



# QUAYSIDE CHARTERS

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## Seaduced Menu

### **VIP Picnic Menu for Two | \$225**

Prawn with watermelon, Korean red pepper, kewpie mayo, lemon, ponzu, chilli, avocado, radish & chives on a soft milk roll

Bresola with artichoke, brussel sprout slaw, piquillo peppers & mayo on a sourdough baguette

Woodside Charleston Jersey brie with our sourdough crispbread & spiced apple & date chutney

Involtni with eggplant, slow roast tomatoes, mozzarella & parma ham with our marinated olives

Peach, mozzarella & fregola salad (V)

Baby cos, crispy capers, caramelised walnuts, egg & pecorino in a buttermilk ranch (V) (N)

Lemon, lime & raspberry tart

Orange & almond cake with white chocolate & dried rose petals (N) (GF)

Pistachio cake with white chocolate & yoghurt topped with chocolate filled raspberry (N)

Double dipped firecracker strawberries with Valrohna chocolate & popping candy

Capi still and sparkling mineral water

### **VIP Cruise Hamper for One | \$53 Minimum 5 Guests**

Australian prosciutto, truffled sopressa, honey glazed ham off the bone & our pickles & marinated olives

Sliced sourdough baguette

Our petit handmade tarts with asparagus, pea, Persian feta & sesame (V)

Kale & avocado guacomole & hummus with baby Dutch carrots, Q sticks, sumac roasted flatbread & kale, beetroot & sweet potato

crisps (V)

Vietnamese crystal rolls with satay pesto (N) (V) (GF)

Sourdough baguettes with roast pumpkin with chevre goats cheese, caramelised onion & wild rocket (V)

Sourdough baguettes with panko crusted chicken, tomato, basil, superfood slaw, lime aioli & mixed leaves

Duo of Australian brie & cheddar with poppy seed lavosh & our spiced apple & date chutney

Chocolate brownies (GF, N)

Fresh fruit skewers (GF, Vegan)

Small Group Premium Dining

### **Premium Three Course BBQ Banquet Menu 2-8 Guests | \$95pp**

#### **On Arrival**

Mixed Bread Plate,

Mixed Olives,

Dips

#### **Main Course**

Premium Eye Fillet with Horseradish & Onion Jam

Salmon Fillet slow cooked with grapefruit and kale salad.

Cumin Sweet Potato with Fetta, Pickled Onions & Spinach Leaf Salad.

Crusty Baguette

### **Dessert**

Vanilla bean crème brulee,  
Macaroons,  
Strawberry Shortcake Squares

## **Vegetarian Premium Three Course Banquet Menu 2-8 Guests | \$95pp**

### **On Arrival**

Chickpea / Eggplant Dip Breads & Crackers  
Olives/ Cornichons / Fetta  
Frittata / Honey Glazed Kumara / Feta / Fresh Herbs

### **Main**

Braised Mushrooms / Grilled Haloumi / Tarragon  
Charred Broccolini / Chilli  
Eggplant Confit / Grilled Zucchini / Red Peppers / Artichokes  
Kipfler Potato / Caramelised Onion  
Kumara / Baby Spinach / Pickled Red Onion  
Watermelon / Mint Salad / fetta

### **Dessert**

Macaroons / Baked Cheese Cake / Brownies Chocolate Ganache

### **Buffet Menus (Minimum Order: 10)**

Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu please nominate your preferred dining time to either your booking agent, or the crew on the day.

#### **Vegetarian Buffet Menu 1 | \$42.50 pp**

Herbed crusted eggplant  
Puy lentils / Red Peppers / Goats Curd -can be reheated on board or served as a salad  
Shiitake Mushroom Ragout / Baby potatoes  
Rocket Pine nut salad / Balsamic  
Bread / Butter

#### **Buffet Menu 1 | \$43.50pp**

Shaved meats, marinated fetta and olives with trio of homemade dip sand Turkish bread  
Traditional Thai beef salad with Thai basil and Nam Jim dressing  
Lemon thyme roast chicken  
Mediterranean vegetable cous cous with pine nut and herb salad and a parmesan dressing  
Marinated feta, Kalamata olives, plum tomato and cucumber salad with crisp kos lettuce and lemon oregano dressing

#### **Buffet Menu 2 | \$51.50pp**

Shaved meats, marinated fetta and olives with trio of homemade dips and Turkish bread  
Seared eye fillet of beef with pesto roast pumpkin, eggplant, red onion and cherry tomatoes  
Shredded coconut chicken with broccoli, baby spinach, coriander and Thai basil dressing  
Pearl cous cous with chickpeas, green lentils, beetroot and parsley with a lemon tahini dressing  
Mixed garden salad with baby leaf, croutons and balsamic vinaigrette  
Crusty bread

#### **Vegetarian Buffet Menu 2 | \$66.00 pp**

Assorted Dips / Breads / Crackers / Olives / Cheese  
Herbed crusted eggplant Schnitzels  
Puy lentils / Red Peppers / Goats Curd / Beetroot -can be reheated on board or served as a salad  
Shiitake Mushroom Ragout / Baby potatoes / Spinach  
Roasted Root Vegetables / Sweet Peas / Indian Spiced Tomato Sauce

Quinoa / Charred Broccolini / Halloumi  
Rocket Pine nut salad / Balsamic  
Bread / Butter

### Canape Menus

Minimum Order: 10

Our canape selection are idea for guests who would prefer to have food served throughout the charter. Each course is brought around to each guest on the boat. Depending on the number of guests and the length of the charter we may recommend an additional wait staff to assist with service.

