

SIRENUSE

All prices inclusive of GST
20% surcharge on public holidays

CANAPE MENU

Cold

- Miniature short crust tart with Meredith goats curd and spiced eggplant (v)
- Raw King NZ salmon with fresh pea, chili and aioli on spoon (gf)
- Fresh Sydney Rock Oysters with Red Wine Vinaigrette (gf)
- Jamon Serrano with shaved fig and organic fetta on sourdough crisp
- Seared tuna fillet with celeriac remoulade in homemade tart
- QLD chilled prawns with classic cocktail sauce
- Spanner crab with shaved fennel, ruby grape fruit and aioli on crisp
- Buffalo mozzarella with heirloom cherry tomato and dried chilli on sourdough
- Chilli-spiced chicken salad (on spoon) (gf)

Warm

- Fresh herb and buffalo mozzarella risotto balls with panko crust (v)
- Wagyu beef mini pie with home-made short crust pastry and spiced tomato sauce
- Mini pork and fennel sausage roll with harissa
- Quick-fried tiger prawns, fine daikon, capers, radish, dry chili on spoon
- Seared Atlantic scallops, pickled mushrooms with sesame dressing (V)
- Sugar cured duck breast, shredded baby greens, crisp glass noodles and aged soy
- Grilled lamb back strap kofta spiced with mint and cucumber yoghurt dressing (GF)
- Pumpkin and feta spiced roasted pumpkin empanadas (V)
- 8 Hour slow cooked Bangalow pork with sour cherry and apple chutney (GF)

Substantials

- Organic strozzapreti pasta with seared prawns, cavolo nero, dried chili and lemon (v)
- Slow-cooked Black Angus beef, wild rocket, hot mayo slider
- Mini burger with crispy chicken, spiced cabbage and mayo
- Sauté gnocchi with grilled zucchini, mushroom, pecorino, lemon & chili (v)
- Seared ocean trout salad with pearl barley, cherry tomatoes, red onion and parsley
- Chipotle spiced chicken bowl with cherry tomato, corn salsa, brown rice and organic kale salad
- Slow roasted lamb shoulder with seasonal greens, roasted peppers, lemon and spiced chickpeas

Dessert

- Deconstructed vanilla bean cheesecake with fresh berries almond biscuit crumble
- Chocolate mousse with roasted pecans and chocolate honeycomb
- Passionfruit, strawberry, meringue on spoon
- Sea-salt caramel and brownie crumble tart
- Triple cream brie, sour cherry and baby basil crisp

GOLD PACKAGE - \$65 per head (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

PLATINUM PACKAGE - \$85 per head (4 Cold, 4 Warm, 2 Substantials, 1 Dessert)

PRESTIGE PACKAGE- \$105 per head (5 cold, 4 warm, 2 Substantials, 2 Dessert) plus choice of one of the below stations:

SASHIMI STATION, GLAZED HAM STATION, CHARCUTERIE & CHEESE

BUFFET PLATTER MENU

Cold Platters

- Black Angus beef tataki with spring onion, king brown mushrooms, aged soy
- House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)
- Salumi selection with pickles, olives and grilled veg
- Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Warm Platters

- Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish
- 8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous
- Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
- Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt
- Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Dessert Platters

- Valrhona dark chocolate pave candy peanuts shortbread crumble, vanilla ice cream
- Strawberry cheesecake coconut crumble, strawberry ice cream
- Handmade Pavlova nests, mango passionfruit curd and raspberry sorbet (gf)
- Local and imported cheese served with spiced apple chutney, marinated figs and flatbread

Fruit Platter

- Mixed fresh fruits

**** Share Platter option will also include complimentary platters of ****

- *Green micro salad with shaved radish, red onion and cold-pressed dressing*
- *Fresh baked bread rolls and Pepe Saya butter*
- *Steamed baby potatoes with parsley butter and lemon*

GOLD BUFFET PACKAGE - \$105 per head (2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert/fruit platter)

PLATINUM BUFFET PACKAGE - \$125 per head (3 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert/fruit platters)

