



# QUAYSIDE CHARTERS

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## AQA Menu

### **A.Q.A Canapé Menus**

(s) Seafood | (gf) Gluten Free | (v) Vegetarian | (vgn) Vegan | (pr) Premium Item  
Menu spend must be equal to or greater than \$1150  
A chef charge of \$280 will apply if under spend

#### **Canapé Menu 1**

**\$65 per person**

Suitable for a 3 hour event

Please select 6 standard items, 2 premium items and 1 substantial item

#### **Canapé Menu 2**

**\$75 per person**

Suitable for a 4 hour event

Please select 6 standard items, 2 premium items, 1 substantial item and 2 dessert items

#### **Canapé Menu 3**

**\$85 per person**

Suitable for a 4 hour event

Please select 6 standard items, 3 premium items, 1 substantial item and 2 dessert items

### **Canapé Menu Selections**

#### **Standard Selection**

##### **From The Sea**

Freshly shucked market best oysters, ponzu dressing, crisp shallots (s)

Popcorn prawns, Japanese mayonnaise, coriander, sesame (s) (gf)

Peeled market best prawn, chilli & coriander dressing (s)

Steamed school prawn gow gee, coriander reduction (s)

Steamed pork and prawn dim sim, sweet chilli & lime dressing (s)

##### **From The Paddock**

Double smoked ham, cheese & parsley quiche, shaved parmesan

Roasted pork belly, crackling, cinnamon apple jam (gf)

Grilled chorizo & feta pizzata, cress

Grilled chorizo, caramelised onion, saffron mayonnaise on sourdough crisp

Panko crumbed chicken strips, fresh herb aioli

##### **From The Garden**

Caramelised onion, torched goats cheese, micro cress tartlet (v)

Saffron & mozzarella arancini, chive aioli (v)

Cherry tomato & goats cheese quiche (v)

Vegetarian spring rolls, sweet soy dipping sauce, sliced shallots (v)

Watermelon & feta skewers, aged balsamic (v)

Roast mushroom quiche, rosemary salt (v)

### **Premium Selection**

#### **From The Sea**

Salt & pepper calamari, aioli, lime (s)  
Moreton bay bug, apple cream, savoury wafer cone (s)  
Seared yellow fin tuna, sesame, wasabi mayonnaise (s)  
Prosciutto wrapped prawns, citrus aioli (s) (gf)  
Sashimi yellowtail kingfish, lime, avruga, gold leaf (s)  
Seared scallops, grape & pinenut salsa (s)

#### **From The Paddock**

Peking duck pancakes, sliced cucumber, spring onion  
Rosemary lamb skewers, sumac yoghurt (gf)  
Satay chicken skewers (gf)  
4 hour slow roasted pork sliders, chipotle mayonnaise

### **Substantial Selection**

#### **From The Sea**

Beer battered flathead, shoestring fries, lemon tartare sauce (s)  
King prawns, tomato, avocado, red onion salsa (s)  
Roasted salmon, shaved fennel, citrus, dill vinaigrette (s) (gf)

#### **From The Paddock**

Marinated grain fed beef, glass noodles, sliced vegetables (gf)  
Slow roasted NSW pork, slaw, roast apple sauce (gf)  
Grilled chicken, cos lettuce, glazed bacon, anchovy dressing

#### **From The Garden**

Honey baked pumpkin risotto, sage butter (v) (gf)

### **Dessert**

Bite size macaroons (v)  
Chocolate brownie, salted caramel (v)  
Milk chocolate tart, crème chantilly, strawberry (v)  
Pineapple, rockmelon & strawberry brochettes (gf) (v) (vgn)  
Pavlova nests, crème chantilly, fresh berries (v)  
Lemon curd tartlet, torched meringue (v)  
Assorted mini chocolate dipped gelato cones (v)

### **Additional Items**

Add an additional standard canapé for \$6.50 per person  
Add an additional premium canapé for \$9.50 per person  
Add an additional substantial canapé for \$11 per person  
Add an additional dessert canapé \$5 per person

### **A.Q.A Buffet Menus**

(s) Seafood | (gf) Gluten Free | (v) Vegetarian | (vgn) Vegan | (pr) Premium Item

Menu spend must be equal to or greater than \$1150  
A chef charge of \$280 will apply if under spend

#### **Buffet Menu 1**

**\$75 per person**

Includes fresh baked bread rolls and cream butter

Please select 3 items from the sea - cold and/or from the garden, 2 items from the sea – hot and/or from the paddock and 1 dessert item

#### **Buffet Menu 2**

**\$95 per person**

Includes fresh baked bread rolls and cream butter

Please select 3 items from the sea - cold and/or from the garden, 3 items from the sea – hot and/or from the paddock and 2 dessert items

### **Buffet Menu 3**

**\$115 per person**

Includes fresh baked bread rolls and cream butter

Please select 3 items from the sea - cold and/or from the garden, 3 items from the sea – hot and/or from the paddock, 1 premium item and 2 dessert items

### **Buffet Menu Selections**

#### **From the sea served cold**

Smoked salmon w/ red onion, capers, cream cheese, gherkins on crusty bread (s)

