-HOUR CRUISE Experience the unmatched beauty of Sydney Harbour as the perfect backdrop to your wedding celebration

3-COURSE MENU A culinary journey designed to delight you and your guests.

4.5-HR BEVERAGE PACKAGE Raise your glasses and toast to your love with premium beverages throughout your event.

DANCE AREA Share your first dance with Sydney Harbour as your witness.

ELEGANT DÉCOR Crisp white linen tablecloths and napkins, stylish banquet chairs, and skirted bridal and cake tables.

PROFESSIONAL SERVICE Dedicated Cruise Director and professional staff attending to every detail

SPEECH READY Cordless microphone and lectern for heartfelt moments.

PERSONAL TOUCHES Placement of bonbonniere and place cards for a polished finish.

CAKE CUTTING Cake table, knife, and expert cutting service included.

SIGNAGE Easels for signage and a wishing well for your guests' best wishes.

PRIVATE WHARF ACCESS Enjoy seamless drop-off and pick-up at our dedicated private wharf at King Street Wharf Darling Harbour for effortless arrival and departure.



WEDDING PACKAGE

MINIMUM NUMBERS APPLY

OPULENCE PACKAGE | \$215 PER PERSON

Let the Harbour Opulence Package transform your wedding day into a grand celebration of love, luxury, and unforgettable moments.

5.5-HR CRUISE Savour the extended beauty of Sydney Harbour as the perfect setting for your celebration of love.

FOUR-COURSE DINING EXPERIENCE Elevate your reception with an indulgent culinary journey designed to impress.

5-HR BEVERAGE PACKAGE Enjoy premium drinks as you toast to a day filled with joy and unforgettable memories.

COMPLIMENTARY ONBOARD WEDDING CEREMONY Say "I do" with Sydney Harbour as the ultimate witness to your love. Seating provided for up to 50 of your closest family and friends. Carpeted runner provided for the aisle walkway.

WHITE HAMPTONS-STYLE FURNITURE A stunning bridal table, matching cake table and wishing well to complete the opulent décor.

SYDNEY WEDDING DJ Set the perfect mood and keep the dance floor alive with expert music curation by professional Wedding DJ.

DANCE AREA Share magical moments on a spacious dance area, perfect for your first dance and beyond.

OPULENT DÉCOR Stunning white linen tablecloths, napkins, stylish banquet chairs, and skirted tables.

DEDICATED SERVICE STAFF Seamless coordination with a Cruise Director and professional staff handling every detail.

SPEECH PERFECTION Cordless microphone and lectern for heartfelt speeches to be cherished forever.

THOUGHTFUL DETAILS Placement of bonbonniere and place cards, cake table, knife, and expert cake-cutting service.

ENHANCED ACCENTS Easels for signage and a wishing well for cherished memories and blessings.

PRIVATE WHARF ACCESS Enjoy the convenience of private drop-off and pick-up, ensuring a flawless and stress-free experience.





CHRISTMAS PARTY PACKAGE

CHRISTMAS CANAPÉ PACKAGE FROM \$179 PER PERSON

Exclusive hire of Starship Aqua

The glass jewel of the Harbour - Perfect for Summer Celebrations

Selection of ten chef's canapés

An assortment of modern Australian canapes catering to all dietary requirements

4 Hour Cellarman's Beverage Package

including Premium Australian wines, beers, soft drinks & juices

Complimentary Christmas theming through vessel

to bring in the Christmas Cheer!

HARBOUR BANQUET PACKAGE FROM \$199 PER PERSON

Exclusive hire of Starship Aqua

The glass jewel of the Harbour - Perfect for Summer Celebrations

Christmas Three Course Banquet Menu

including Entrée, Main and Dessert (pre-selected and served alternately)

4 Hour Cellarman's Beverage Package

including Premium Australian wines, beers, soft drinks & juices

Complimentary Christmas theming through vessel

to bring in the Christmas Cheer!

FESTIVE BUFFET PACKAGE FROM \$219 PER PERSON

Exclusive hire of Starship Aqua

The glass jewel of the Harbour - Perfect for Summer Celebrations

An indulgent festive buffet perfectly crafted

to cater for a variety of tastes and requirements

4 Hour Cellarman's Beverage Package

including Premium Australian wines, beers, soft drinks & juices

Complimentary Christmas theming through vessel

to bring in the Christmas Cheer!

CHRISTMAS PARTY ENHANCEMENT

BEVERAGE UPGRADES

Welcome Christmas Cocktail – \$20pp

Kick things off with a signature seasonal sip on arrival.

Classic Beverage Package – \$5pp/hr

A step up with popular wines and beers guests love.

Premium Beverage Package – \$10pp/hr

Elevate your event with premium varietals and labels.

