

COMMISSIONER II

BBQ Menu

BBQ Menu - \$40 pp

- Whole Chargrilled Chicken marinated in Lemon & Garlic
 - BBQ Eye Fillet Steaks
 - Gourmet Sausages

Plus select four salads and sides.



Upgrades:

- Cruisy Finger Food on Arrival - \$15 for 3 selections (from \$40 menu)
- Seafood Platter - Smoked Salmon/Oysters/Prawns extra \$35/head
- Dessert Buffet @ \$12pp with Tea & Coffee Station



Please Note:

- Minimum guest numbers of 30 pax apply or otherwise a Chef Charge of \$300 will apply.
- If your clients/guests have any dietary requirements, please advise us in advance so that we can ensure that they are catered for. Additional charges may apply.
- Likewise, please advise of any allergies. Our menu offers items with peanuts, tree nuts, soy, milk, eggs, wheat and shellfish. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are free of potential allergens.
- We reserve the right to exchange menu items for one of a comparable calibre should certain produce not be available at the time of ordering..

BBQ Menu - \$40 pp

- Whole Chargrilled Chicken marinated in Lemon & Garlic
 - BBQ Eye Fillet Steaks
 - Gourmet Sausages



Salads & Sides

PLUS select four of the following salads and/or sides

Salads:

- Beetroot with Spinach, Feta and Roasted Walnuts
- Butternut Pumpkin, Spinach & Feta with Toasted Pine Nuts
- Heirloom Tomatoes with Fresh Mozzarella & Basil
- Turmeric Couscous with Cauliflower & Cranberry
 - Cauliflower, Barbari & Tahini
 - Japanese Slaw with Sesame Mayo
- Honey Mustard Baby Tomatoes with Almonds
 - Kipfler Potato, Bacon & Shallots
 - Black Rice with Corn & Coriander

Or one of the classics:

- Waldorf Salad
- Nicoise Salad
- Greek Salad

Sides:

- Roast Potato with Rosemary & Garlic
 - Roasted Butternut Pumpkin
 - Roasted Beets & Carrots

PLUS Selection of Bread Rolls & Butter



Dessert Station

Additional \$12 pp

Selection of Mini-Sweet Treats & Desserts with Seasonal Fresh Fruit

Served with Tea & Coffee Station

Salted Caramel Profiteroles / Belgian Chocolate Cheesecake / New York Style Baked Cheesecake / Cherry Pies with Fresh Cream / Lemon Meringue Tarts / Crème Cheese Brûlée / Caramel Tart with Chocolate and Hazlenuts / Vanilla Custard Tart with Fresh Mango & Cream

Please note: dessert selections may vary based on availability and guest numbers.

COMMISSIONER II

Buffet Menus

Buffet Menu 1 - \$50 pp

3 Cruisy Finger Food

3 Mains Options

3 Salads or Sides



Deluxe Buffet - Menu 2 - \$70 pp

3 Cruisy Finger Food

4 Main Options

4 Salads or Sides

Dessert Buffet



Seafood Buffet - Menu 3 - \$85 pp

4 Cruisy Finger Food

6 Main Options

4 Salads or Sides

Dessert Buffet



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Buffet Menu 1 - \$50 pp

On Arrival

- Fresh Vegetarian Vietnamese Rolls
- Bolognese, Pea & Parmesan Arancini Balls
 - Ricotta & Spinach Pastizzi Kisses

(or substitute for any selections from the \$40 *Cruisy Finger Food* menu)



Buffet

- **Slow Cooked Beef Sirloin** with American BBQ Sauce on a Creamy Mash
 - Whole Chargrilled Chicken marinated in Lemon & Garlic
 - Double Smoked Ham with Mustard and Condiments



Salads & Sides

PLUS select three of the following salads and/or sides

Salads:

- Beetroot with Spinach, Feta and Roasted Walnuts
- Butternut Pumpkin, Spinach & Feta with Toasted Pine Nuts
- Heirloom Tomatoes with Fresh Mozzarella & Basil
- Turmeric Couscous with Cauliflower & Cranberry
 - Cauliflower, Barbari & Tahini
 - Japanese Slaw with Sesame Mayo
- Honey Mustard Baby Tomatoes with Almonds
 - Kipfler Potato, Bacon & Shallots
 - Black Rice with Corn & Coriander

Or one of the classics:

- Waldorf Salad
- Nicoise Salad
- Greek Salad

Sides:

- Roast Potato with Rosemary & Garlic
 - Roasted Butternut Pumpkin
 - Roasted Beets & Carrots



