



QUAYSIDE CHARTERS

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

PONTOON BOAT HIRE RATES

Vessel Hire: Minimum 4 hours January – October \$1000.00 per hour November – December \$1250.00 per hour
Wharf Fees \$90.00 per berthing

Cocktail Minimum:

Jan to Dec: Minimum 80 guests
Nov to Dec (Fri - Sat) Minimum 140 guests

Buffet Minimum:

Jan to Dec: Minimum 60 Guests
Nov to Dec (Fri – Sat) Minimum 100 Guests

Menus:

Level 1 three course \$79.00 per person
Level 2 three course \$91.00 per person
Level 3 three course \$106.00 per person Buffet \$79.00 per person
Cocktail menu Level 1 \$76.00 per person
Cocktail menu Level 2 \$84.00 per person
Cocktail menu Level 3 \$94.00 per person

Beverages Standard Beverage Package \$42.00 per person

Entertainment Options + DJ \$550.00 + Karaoke Jukebox \$450.0 + Magician On application + Clay Pigeon Shooting \$1200.00

Special Event and Public Holiday Prices on Application

PONTOON MENU

Cocktail (level 1) \$76 per person

Canapes

Mushroom risotto arancini balls with tomato & herb drizzle (v)
Chicken & almond pithiviers
Griddled beef satays, singaporean peanut sauce, diced spanish onions
Californian nori rolls, soy sauce, wasabi (v)
Spiced salt & pepper calamari, ginger & shallot dressing
Hand crafted petite pies, onion jam
Fingers of frittata, goats cheese (v)
Mini pizzettas (some v)

Buffet Station

A carvery of spice rubbed blackened medium rare sirloin, european and imported mustards and chutneys, seasonal salads & freshly baked sourdough rolls



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Dessert

Chef's selection of mini desserts

Cocktail (level 2) \$86 per person

Canapes

Wild mushroom arancini, truffle oil, fresh pesto, parmigiano reggiano (v)
Moroccan spiced lamb cutlets, preserved lemon yoghurt
A selection of sushi & sashimi with brewed soy & wasabi
Coal fired bamboo skewered chicken satay, singaporean peanut sauce, spanish onions, coriander
Australian flathead fillets & chips served in mini fry baskets with aioli
Australian king prawn cocktail in mini shot glass
Hand rolled fresh minted vietnamese rice paper rolls & dipping sauce

Buffet station

Wok fried asian noodles served in chinese take out pails (v)

Dessert

Chef's selection of mini desserts

Cocktail (level 3) \$94 per person

Canapes

Wagyu beef sliders on mini damper buns, aged cheddar & caramelised onions, chips & aioli
Seared australian yellowfin tuna, wasabi crème
12hr slow cooked shoulder of moroccan lamb, lemon preserve served in mini bowls on a bed of scented cous cous
Asian trolleys delivering a selection of hand rolled yum cha in steaming bamboo baskets
Frenched riverina spring lamb cutlets, roasted tomato & chilli jam
Duck liver pate on crisped crostini, cranberry jam
Rolled peking duck cones, hoisin
Seared cape grim tenderloin crostini, fresh basil pesto, grand parmigiano reggiano
Shiitake mushroom & polenta diamonds
Australian oysters with a section of sauces & vinaigrettes, mornay & kilpatrick

Buffet stations

Sushi & sashimi bar with brewed soy & wasabi

Dessert

Chefs selection of mini desserts

Buffet Menu \$79 per person

Canapes (Please select 2, additional selections \$7 per person)

Caramelised onion & parmesan tartlet (v)
Mediterranean ratatouille tartlet, Meredith Farm feta (v)
Truffled mushroom arancini, basil pesto, shaved reggiano (v)
Steamed prawn & scallop dim sims, mirin
Hand crafted petite pies, onion jam
Chicken satay skewers, peanut sauce, coriander, spanish onion



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Level 1 mains (Please select 4, additional selections \$10 per person)

Chargrilled sirloin, bell pepper salsa, béarnaise, mustards, caramelised spanish onion
Slow cooked moroccan spiced lamb shoulder, preserved lemon, labneh
Fresh prawns, aioli, seafood sauce
Beef bourguignon, red wine & shallot jus, buttery mash, herb baby carrots
Free range pan seared chicken fillet, piri piri, preserved lemon yoghurt
Whole filleted atlantic salmon, buttered spinach coulibiac
Saffron chicken, prawn and chorizo paella, arborio rice
Crisp skinned pork belly, cinnamon apple sauce
Honey & orange glazed leg ham carved at the buffet
Argentine chimichurri crisp skinned chicken
Champagne oysters on a bed of rock salt
Wild mushroom risotto, spinach, wild rocket, shaved parmesan (v)

Level 2 mains (to replace a level 1 main, please add \$7 per person or as an extra dish \$13 per person)

Cape Grim chargrilled tenderloin fillet, assorted accompaniments
Seared lime crusted atlantic salmon fillet, lemon grass & laksa broth
Steamed wild barramundi, ginger shallots, rice wine
Crisp skinned peking duck, plum sauce, special fried rice

Salads (please select 3, additional selections \$6 per person)