Marinated baby squid salad (s)

Oysters w/ assorted dressings (2 oysters per person) (s)

King prawns w/ lemon wedges (3 prawns per person) (s) (gf)

#### **From the sea served hot**

Baked Tasmanian salmon w/ celeriac, fetta and dill (s) (gf)

Roasted south coast blue eye trevalla w/ grape and pine nut salsa (s) (gf)

Pan seared snapper w/ pine nut pesto (s)

Moreton bay bug w/ roasted garlic and chive aioli (s)

#### **From the garden**

Caesar salad

Garden salad (v) (vgn) (gf)

Caprese salad w/ extra virgin olive oil (v) (gf)

Chat potato salad w/ seeded mustard mayonnaise and spring onions (v) (gf)

Roasted seasonal vegetables w/ garlic and rosemary (v) (gf) (vgn)

Broccolini and snow peas w/ orange, chilli and toasted hazelnut dressing (v) (vgn) (gf)

Roast vegetable and fresh herb quinoa salad w/ lemon tzatziki (v)

Watermelon and fetta salad w/ mint and reduced balsamic (v) (gf)

Asparagus w/ shaved parmesan and baked prosciutto (v) (gf)

#### **From the paddock**

Sage marinated chicken thigh (gf)

Roasted crispy skin duck breast (gf)

Portuguese style chicken breast (gf)

Pasture fed pork fillet w/ grilled apple chutney (gf)

#### **Premium**

Western Australian crayfish tails w/ herb butter (s) (pr)

Riverina lamb back-strap w/ tzatziki (gf) (pr)

Braised New South Wales central tablelands lamb fillet (gf) (pr)

Whole Riverina, grass fed beef fillet with field mushroom jus (gf) (pr)

#### **Dessert**

Assorted macaroons (v)

Chocolate brownie (v)

Milk chocolate tart w/ crème chantilly (v)

Fresh pineapple, rockmelon and strawberry brochettes (gf) (v) (vgn)

Mini Pavlova w/ fresh berries and crème chantilly (v)

Cinnamon apple crumble spoons (v)

Lemon meringue tarts (v)

Chocolate dipped mini gelato cones (v)

### **A.Q.A Formal Plated Menu**

(s) Seafood | (gf) Gluten free | (v) Vegetarian | (vgn) Vegan

Menu spend must be equal to or greater than \$1150 or a chef charge of \$280 will apply

## **Entrée**

**\$28 per person**

### **Alternate serve (choose max two items)**

- Baked forest mushroom tartlet with truffle oil (v)
- Grilled koo wee up asparagus with ricotta, white peach, walnuts and truffle oil (v) (gf)
- Sashimi plate with wasabi and soy (\$2 surcharge) (s) (gf)
- Seared Tasmanian scallops with pumpkin puree, toasted walnuts, apple and cress (s) (gf)
- King prawn and avocado salad with tomato, mango and eschallot salsa (s) (gf)
- Poached Balmain bug, avocado, peach and chilli salad with citrus vinaigrette (s) (gf)
- Steamed, wild petuna blue eye trevalla, chervil oil, fennel, grape and pine nut salsa (s) (gf)
- Pan-roasted spatchcock on Moroccan style couscous, glazed cherry tomato and cucumber raita
- Butterflied hunter valley grain fed quail on wild rice salad with rocket, broccolini and pomegranate (gf)

## **Main**

**\$53 per person**

### **Alternate serve (choose max two items)**

- Honey baked pumpkin and wild mushroom risotto with sage butter (v) (gf)
- Pan roasted salmon fillet with cucumber and mint salsa on wild rice (s) (gf)
- Pan-fried jewfish on sautéed kipfler potatoes, shaved garlic squid, roasted fennel and lemon beurre blanc (s) (gf)
- Spice marinated chicken breast with herbed couscous, snow peas and citrus dressing
- Roasted duck breast on potato galette, with wilted bitter greens, asparagus and hazelnut vinaigrette (gf)
- Grilled, riverina fillet of beef on parisian mash, green beans, roasted cherry tomato and rosemary jus (gf)
- Roasted pork cutlet on sweet potato puree with spiced apple relish and dutch carrots (gf)
- Linguini with slow braised lamb, ratatouille and parmesan

## **Dessert**

**\$27 per person**

### **Alternate serve (choose max two items)**

- Baked individual milk chocolate tart with raspberry coulis and vanilla anglaise (v)
- Bailey's crème brulee with macerated strawberries and pistachio praline (v) (gf)
- Deconstructed Pavlova with coulis, fruit and macerated berries (v) (gf)
- Stringy bark honey tart with caramelised fig and lemon cream (v)
- Rich chocolate cake with crème chantilly and berries (v)
- Selection of Australian cheeses, lavosh, fig log and strawberries (v)
- Red wine poached pears with vanilla ice-cream

## **Sides**

**\$13 per bowl (1 bowl serves 4)**

- Shoestring fries with sea salt (v)
- Mixed leaf salad with balsamic dressing (gf) (v) (vgn)
- Parisian mashed potato (gf) (v)
- Warm broccolini with nut brown butter and almonds (v) (gf)
- Roasted Dutch carrots with raisins and Persian fett