PLUS Selection of Bread Rolls & Butter

Buffet Menu 2 - \$70 pp

On Arrival

- Sydney Rock Oysters with a Lime & Ginger Emulsion
- Bocconcini & Sundried Tomato Tartlet with Beetroot Relish
- Malay Coconut Crusted Chicken Skewers with a Tangy Mustard Dipping Sauce
(or substitute for any selections from the \$55 *Cruisy Finger Food* menu)



Buffet

- 12 Hour Slow Roasted Lamb Shoulder with a Tomato Ragu
- Herb Whole Baked Tasmanian Salmon Fillet with Lemon Sour Cream Sauce
 - Chargrilled Whole Chicken in Lemon & Garlic
 - Double Smoked Ham with Mustard and Condiments



Salads & Sides

PLUS select three of the following salads and/or sides

Salads:

- Beetroot with Spinach, Feta and Roasted Walnuts
- Butternut Pumpkin, Spinach & Feta with Toasted Pine Nuts
- Heirloom Tomatoes with Fresh Mozzarella & Basil
- Turmeric Couscous with Cauliflower & Cranberry
 - Cauliflower, Barbari & Tahini
 - Japanese Slaw with Sesame Mayo
- Honey Mustard Baby Tomatoes with Almonds
 - Kipfler Potato, Bacon & Shallots
 - Black Rice with Corn & Coriander

Or one of the classics:

- Waldorf Salad / Nicoise Salad / Greek Salad

Sides:

- Roast Potato with Rosemary & Garlic
 - Roasted Butternut Pumpkin
 - Roasted Beets & Carrots

PLUS Selection of Bread Rolls & Butter



Selection of Mini-Sweet Treats & Desserts with Seasonal Fresh Fruit

Served with Tea & Coffee Station

Salted Caramel Profiteroles / Belgian Chocolate Cheesecake / New York Style Baked Cheesecake / Mini Eclairs / Cherry Pies with Fresh Cream / Mini Custard Tarts / Lemon Meringue Tarts / Chocolate Hazelnut Mousse Bites

Please note: dessert selections may vary based on availability and guest numbers

On Arrival

- Moroccan Lamb Kofta on Sugarcane Skewers with a Minted Yoghurt
 - Seared Tasmanian Scallops with a Brown Butter Sauce, Lemon & Capers
 - Goats Cheese Wonton Tortellini
 - Truffled Mushroom & Parmesan with a Truffle Aioli
- (or substitute for any selections from the \$55 *Cruisy Finger Food* menu)



Buffet

- 12 Hour Slow Roasted Lamb Shoulder w Tomato Ragù
- Herb Whole Baked Tasmanian Salmon Fillet w Lemon Sour Cream Sauce
 - Chargrilled Whole Chicken in Lemon & Garlic
 - Double Smoked Ham with Mustard and Condiments
 - Freshly Shucked Oysters with Lemon
 - Peeled Ocean King Prawns



Salads & Sides

PLUS select three of the following salads and/or sides

Salads:

- Beetroot with Spinach, Feta and Roasted Walnuts
- Butternut Pumpkin, Spinach & Feta with Toasted Pine Nuts
- Heirloom Tomatoes with Fresh Mozzarella & Basil
- Turmeric Couscous with Cauliflower & Cranberry
 - Cauliflower, Barbari & Tahini
 - Japanese Slaw with Sesame Mayo
- Honey Mustard Baby Tomatoes with Almonds
 - Kipfler Potato, Bacon & Shallots
 - Black Rice with Corn & Coriander

Or one of the classics:

- Waldorf Salad / Nicoise Salad / Greek Salad

Sides:

- Roast Potato with Rosemary & Garlic
 - Roasted Butternut Pumpkin
 - Roasted Beets & Carrots

PLUS Selection of Bread Rolls & Butter



Selection of Mini-Sweet Treats & Desserts with Seasonal Fresh Fruit

Served with Tea & Coffee Station

Lemon Meringue Tarts / **Crème Cheese Brulee** / Vanilla & Fresh Mango Tart / Caramel Tarts with Chocolate & Hazelnut /
Salted Caramel Profiteroles / New York Style Baked Cheesecake / Cherry Pies with Fresh Cream / Mini Custard Tarts

