

One O One Menu

Menu provided by Sides and Main catering

A chef is required at a rate of \$600 (4 hours)

Additional hours: \$85 per hour

37 – 50 guests requires an assistant chef at \$400

Canape Packages

Minimum 12 guests

Gold

\$95 per person

3 hot canapés, 3 cold canapés, 1 substantial, 1 dessert

Platinum

\$120 per person

3 hot canapés, 4 cold canapés, 2 substantial, 1 dessert

Diamond (5 hour+ charters only)

\$145 per person

4 hot canapés, 4 cold canapés, 2 substantial, 1 dessert, 1 grazing table

COLD

Alaskan king crab and yuzu mayo tartlet, trout roe

Tuna crudo sesame cone, wasabi mayo, pickled ginger, furikake, tobiko

Yellowfin tuna tataki lollipops, Korean sauce, wasabi, popped rice GF

Market fresh peeled king prawns, yuzu kewpie, cocktail sauce, roe GF

Hiramasa kingfish crudo spoons, seaweed, pomegranate, lime sesame dressing GF

Marinated garlic octopus, chorizo and pickled pepper skewers GF

Spicy betel leaf, prawn, green mango, peanut and coconut chutney GF

South coast oysters on ice, vodka and cucumber mignonette, trout roe GF

Prosciutto wrapped fig, holy goat, honey drizzle GF

Beef and fennel tartare on crostini, parmesan snow, avocado puree

Spicy tomato and watermelon gazpacho shots GF V

Meredith Dairy goats feta and caramelised red onion tartlets, truffle honey drizzle GF V

Beetroot crisps with chilli hummus, pomegranate, sumac GF V

HOT

Black crumbed Moroccan prawn arancini, saffron mayo
Thai prawn and black sesame toast, sweet ginger sauce
Grilled tikka masala tiger prawn sticks, lemon yoghurt GF
Middle Eastern lamb spring rolls, spicy chutney
Spicy lamb kofta, pomegranate, mint labne, coriander, sumac GF
Korean sweet sticky chilli fried chicken, popcorn style GF
Pepper beef mini pies, smashed pea topper, tomato relish
Cocktail empanada, spicy beef and sultana, jalepeno yoghurt sauce
Cocktail empanada, feta, spinach and pumpkin, tomato chutney V
Wild mushroom, thyme and goats cheese arancini V
Chargrilled zucchini skewers with bocconcini, cherry tomato and olives, miso dressing GF V

SUBSTANTIAL CANAPÉ OPTIONS

Lobster roll with tarragon and chive mayo, micro celery (cold) (surcharge \$18pp)
Baja white fish soft taco, cabbage, pineapple, spicy mayo
Chermoula chargrilled lamb cutlet, pomegranate, yoghurt GF
Yellowfin tuna slider, beetroot, pickled red onion, wasabi mayo and iceberg
Wagyu cheeseburger slider, pickles, caramelised onion, relish
Southern fried buttermilk chicken slider, fennel slaw, sriracha mayo
Steamed bao buns, crispy pork belly, pickled carrot, sriracha
Malaysian vegetarian curry, rice, mango chutney V GF
Vegetarian black bean chilli with sour cream and guacamole V GF NB

DESSERT OPTIONS

Mixed mini iced eclairs
Caramel tartlet with pistachio
Mini Nutella and dulce de leche empanadas
Strawberry panna cotta pots, fresh strawberries

GRAZING TABLE

French cheese, charcuterie and antipasto boards
Freshly shucked oysters, peeled prawns, Balmain bugs

Buffet Packages
Minimum 12 guests

Gold

\$145 per person
2 canapés (chef's choice), 3 mains, sides, 1 dessert platter

Platinum

\$205 per person
2 canapés (chef's choice), 4 main platters, sides, 2 dessert platters

MAINS

Prawns, oysters, Balmain bugs platter (cold)
Smoked ocean trout, cornichons, asparagus, soft egg, avocado, croutes
Pistachio crusted salmon side, citrus, watercress, salsa verde
Whole stuffed ocean trout, orange butter sauce
Barramundi, corn puree, smokey corn and jalepeno salsa
Mediterranean seafood salad, prawns, mussels, calamari, saffron lemon vinaigrette
Slow cooked lamb shoulder, fennel, peas, preserved lemon
Grilled king prawns, harissa, apricot couscous, yoghurt
Smoked duck salad, plum, grilled radicchio, candied walnuts
Pine nut, currant, brioche chicken ballantine, salsa verde
Chargrilled Moroccan spiced spatchcock, eggplant, feta
Thai beef salad with green mango, edamame, cucumber, cabbage, Thai herbs
Coconut, curry leaf chicken curry, rice, mango chutney, pappadum
Spicy grilled eggplant involtini, ricotta, leek, tomato salsa V
Ricotta gnocchi, pesto, cherry tomatoes, parmesan V

SIDES

Duck fat potatoes
Steamed greens
Green salad
Bread and butter

DESSERTS

Dessert platters Cheese and accompaniments
Flourless chocolate cake, cream, honeycomb, figs
Rosewater strawberry Eton mess, cream, pink floss
French chocolate mousse, biscotti, raspberries, double cream
Spiced poached pears, warm dark chocolate sauce, vanilla bean ice cream

Fine Dining Menu

1 entree, 1 main, sides, 1 dessert

\$200 per person

Minimum 2 guests, maximum 30 guests

All fine dining menus can be tailored to suit your individual dietary requirements and requests

Entrée

Yellowfin tuna crudo, salmon roe soft egg, goachujang dressing toast
Pan fried scallops, carrot smash, crumbled chorizo, curry leaves
Panfried Clarence River chermoula prawns, watermelon and feta salad
Prosciutto, buffalo mozzarella, peach salad, black olive crumb, shiso
Marinated skinless heirloom tomato, mozzarella, basil oil, parmesan crisp V
Pan fried green ricotta gnudi, wild mushrooms, walnuts, sage V

Main

Snapper, Paris mash, tarragon and pea, jus
Buttermilk blue eye trevalla, braised fennel, urad dahl
Slow braised lamb shoulder ballantine, peas, goats cheese
Deboned corn fed chicken, ricotta gnocchi, green olive, lemon and grape salsa
Grass fed pink pepper crusted eye fillet, brisket croquettes, chimichurri
Spicy gilled whole eggplant, tomato jam, labne, hazelnuts V
Green pea and leek goats cheese risotto V

Sides

Sourdough rolls, butter
Cavolo nero, parmesan and pine nut salad
Duck fat hasselback potatoes

Dessert and Cheese

Warm fudgy date cake, coconut ice cream, fresh honeycomb
Flourless chocolate torta caprese, raspberry ice cream
Salted caramel custard, banana, popcorn, peanut brittle
Rhubarb, honey and custard mille feuille
Classic tiramisu

Cheese selection of 3 French cheeses and accompaniments