

Cabaret Catering

Minimum spend \$1100 plus \$300 chef fee (4 hours) additional hours \$70/hr

Canapé Menu 1 – \$60 per person

Roasted Portobello mushroom tartlet, aged Parmigiano-Reggiano (v)
Handmade sushi, pickled ginger, soy sauce (s)
Arancini, saffron & mozzarella, chive aioli (v)
Beef sausage roll, smoked BBQ sauce
Crispy smashed chat potatoes sweet chilli, sour cream (gf)
Handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce (s)
Australian King prawn, smoked paprika mayonnaise, snow pea tendril (s) (gf)
Angus beef burger, Boardwalk chutney, smoked aioli, brioche roll, pickle
Spring lamb cocktail pie, roasted tomato chutney

Canapé Menu 2 – \$72 per person

Karage fried chicken, sriracha mayonnaise, fresh lime
Roasted Portobello mushroom tartlet, aged Parmigiano-Reggiano (v)
Sumac Angus beef, sourdough crouton, horseradish cream, chives (gf)
Pan-fried haloumi, lemon pine nut pesto, small herbs (v)
Arancini, saffron & mozzarella, chive aioli (v)
Vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)
Beef & mushroom cocktail pie, roasted tomato chutney
Free range pulled chicken slider, smoked BBQ sauce, aioli, shaved iceberg

Substantial

Grilled oregano chicken thigh, Mediterranean salad, mixed baby leaves (gf)

Dessert

Chocolate dipped assorted mini gelato cones (v)
*(flavours include after dinner mint, salted caramel, apple
crumble, choc hazelnut, choc-dipped strawberry and espresso)*

Canapé Menu 3 – \$85 per person

Rye caraway tostada, parmesan cream, prosciutto diParma
Slow-roasted Berkshire pork belly, chilli salt, pepper caramel (gf)
Mushroom, bamboo shoot and garlic chive gow gee, chilli, lime & coriander dipping sauce (v)
NSW South Coast oysters, pomegranate vinaigrette, lemon (s) (gf)
Salt and pepper calamari, aioli, fresh chilli, lime wedges (s)
Handmade sushi, pickled ginger, soy sauce (s)
Arancini, saffron & mozzarella, chive aioli (v)
Angus beef burger, Boardwalk chutney, smoked aioli, brioche roll, pickle
Spring lamb cocktail pie, roasted tomato chutney
Vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

Substantial

Chicken & chorizo paella, heirloom tomatoes (gf)

Dessert

Boardwalk chocolate brownie, salted caramel (v)

BUFFET MENUS

Minimum 20 passengers.

Buffet 2 & 3 Min Spend \$1100 plus \$300 chef fee (4 hours) additional hours \$70/hr

Buffet 1 no chef just min numbers

Buffet Menu 1 – \$65 per person

To start

boutique bread rolls with butter (v)

Salads

garden salad with balsamic dressing (v)

spiced couscous, roasted sweet potato with feta, rocket and pine nuts (v)

chat potato salad with fresh herbs and grain mustard dressing (v)

Mains

bbq chicken with herb dressing

fresh sliced ham with assorted condiments

cooked fresh peeled ocean king tiger prawns

fresh pacific oysters

Dessert

chocolate brownie with berries and cream (v)

(served canapé style)

Buffet Menu 2 – \$85 per person

To start

Sourdough bread rolls, salted butter (v)

Salads

wild rocket, shaved pear, aged parmesan, brown sugar balsamic (v) (gf)

potato, honey mustard mayonnaise, spring onion (v) (gf)

charred corn, cherry tomato, wild rocket, avocado, paprika & lime (gf) (v)

Mains

sous vide, Portuguese style chicken breast, grilled lime, yoghurt dressing (gf)

individual field mushroom tartlet, thyme, garlic, aged Parmigiano-Reggiano

baked Tasmanian salmon, fennel, orange, dill (s) (gf)

Dessert

chocolate brownie with berries and cream (v)

(served canapé style)

Buffet Menu 3 – \$110 per person

To start Sourdough bread rolls, salted butter (v)