Please note: dessert selections may vary based on availability and guest numbers

COMMISSIONER II

Cruisy Finger Food Menus

Cruisy Finger Food Menu 1 - \$40 pp

- Select 6 Options



Cruisy Finger Food Menu 2 - \$55 pp

- Select 9 Options



Cruisy Finger Food Menu 3 - \$70 pp

- Select 10 Options plus 2 Deluxe



Add a Deluxe Selection for \$8.50

Add a Dessert Buffet plus Tea & Coffee Station for \$12pp

Please Note:

- Minimum guest numbers of 30 pax apply or otherwise a Chef Charge of \$300 will apply.
- If your clients/guests have any dietary requirements, please advise us in advance so that we can ensure that they are catered for. Additional charges may apply.
- Likewise, please advise of any allergies. Our menu offers items with peanuts, tree nuts, soy, milk, eggs, wheat and shellfish. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are free of potential allergens.
- We reserve the right to exchange menu items for one of a comparable calibre should certain produce not be available at the time of ordering..

Cruisy Finger Food Menu 1 - \$40 pp

- **Select 6 Options:**

COLD OPTIONS

* Peking Duck & Hoisin Crepes tied with Chives (DF)

* Bocconcini & Sundried Tomato Tartlet (VG)

* Fresh Vietnamese Rice Paper Rolls (EF/DF/) - select one option*:

- Prawn
- Chicken
- Vegetarian (VG)

*two options may be selected for over 30 pax

* Mini Quiche - select one option*:

- Caramelised Onion & Goats Cheese (VG)
- Smoked Salmon & Leek
- Sundried Tomato & Pesto (VG)
- Lorraine - Cheese, Bacon & Leek (available in GF)
- Pumpkin & Ricotta

*two options may be selected for over 50 pax

* Sydney Rock Oysters with a Lime & Ginger Emulsion

* Ocean King Prawns with Dill & Lime Aioli

HOT OPTIONS

* Moroccan Lamb Kofta on Sugarcane Skewers with a Mint Yoghurt (EF/GF)

* Mini Gourmet Pies - select one option*:

- Lamb & Rosemary
- Beef Bourguignon
- Creamy Country Vegetable (VG)
- Chicken & Leek
- Butter Chicken
- Barramundi Fish Pie

*two options may be selected for over 50 pax

* Ricotta & Spinach OR Gypsy Ham & Ricotta Pastizzi Kisses

* Arancini Balls - select one*:

- Truffled Mushroom & Parmesan Arancini Balls (VG/available in GF)
- Salmon, Wasabi Peas & Dill Arancini Balls
- Bolognese, Pea & Parmesan Arancini Balls
- Pumpkin & Ricotta Arancini Balls (VG)

*two options may be selected for over 50 pax

* Malay Coconut Crusted Chicken Skewers with a Tangy Mustard Dipping Sauce

* Prawn Dumplings with a Soy Ginger Dipping Sauce
OR Vegetable Dumplings with a Chilli Soy Dipping Sauce

* Gourmet Sausage Rolls - select one:

- Moroccan Vegetable Sausage Rolls (VG)
- Lamb Harissa Sausage Rolls
- Tuscan Chicken Sausage Rolls

* Chicken, Jalapeno & Cilantro Empanadas with a Traditional Chimichurri Sauce

DIETARY: GF: Gluten Free VG: Vegetarian V: Vegan EF: Egg Free DF: Dairy Free

Cruisy Finger Food Menu 2 - \$55 pp

- **Select 9 Options:**

COLD OPTIONS

* Peking Duck & Hoisin Crepes tied with Chives (DF)

* Bocconcini & Sundried Tomato Tartlet (VG)

* Fresh Vietnamese Rice Paper Rolls (EF/DF/) - select one option*:

- Prawn
- Chicken
- Vegetarian (VG)

*two options may be selected for over 30 pax

* Mini Quiche - select one option*:

- Caramelised Onion & Goats Cheese (VG)
- Smoked Salmon & Leek
- Sundried Tomato & Pesto (VG)
- Lorraine - Cheese, Bacon & Leek (available in GF)
- Pumpkin & Ricotta

*two options may be selected for over 50 pax

* Sydney Rock Oysters with a Lime & Ginger Emulsion

* Ocean King Prawns with Dill & Lime Aioli

HOT OPTIONS

* Moroccan Lamb Kofta on Sugarcane Skewers with a Mint Yoghurt (EF/GF)

* Mini Gourmet Pies - select one option*:

- Lamb & Rosemary
- Beef Bourguignon
- Creamy Country Vegetable (VG)
- Chicken & Leek
- Butter Chicken
- Barramundi Fish Pie