## **A.Q.A Special Additions**

Minimum 20 passengers apply

## **Seafood Ice Bar**

**\$32 per person**

- Assorted sushi, fresh prawns, Sydney rock oysters, pacific oysters and variety of dipping
- Sauces served on crushed ice (This can be customised further to include Morten bay bugs,
- Lobster, grilled scallops, cured or smoked salmon and pickled baby octopus)

## **Fresh Oyster Station**

**\$4.50 per oyster per person**

Fresh live assorted Sydney rock and pacific oysters shucked to order live in front of your guests

**Whole Honey Baked Leg Ham**  
**\$POA**

Whole honey baked leg ham with various mustards, relishes and soft bread rolls

**Dumpling Station**

**\$3.50 per dumpling per person**

A selection of handmade dumplings steamed fresh to order  
(Pork and prawn dim sim, prawn gow gee, bbq pork bun, chicken dumpling, vegetable dumpling)

**Cheese Station**

**\$14 per person**

A selection of local and international cheese, dried fruits, fruit paste and assorted crackers

**Dessert Station**

**\$POA**

Designed specifically for your requirements our dessert stations are a fantastic end to the evening. Think chocolate fountains, fairy floss, display jars filled with lollies and our quality dessert canapés or go with a theme

**A.Q.A Beverage Packages**

**Silver Beverage Package**

**\$15 per person per hour**

Cascade Premium Light  
Premium Local Lager  
Hope Estate Sav Blanc  
Hope Estate Cab Merlot  
Tower Estate Moscato

**Gold Beverage Package**

**\$20 per person per hour**

Cascade Premium Light  
Premium Local Lager  
Premium Local Gluten Free Pilsner  
Cape Mentelle Sav Blanc  
Hope Estate Chardonnay  
Cape Mentelle Shiraz  
Hope Estate Cab Merlot  
Chandon NV Brut Sparkling

**Platinum Beverage Package**

**\$25 per person per hour**

Cascade Premium Light  
Local Premium Lager  
Local Premium Gluten Free Pilsner  
Cloudy Bay Sav Blanc  
Cloudy Bay Chardonnay  
Tower Estate Shiraz  
Tower Estate Pinot Noir  
Moet NV Champagne

**A.Q.A Beverages on Consumption**

**Beverage List**

**Sparkling**

Tower Estate Moscato Hunter Valley, Australia \$45  
Chandon Brut NV Yarra Valley, Australia \$49

### **Champagne**

Moët & Chandon Imperial NV Epernay, France \$110  
Veuve Clicquot Yellow Label Brut Reims, France \$150  
Moët Magnum Epernay, France \$200  
Dom Pérignon Epernay, France \$270

### **Sauvignon Blanc**

Cape Mentelle 'Georgiana' Margaret River, Australia \$45  
Hope Geographe, Australia \$55  
Cloudy Bay Marlborough, NZ \$90

### **Chardonnay**

Hope Hunter Valley, Australia \$55  
Cloudy Bay Marlborough, NZ \$90

### **Reisling**

Petaluma Adelaide Hills, Australia \$65  
Tower Clare Valley, Australia \$55

### **Rose**

Hope Hunter Valley, Australia \$40

### **Pinot Noir**

Tower Derwent Valley, Australia \$55  
Dalrymple Pipers River, Australia \$65

### **Shiraz**

Cape Mentelle Margaret River, Australia \$45  
Tower Barossa Valley, Australia \$55  
Grant Burge Filsell Barossa Valley, Australia \$75  
Penfolds 2009 Magill, Australia POA

### **Cabernet Merlot**

Cape Mentelle Margaret River, Australia \$35  
Hope Geographe, Australia \$55

### **Spirits**

Absolut Vodka Åhus Skane, Sweden \$9  
Jim Beam White Label Bourbon Clermont, Kentucky \$9  
Bacardi superior white rum Puerto Rico, Caribbean \$9  
Mount Gay Rum Barbados, Lesser Antilles \$9  
Johnnie Walker Red Label Scotch Kilmarnock, Scotland \$9  
Gordon's London Dry Gin Clerkenwall, Scotland

### **Premium Spirits**

Belvedere Vodka Zyrardow, Poland \$12  
Makers Mark Bourbon Loretto, Kentucky \$12  
Tanqueray Gin London, England \$12  
Glenmorangie Scotch Tain, Scotland \$12

### **Beer**

Cascade Premium Light South Hobart, Australia \$6  
Local Premium Lager Hunter Valley, Australia \$6  
Local Premium Gluten Free Pilsner Hunter Valley, Australia \$6  
James Boags Premium Lager Launceston, Australia \$8  
Peroni Nastro Azzuro Lombardy, Italy \$8

### **Cider**

Local Premium Cider Hunter Valley, Australia \$8

### **Splits**

Tea/Coffee Andover, England \$4

Softs Coca Cola, Australia \$6

Still Water Coca Cola, Australia \$6

Sparkling Water San Pellegrino, Italy \$9

Orange Juice Nudie Juice, Australia \$15