Platinum Beverage Package – \$20pp/hr

Our top-tier collection for the ultimate festive toast.

SPIRITS & BEER ADD-ONS

Standard Spirits – \$15pp/hr

Classic spirits for cocktails and mixers.

Premium Spirits – \$20pp/hr

Top-shelf labels for refined holiday sipping.

Imported Beer – \$5pp/hr

Add international favourites to the bar menu.

FOOD ENHANCEMENTS

Canapés on Deck (3) – \$20pp

Perfect for mingling with a drink in hand.

Charcuterie Boards – \$17.5pp

Rustic grazing platters with meats, cheese, and more.

Food Stations – from \$20pp

Interactive and delicious – a culinary showstopper.

Gelato Cart – from \$15pp

A sweet summer favourite to delight your guests.





COCKTAIL CANAPE

COLD

Hoisin Peking Duck Pancake with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake

Nigiri and Nori Rolls with seafood, chicken and vegetarian options, served with wasabi and soy sauce (V)

Vietnamese Spring Rolls with chicken, prawn, and vegetarian options, wrapped in delicate rice paper and served with authentic Vietnamese dipping sauce (GF, DF, V)

Quiche Trio featuring classic Lorraine, roasted vegetable, and salmon & dill served with tomato & caramelised onion chutney (V option available)

HOT

Indian Vegetable Samosas with seasoned vegetables and served with tangy tamarind and mint chutney (V)

Golden Arancini with mozzarella, spinach, mushroom, and sun-dried tomato options and garlic aioli (GF, V, VEG available)

Grilled Lamb Kofta Skewers served with garlic yogurt sauce

Mini Slider Trio featuring classic cheeseburger, spicy veggie, and barbecued pulled pork (V)

Petite Pies with peppered beef, lamb & rosemary and creamy chicken & vegetable options (V) served with tomato & onion jam

SWEET SELECTION

Enjoy a selection of **Petit Fours**, sweet tartlets, and festive treats (GF available)

Pre-dinner canapes | \$20PP

Chef's selection of 3 pre-dinner canapes

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HARBOUR BANQUET

CANAPÉS ON ARRIVAL

Assorted Arancini served with pesto and garlic aioli (V)

Vietnamese Cold Rolls served with traditional dipping sauce (GF, V available)

Peking Duck served with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake

ENTRÉE

(choose two, alternate drop)

Huon Salmon Terrine with lemon zested ricotta, roasted capsicum strips, salsa verde

Grilled Chicken and Mango Salad with avocado, cherry tomatoes & honey lime dressing

Wagyu Beef Cheek Ravioli in a light tomato sugo, crispy basil and truffle parmesan sable

Miso Roasted Mushrooms and crispy fried tofu, served with red chilli dressing (V GF DF)

MAIN

(choose two, alternate drop)

Crispy Huon Salmon Fillet with garlic green beans & herb roasted baby carrots

Grilled Chicken Breast with a potato galette and crisped leek in a Canadian maple jus (GF)

5-Hour Slow Braised Lamb Shanks red wine jus with parisienne buttered mashed potatoes and chives

Slow Braised Beef Cheek in a herbed tomato sauce with parmesan polenta (GF)

Roasted Bangalow Pork Belly with spiced coriander crackling and tamarind caramel (GF DF)

Vegetable Lasagne with pumpkin, roasted red pepper, ricotta and fresh lasagne sheets (Vegetarian Option)

DESSERT

(choose two, alternate drop)

Berry Medley Pavlova with coconut cream, crushed pistachio and passionfruit

Rich Chocolate and Raspberry Cake served with marinated berries (VEG)

Zesty Citrus Tart in a sweet butter shell with a mixed berry compote

Vanilla Panna Cotta with a raspberry coulis (GF)

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FESTIVE BUFFET

CANAPÉS ON ARRIVAL

Assorted Arancini served with pesto and garlic aioli (V)

Vietnamese Cold Rolls served with traditional dipping sauce (GF, V available)

Peking Duck served with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake

MAIN

Platter of Australian King Prawns

Hot Honey & Orange Glazed Leg Ham carved at the buffet (GF)

Crispy Skinned Chicken with chimichurri

Atlantic Salmon with tomato and lemon salsa (GF)

Asian Stir-Fry Noodles with tofu and vegetables (V)

Roasted Chat Potatoes with rosemary & Maldon salt (V)

SALAD

Caprese Salad with tomatoes, bocconcini, basil leaves and artisan virgin olive oil

Traditional Caesar Salad with crunchy croutons, crispy bacon and Grana Padano

Couscous Salad with red quinoa, chickpea, baby spinach, almonds, softened currants & lemon yoghurt dressing

CHRISTMAS DESSERT STATION

Chef's selection of Festive Desserts (GF available)

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