#### Light Canapes, 6 Pieces| \$33pp

Cherry tomato tart in / Persian cheese / basil (V) (GF)  
Grilled asparagus / prosciutto / Persian Feta (GF)  
Slow cooked ocean trout / chives / fennel (GF)  
Peking duck / sesame crepes / shallots / hoi sin  
Beef fillet / onion jam / brioche crouton  
Prawnand coriander prawn parcels with plum sauce (GF)

#### Vegetarian Canape Light, 8 Pieces| \$42.50pp

Mushroom arancini / Aioli  
Vegetarian Rice Paper Rolls / Coriander Chili  
Asian Steamed Dumplings / Chili Soy  
Shiitake Taleggio Bruschetta  
Caramelized Onion Blue Cheese Frittata  
Malaysian Curry Puffs  
Vegetarian Nicoise Salad  
Sliders / Bocconcini / Spiced Eggplant

#### Silver Canapes, 12 Pieces | \$51pp

Duck pancakes & hoy sin sauce  
King prawn cocktail with lemon & dill aioli  
Portobello mushroom & taleggio bruschetta finished with aged balsamic  
Lamb chermoula with rosemary yoghurt  
Mini beef wellington bites with mushroom duxelle  
Ocean trout with nicoise salad  
Buffalo bocconcini & baby heart tomato with basil

*(Selection of 12 courses in total)*

#### Gold Canapes, 12 Pieces | \$60pp

Peeled king prawns with saffron, lime aioli  
Peking duck rolls with cucumber and hoi sin  
Truffled mushroom tartlet with parmesan  
Teriyaki chicken skewers Thai red vegetable curry puffs  
Moroccan lamb and preserved lemon pastries  
Braised Angus and Coopers stout pie with dipping sauces

*(selection of 12 courses in total)*

#### Vegetarian Gold Canapes, 12 Pieces | \$66pp

Mushroom arancini / Aioli  
Vegetarian Rice Paper Rolls / Coriander Chili  
Asian Steamed Dumplings / Chili Soy  
Shiitake Taleggio Bruschetta  
Caramelized Onion Blue Cheese Frittata  
Malaysian Curry Puffs

Vegetarian Nicoise Salad  
Sliders / Bocconcini / Spiced Eggplant  
Salt Pepper Tofu Food pails  
Spinach / Smoked Ricotta Phyllo Parcels  
Assorted Vegetarian Sushi Rolls  
Desert Course: Frangellico Tarts / Macaroons

**Platinum Canapes, 14 Pieces | \$72pp**

Mini Reuben sandwich, roast beef, sauerkraut, mustard butter & gruyere cheese  
Rolled smoked ocean trout omelette with horseradish cream & salmon roe caviar  
Figs wrapped in Serrano Prosciutto & ST Agur drizzled with black truffle honey  
Prawn & scallop cocktail with finger lime aioli  
King fish, foie gras & hazelnut praline spoon  
Sticky maple pork with fresh apple  
Lobster, potato & caviar salad  
Dipping sauces and condiments

*(Selection of 14 courses in total)*

**Seafood Options**

Platters must be ordered with other main course menu items, or subject to \$400 minimum order.

**Oysters Lovers, 12 pieces | \$70**

Selection of one dozen seasonal pacific, Sydney rock or oversize pacific oysters served with  
Champaign shallot & caviar ponzu dressings

**Oysters, Prawns and Smoked salmon, 30 pieces | \$144**

Sydney Rock or Pacific oysters  
Peeled king prawns  
Tasmanian smoked salmon, served with traditional accompaniments and buttermilk blinis

**Gold Seafood Platter | \$65pp min Two**

Fresh from the sea, Crystal Bay prawns, Coffin Bay oysters, Sashimi of salmon, BBQ Octopus &  
Smoked salmon.  
Side salad of watermelon, Rocket & fetta. Includes Dipping sauces and condiments

**Deluxe Seafood Platter | \$90pp min Two**

Sushi platter to start.  
Fresh from the sea, Crystal Bay prawns,  
Coffin Bay oysters,  
sashimi of tuna & salmon,  
king fish ceviche,  
BBQ Octopus,  
Bugs or lobster.  
Side salad of Watermelon, Rocket & fetta.  
Garden salad with tomato & cucumber.  
Includes Dipping sauces and condiments

**Starters & Desert Platters**

*Platters must be ordered with other main course menu items, or subject to \$400 minimum order.  
Desert and Starter platters are entrée or desert sized portions and should not be considered as  
meal sized.*

**Entrée Bread, olives and dips for 10 people | \$107.50**

Four some of house made dips and marinated olives with house grissini and Turkish

**Entrée Anti Pasti plate for 10 people | \$159.00**

Shaved cured meats, chorizo, marinated fetta and olives with trio of home-made dips and Turkish bread

**Premium cheese board for 10 people | \$140.50**

Selection of four Australian cheeses with fig and walnut salami, crisp grapes and biscuits

**Sweet bites, 20 pieces | \$94.50**

*[please choose two of the following]*

Chocolate brownie squares with orange ganache or,

Honey glazed almond slice or,

Orange and poppy seed cake or,

Raspberry and toasted coconut slice

**Fruit Platter with Macarons | \$32.50pp**

Exotic fruit & berries served with dipping sauces & a selection of French macarons