*two options may be selected for over 50 pax

* Ricotta & Spinach OR Gypsy Ham & Ricotta Pastizzi Kisses

* Arancini Balls - select one option*:

- Truffled Mushroom & Parmesan Arancini Balls (VG/available in GF)
- Salmon, Wasabi Peas & Dill Arancini Balls
- Bolognese, Pea & Parmesan Arancini Balls
- Pumpkin & Ricotta Arancini Balls (VG)

*two options may be selected for over 50 pax

* Malay Coconut Crusted Chicken Skewers with a Tangy Mustard Dipping Sauce

* Prawn Dumplings with a Soy Ginger Dipping Sauce
OR Vegetable Dumplings with a Chilli Soy Dipping Sauce

* Gourmet Sausage Rolls (select one):

- Moroccan Vegetable Sausage Rolls (VG)
- Lamb Harissa Sausage Rolls
- Tuscan Chicken Sausage Rolls

* Chicken, Jalapeno & Cilantro Empanadas with a Traditional Chimichurri Sauce

* Seared Tasmanian Scallops with a Brown Butter Sauce, Lemon & Capers

* Goats Cheese Wonton Tortellini (VG)

* Crab Wonton with a Sweet & Sour Sauce

* Lobster Spring Roll with Citrus Chilli Dipping Sauce (EF/DF)

* Barramundi, Dill, Lemon Butter Spring Roll with a Citrus Nuoc Mam

DIETRY: GF: Gluten Free VG: Vegetarian V: Vegan EF: Egg Free DF: Dairy Free

Cruisy Finger Food Menu 2 - \$70 pp

- Select 10 Options plus 2 Deluxe Items:

COLD OPTIONS

* Peking Duck & Hoisin Crepes tied with Chives (DF)

* Bocconcini & Sundried Tomato Tartlet (VG)

* Fresh Vietnamese Rice Paper Rolls (EF/DF/) - select one option*:

- Prawn
- Chicken
- Vegetarian (VG)

*two options may be selected for over 30 pax

* Mini Quiche - select one option*:

- Caramelised Onion & Goats Cheese (VG)
- Smoked Salmon & Leek
- Sundried Tomato & Pesto (VG)
- Lorraine - Cheese, Bacon & Leek (available in GF)
- Pumpkin & Ricotta

*two options may be selected for over 50 pax

* Sydney Rock Oysters with a Lime & Ginger Emulsion

* Ocean King Prawns with Dill & Lime Aioli

HOT OPTIONS

* Moroccan Lamb Kofta on Sugarcane Skewers with a Mint Yoghurt (EF/GF)

* Mini Gourmet Pies - select one option*:

- Lamb & Rosemary
- Beef Bourguignon
- Creamy Country Vegetable (VG)
- Chicken & Leek
- Butter Chicken
- Barramundi Fish Pie

*two options may be selected for over 50 pax

* Ricotta & Spinach OR Gypsy Ham & Ricotta Pastizzi Kisses

* Arancini Balls - select one option*:

- Truffled Mushroom & Parmesan Arancini Balls (VG/available in GF)
- Salmon, Wasabi Peas & Dill Arancini Balls
- Bolognese, Pea & Parmesan Arancini Balls
- Pumpkin & Ricotta Arancini Balls (VG)

*two options may be selected for over 50 pax

* Malay Coconut Crusted Chicken Skewers with a Tangy Mustard Dipping Sauce

* Prawn Dumplings with a Soy Ginger Dipping Sauce
OR Vegetable Dumplings with a Chilli Soy Dipping Sauce

* Gourmet Sausage Rolls (select one):

- Moroccan Vegetable Sausage Rolls (VG)
- Lamb Harissa Sausage Rolls
- Tuscan Chicken Sausage Rolls

* Chicken, Jalapeno & Cilantro Empanadas with a Traditional Chimichurri Sauce

* Seared Tasmanian Scallops with a Brown Butter Sauce, Lemon & Capers

* Goats Cheese Wonton Tortellini (VG)

* Crab Wonton with a Sweet & Sour Sauce

* Lobster Spring Roll with Citrus Chilli Dipping Sauce (EF/DF)

* Barramundi, Dill, Lemon Butter Spring Roll with a Citrus Nuoc Mam

DIETRY: GF: Gluten Free VG: Vegetarian V: Vegan EF: Egg Free DF: Dairy Free

Deluxe Items:

* Trio of Gourmet Savoury Cones

- Persian Feta, Beetroot Relish & Roasted Walnuts (VG)

