

# Oscar II Menu

Catering by professional inhouse chef  
Minimum order of 10 passengers

## Canapés Menu

8 canapés \$55  
10 canapés \$64  
15 canapés \$85

## **COLD**

Sydney Rock Oysters, lemon (gf)  
Crystal Bay Prawns, Mary Rose (gf)  
Chef's selection of sushi, soy  
Vegetarian Rice paper rolls, Vietnamese dressing (V) (gf)  
Peking Duck Pancakes, hoi sin  
Kingfish Ceviche, wasabi mayo (gf)  
Tuna Tartare (gf)  
Sliced Serrano ham, crostini  
Spanner crab fingers, crème fraiche  
Caprese skewers, cherry tomato, bocconcini, basil (gf) (v)  
Smoked Salmon mousse cone

## **HOT**

Wagyu beef slider, cheese, ketchup, pickle  
Chicken skewers, lemon, oregano, rock salt (gf)  
Portobello mushroom, haloumi slider, black garlic mayo (v)  
Spinach and feta cigar, tzatziki (v)  
Salmon skewers, saffron mayo (gf)  
Pork katsu sliders, pickled red cabbage, miso mayo  
Grilled beef skewers, salsa verde (gf)  
Prawn skewers, red nam chin (gf)  
Pork belly, glazed apple sauce (gf)  
Heirloom tomato, goat cheese tart (v)

## **Desserts**

Fruit skewers, honey yoghurt  
Mini assorted cannoli  
Chocolate tart, hazelnut, salted caramel  
Gelato cones  
Individual lemon meringue

Buffet menu

\$110 per person

**Cold station**

Tomato salad, goat's cheese, olives, basil dressing (v) (gf)  
Chopped cos salad, red radish, pickled onion, crispy pancetta, Parmesan, red wine vinaigrette (gf)  
Crystal Bay prawns, Mary Rose (gf)  
Sydney Rock Oysters (gf)  
Charcuterie Board, condiments, bread  
Sushi and sashimi plates, soy sauce, wasabi, pickled ginger (gf)

**Hot station**

Oven baked Atlantic Salmon, capers, fennel, dill (gf)  
Corn-fed chicken breast, seeded mustard, eschallots, garlic cream  
Roast Black Angus Sirloin, red wine gravy  
Baked vegetable medley (v) (gf)  
Steamed Jasmine rice (v) (gf)

**Sweet station**

Mini tart selection  
Mini gelato cones  
Fruit platter (gf)

Asian buffet menu

\$125 per person

Sydney Rock Oysters, red nam chin (gf)  
Vegetarian Rice paper rolls, tom yum (gf)  
Salmon and avocado nori roll, wasabi, soy  
Peking duck pancakes, cucumber, hoisin sauce  
Thai beef salad, crispy noodles, palm sugar dressing (gf)  
Whole baked market fish, ginger, shallots, sesame (gf)  
Black bean chicken, capsicum, curry leaves, chilli  
Pork spare ribs, hoisin, szechuan  
Stir fried Asian greens, oyster sauce  
Steamed /fried rice  
Seasonal fresh fruit platter (gf) (v)

Children's Menu

\$30 per child

Chicken tenders  
Crumbed fish  
Mini cheeseburgers  
Ice cream  
Fruit salad

PLATTER MENU

Cheese: \$220 Selection of Australian and imported cheeses, house lavosh, fruit chutney  
Fruit: \$200 Fresh seasonal fruit, honey yoghurt, mixed nuts

Cheese and Fruit: \$200 Mix of the above

Cold Seafood: \$450 Queensland Tiger Prawns, Sydney Rock Oysters, house cured salmon, marinated Fremantle octopus, marinated mussels, condiments

Charcuterie: \$300 Finest selection of cured meats, chutneys, pickles, woodfired breads

Antipasto: \$200 Marinated vegetables, dips, breads, crackers

Asian: \$350 Vegetarian rice paper rolls, assorted sushi, kingfish sashimi, tuna tartare, crab san choy boy

Sandwiches and wraps: \$180