FOOD STATIONS ADD-ONS

Stations can be added to any canape or buffet event

SUSHI AND SASHIMI STATION – \$21 per head

Selection of handmade sushi and fresh seasonal seafood served raw and carved

DUMPLING BAR – \$18 per head

selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION – \$21 per head

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

LIVE OYSTER SHUCKING – \$21 per head PLUS additional \$350 chef charge

Shucked to order Sydney Rock, Pacific and Flats by chef on board

GLAZED HAM STATION – \$17 per head

served warm and carved to order served with mustards, pickles and soft rolls

CAVIAR STATION – Price on enquiry

Selection of caviars, ice bowl, complete with hostess to guide through the caviars

CHARCUTERIE & CHEESE – \$17 per head

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE – \$14 per head

Wide selection of both local and imported cheeses with various breads and classic accompaniments

SEAFOOD BUFFET MENU

\$150 per head

Canapés

- Miniature short crust tart with hummus and spiced butternut pumpkin (v)
- Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be gf)
chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Cold Platters

- Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli (lobster on request, price depends on market value)
- Yellow fin tuna spring onion, king brown mushrooms, aged soy, QLD spanner crab (de-shelled)
Heirloom tomato medley, avocado, radish, cucumber, light chilli

Warm Platters

- Roasted (med-rare) pepper-crusting Black Angus sirloin with local mushrooms and chimichurri (gf)
- Large king prawns with butternut pumpkin, Persian fetta and Harissa (gf)
- Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Dessert

- Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
- Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

**Buffet includes:

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Spiced cauliflower, chickpeas, raita salad

Handmade bread rolls, cultured butter

PLATED SIT DOWN

Fine dining, min 4 guests and max 10 guests

3 course \$115 per head

4 course \$130 per head

6 course \$185 per head

Entrees

- Chilled Tiger prawns, celeriac remoulade, red vein sorrel, and lemon dressing
- Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress
- De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth
- Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs
- Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe
- Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini
- Grilled Rare yellow fin tuna, shaved fennel, orange, aioli
- Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

Mains

- Baby snapper, mussels, confit fennel, zucchini flower, bisque
- Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus
- De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley
- Hapuka Fillet, squid, chorizo, nettle butter, lemon
- Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus
- Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus
- Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

Desserts

- Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
- Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
- Coconut panna-cotta, mango, crumble, coconut sorbet
- Vanilla cheese cake, mixed berries, orange cardamom ice cream
- Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

****Includes****

Breads and sides

Handmade rolls, cultured butter

Baby green leaves, apple cider dressing

BBQ MENU

BBQ share platters style with a range of beautiful grilled seafood, high end Black Angus steaks, free range chicken, salads share platter dessert

Option 1 \$105 per head

BBQ Black Angus striploin

BBQ Chilli Free range chicken

BBQ Tasmanian king salmon

BBQ gourmet mixed sausages

Rocket Parmesan shaved pear salad

New potato, caper, sour cream salad

Truss tomatoes, olive, red onion, aged balsamic dressing

Mini pavlova nests, mango, strawberry, passion fruit, strawberry sorbet

Option 2 \$95 per head

BBQ Chilli Free range chicken

BBQ Tasmanian king salmon

BBQ gourmet mixed sausages

Rocket Parmesan shaved pear salad

New potato, caper, sour cream dressing

Mini pavlova nests, mango, strawberry, passion fruit, strawberry sorbet

****Includes****

Breads and sides

Handmade rolls, cultured butter

KIDS MENU

Kids menu \$40 per head

Margarita pizza bites

Free range chicken strips, chips, mayonnaise

Penne Bolognese and parmesan (plain if needed)

Vanilla ice cream, strawberries, crushed meringue

Chef charges

\$70 per hr (4 hours minimum) then additional per hr after

100% surcharge on public holidays

Christmas Day and NYE price on application

Waitstaff rates

Waitstaff & Bartender

\$60 p/h Weekday + GST

\$65 p/h Saturday + GST

\$75 p/h Sunday + GST

\$105 p/h Public Holiday + GST

Mixologist

\$75 p/h Weekday + GST

\$80 p/h Saturday + GST

\$85 p/h Sunday + GST

\$115 p/h Public Holiday + GST

100% surcharge on public holidays

Christmas Day and NYE price on application