Organic honey glazed kumara &
spinach salad, walnut & hunter valley feta Red quinoa, couscous, chick pea, baby spinach salad, almonds, softened
currants, lemon yoghurt dressing
Boiled baby potato salad, mint, chives, quartered eggs, traditional mayonnaise
Apple, walnut and radicchio salad, roaring forties blue, sweetened balsamic
Chilled iceberg lettuce, extra virgin olive oil, lemon & garlic dressing, grana padano
Hot roasted chat potatoes, rosemary, maldon salt
Classic french potato bake, fresh thyme, streaky bangalow smoked bacon
Zucchini salad, mint, garlic, baby peas, lemon, extra virgin olive oil
Char grilled eggplant, zucchini, roasted vegetables, king island goat's cheese
Crunchy middle eastern fattoush
Classic caesar salad
Rocket, pear, pecorino, pine nuts, aged balsamic
Mixed leaf baby rocket, spinach, shaved parmesan, virgin olive oil, aged balsamic
Asian vermicelli noodle salad, school prawns, blackened chilli, coriander, mint, crushed peanuts? Tomatoes,
bocconcini, basil leaves, artisan virgin olive oil, maldon salt, cracked pepper
Angel hair pasta salad, crisped capers, liguria olives, rocket, roasted garlic

Dessert (please select one, additional selections \$7 per person)

Fine Australian cheeses, muscatels, lavish, quince paste
Chef's selection of mini desserts served at the table
A selection of roving gelatos on ice trays

3 Course Menu Level 1 \$79 per person

Entree (please select two)

Salt & pepper calamari, crisp asian slaw, lime aioli
Wild mushroom & herb risotto, truffle oil, reggiano (v)



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Thai beef salad, cherry tomato, cucumber, mint, shallots, lime & chilli dressing
Ricotta & spinach ravioli, brown butter, crisp sage, pine nuts (v)
Watermelon, serrano ham, persian feta, wild rocket, hazelnut dukkah
Tart of roasted pumpkin, baby beets, goats curd, balsamic onion, walnuts, watercress (v)
Fusilli, tomato & basil sauce, shaved parmesan (v)
Eggplant stack, bocconcini, grilled zucchini, roasted peppers, slow roasted tomato sauce (v)

Mains (please select two)

Tenderloin fillet of beef, roast garlic mash, pearl onions, spinach, herbed butter & jus
Grilled ocean trout, shaved fennel, apple, marinated feta, currant, mint, wild rice pilaf
Tarragon seared corn fed chicken breast, ratatouille, lyonnaise potato
Moroccan lamb shanks, gremolata, fregola, trussed tomato
Seared blue eyed cod, seafood broth & risoni
Piri Piri chicken breast, crushed kipflers, green beans
Freshly baked bread

Dessert (please select two)

Warm spiced apple, blackberry & almond crumble, vanilla bean ice cream
Classic crème brulee, crystal praline, seasonal berries
Warm chocolate fondant, mascarpone cream
Lemon & lime tart, citrus salad, crème fraiche
Coconut pannacotta, strawberry, passionfruit, lychee
Chocolate mousse, raspberry coulis
Tea and coffee

3 Course Menu Level 2 \$91 per person

Entree (please select two)

Bangalow pork belly twice cooked, sweet onion puree, kipfler, celeriac & apple salad
Crisp crab cake, yamba king prawn, shaved fennel, preserved lemon, cress, sauce gribiche
Confit duck salad, honey pear, witlof, orange, green beans, lentil & hazelnut dressing
Ravioli of pumpkin, amaretto, nut brown lemon butter crisp sage & pecorino
Tart caramelised onion, slow cooked baby leeks, blistered tomato, goats curd, curly endive
King prawns, spiced avocado and tomato stack, micro herb salad, lemon aioli

Main (please select two)

Corn fed chicken breast, persian feta, eggplant caponata, soft polenta, celery leaf
Rack of lamb, sicilian peppers, layered potato gratin, onion soubise and herb pesto
Crisp skinned barramundi, braised beef ravioli, asian greens and light shiitake master stock
Grilled ocean trout, asparagus, softened spinach, pearl barley, sorrel beurre blanc
Slow roasted beef tenderloin, potato herb galette, tomato gratin, watercress, merlot jus

Dessert (please select two)

Date & banana pudding, hazelnut ice cream, butterscotch sauce
Tiramisu, macerated cherries, almond biscotti
Eton mess, strawberry, raspberry, meringue, aged balsamic

3 Course Menu Level 3 \$106 per person



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Entree (please select two)

Searched spiced yellowfin tuna, confit octopus, wakame, cucumber and soba noodle
Cold pressed smoked salmon lasagne, king crab, avocado, tomato & capsicum salsa
Slow roasted milk fed veal "Vitello Tonnato" shaved fennel, beans, parsley, crisp capers & tuna sauce
Buffalo mozzarella, shaved serrano ham, heirloom tomato, salsa verde
Prawn & scallop tortellini, grilled prawn, salmon pearls, lemon & chive beurre blanc

Main (please select two)

Petuna ocean trout, cauliflower puree, grilled prawn, tortellini, vierge dressing
Angus beef tenderloin, short rib cannelloni, crisp shallot, onion soubise, shiraz jus
Lamb two ways, loin & croute, artichoke puree, wilted spinach, trussed tomato
Roasted spatchcock & confit leg, thyme gnocchi, chestnut mushrooms, broad bean, crisp pancetta
Red snapper, caramelised fennel, kipflers, olives, teta, white anchovy, rocket pesto

Dessert (please select two)

Chocolate caprese torte, poached corella pear, creme fraiche, passionfruit
Strawberry & pistachio tart, buttermilk pannacotta, campari, strawberry ice
White chocolate brulee, raspberry sorbet, financier

Standard Beverage Package - \$10.50 per person per hour

Angove's Collection Sauvignon Blanc and Shiraz Cabernet
Angove's Collection Sparkling Brut
James Boags, Hahn Super Dry, Toohey's Extra Dry, Cascade Lite
Assorted Soft Drinks, Orange Juice, Tea and Coffee