



QUAYSIDE CHARTERS

Phone: 1300 721 543 Web: www.quaysidecharters.com.au Email: info@quaysidecharters.com.au

State of the Art Menu

State of the Art 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 pizzetta, 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

State of the Art 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)

State of the Art Formal Plated Menu

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

Menu spend must be equal to or greater than \$1150

A chef charge of \$280 will apply if under spend

Entrée

\$28 per person

Alternate serve (choose max two items)

Baked forest mushroom tartlet with truffle oil (v)

Grilled koo wee ruf 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 fetta

State of the Art 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

State of the Art Beverages on Consumption

Beverage List

Sparkling

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

Champagne

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

Shiraj

Cape Mentelle Margaret River, Australia \$45
Tower Barrosa 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 Ahus 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, Kuntucky \$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