Salads

spiced Kent pumpkin, fresh mint, Greek yoghurt (v) (gf)

roasted potatoes, fresh rosemary, garlic confit (v) (gf) (vgn)

grilled summer stone-fruit, goats' cheese, toasted walnuts, wild rocket (v) (gf)

Mains

8-hour slow cooked lamb shoulder, chermoula (gf)

vegetarian paella, aioli, lemon (v)

marinated chicken thigh, confit garlic, sumac yoghurt (gf)

pan seared gold band snapper, pine nut pesto, young basil (s) (gf)

Dessert (served canapé style)

chocolate dipped assorted mini gelato cones (v)(flavours include after dinner mint, salted caramel,

apple crumble, choc hazelnut, choc-dipped strawberry and espresso)



PLATTERS

1 platter for every 10 passengers (*Minimum spend \$500 – if stand alone menu*)

Dip Platter – \$125

Fresh crisp crudités, grissini and crispbreads
Trio of house made dips

Antipasto Platter – \$125

rustic italian breads, grissini and flatbreads
semi dried tomatoes, marinated olives, grilled eggplant, bell peppers and persian fetta,
smoked ham, hot sopressa salami and san danielle prosciutto

Cheese Platter – \$125

Selection of local cheeses, dried fruits and assorted crackers

Seafood Platter – \$500

ocean cooked king prawns with dill aioli
fresh pacific oysters with shallot dressing
fresh sliced smoked salmon with capers
balmain bugs with tartare sauce
(served with garden salad and boutique bread rolls)

Ham Buffet – \$350 per ham

whole glazed leg ham with condiments
(served with garden salad and boutique bread rolls)

Sweet Canapé Platter – \$250

Petite lemon meringue pie
Petite piquant chocolate brownie
Small fruit brochettes
Assorted petite french macarons

Menus are subject to availability

BEVERAGE PACKAGES

BAR PACKAGES

Silver Wine Package \$16 pp per hour
Gold Wine Package (includes gold wines) \$21 pp per hour
Platinum Wine Package (includes platinum wines \$26 pp per hour

Beers included are Peroni, Corona and Cascade Light
All packages include soft drinks, juices and mineral water

Standard Spirits upgrade – \$5pp per hour
Premium Spirits upgrade – \$10pp per hour



Silver Wines

NV, Stonefish, Gold Chardonnay Pinot Noir, Barossa Valley, SA
2020 Stonefish, Sauvignon Blanc, Margaret River, WA
2019 Stonefish, Chardonnay, Margaret River, WA
2019 Stonefish, Semillon, Hunter Valley, NSW
2020 Stonefish, Riesling, Eden Valley, SA
2020 Grant Burge, Benchmark, Pinot Grigio, Barossa Valley, SA
2019 Stonefish, Rosé, Margaret River, WA
2019 Stonefish, Merlot, Margaret River, WA
2019 Stonefish, Cabernet Sauvignon, Margaret River, WA
2020 Stonefish, Shiraz, Margaret River, WA

Gold Wines

NV, Stonefish, Platinum Chardonnay Pinot Noir, Barossa Valley, SA
2020 Stonefish, Reserve Chardonnay, Margaret River, WA
2017 Stonefish, Reserve Cabernet, Sauvignon, Margaret River, WA
2017 Stonefish, Reserve Shiraz, Barossa Valley, SA
2017 Grant Burge, Cameron Vale, Cabernet Sauvignon, Barossa Valley, SA
2017 Grant Burge, Miamba Shiraz, Barossa Valley, SA

Platinum Wines

NV, Grant Burge, Chardonnay Pinot Noir, Barossa Valley, SA
2018 Stonefish, Nero Shiraz, Margaret River, WA
2018 Stonefish, Nero Cabernet Sauvignon, Margaret River, WA
2018 Stonefish, Kudos Shiraz, Barossa Valley, SA
2018 Stonefish, Icon Shiraz, Barossa Valley, SA

Beverages are subject to availability

CONSUMPTION BAR

Minimum Spend Applies (please enquire)

Sample Pricing

\$10 for all wines per glass
\$10 per bottle of beer
\$3 per glass of soft drinks & juice
\$10 per glass of Spirits w/1 mixer