- Smoked Salmon, Creme Fraiche & Dill
- Truffled Goats Cheese, Pancetta & Cracked Black Pepper
- * 12 Hour Smoked Pulled Pork on a Bao Bun with Japanese Slaw & Sesame Mayo
 - * Mini Angus Beef Cheeseburger on a Milk Slider Bun (VG available)
- * 12 Hour Lamb Shoulder with a Tomato Ragu and Roast Tomato Cous Cous
 - * **Slow Cooked Beef Sirloin** with American BBQ Sauce on a Creamy Mash
- * Chicken Burrito with Rice and a Zesty Taco Seasoning, Sour Cream and Cheddar
 - * Salt and Pepper Prawns with a Lemon Aioli
- * Glass Noodle with Honey Chicken & Asian Vegetables and a Sweet Lime Coriander Dressing (VG available)
 - * Singapore Noodles with BBQ Pork or Chicken
 - * Wild Mushroom Risotto with Fresh Thyme & Sage (VG)
 - * Fragrant Thai Green Chicken Curry with Basmati Rice



Dessert Station

Additional \$12 pp

Selection of Mini-Sweet Treats & Desserts with Seasonal Fresh Fruit *Served with Tea & Coffee Station*

- Salted Caramel Profiteroles
- Belgian Chocolate Cheesecake
- New York Style Baked Cheesecake
- Cherry Pies with Fresh Cream
 - Lemon Meringue Tarts
 - Creme Cheese Brulee
- Caramel Tart with Chocolate and Hazlenuts
- Vanilla Custard Tart with Fresh Mango & Cream

Please note: dessert selections may vary based on availability and guest numbers

COMMISSIONER II

Grazing Table

Grazing Table - \$30 pp

Imported & Local Cheeses / Crackers / Sliced French Baguette / Grissini /
Grilled Roasted Capsicum / Baby Stuffed Pimentos / Grilled Eggplant / Kalamata Olives /
Marinated Green Olives / Trio of Dips / Vegetable Crudite



- Add Charcuterie for \$15pp
- Add Prawns, Oysters & Smoked Salmon for \$35pp
- Add Sushi for \$15pp
- Add Dessert with Tea & Coffee for \$12pp



Please Note:

- Minimum guest numbers of 30 pax apply
- A minimum catering spend may be required in peak season
- If your clients/guests have any dietary requirements, please advise us in advance so that we can ensure that they are catered for. Additional charges may apply.
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- We reserve the right to substitute platter items for one of a comparable calibre should certain produce not be available at the time of ordering.

COMMISSIONER II

Platters

- Each platter serves up to 10 guests

Cheese Platter - \$200 per platter or \$20 pp

Imported & Local Cheeses including Aged Cheddar / Wash Rind / Blue / Brie / Goats

- Assorted Crackers such as Grissini / Oat / Water / Nut Biscotti / Dried Fruits / Nuts



Vegetarian Antipasto - \$150 per platter or \$15 pp

Grilled Roasted Capsicum / Baby Stuffed Pimentos / Eggplant / Olives / Artichoke / Zucchini /

Grilled Bread / Tapenade / Pesto



Charcuterie - \$200 per platter or \$20pp

Bresaola / Prosciutto / Sopressa Salami / Chorizo / Cornichons / Olives / Bacon Jam /

Pickled Vegetables / Crusty Bread



Selection of Housemade Dips - \$120 per platter or \$12 pp

-Trio of Dips / Crackers / Grissini / Vegetable Crudite



Prawn Platter - \$320 per platter or \$32 pp

Seasonally Available Cooked Prawns / Peeled to the Tail / House Seafood Sauce

Oysters - \$300 per platter or \$30 pp

Seasonally Available Premium Oysters / Lemon / Lime Wedges / Ginger Emulsion Dressing



Salmon Platter - \$160 per platter or \$16 pp

Hickory Smoked Salmon / Creme Fraiche / Crusty Baguette / Caper Berries /

Cornichons / Red Onion



Fruit Platter - \$150 per platter or \$15 pp

Seasonally Available Fruits / Berries



Selection of Mini-Sweet Treats & Desserts with Seasonal Fresh Fruit \$12 pp

Served with Tea & Coffee Station

- Salted Caramel Profiteroles
- Belgian Chocolate Cheesecake
- New York Style Baked Cheesecake
- Cherry Pies with Fresh Cream
- Lemon Meringue Tarts
- Creme Cheese Brulee
- Caramel Tart with Chocolate and Hazlenuts
- Vanilla Custard Tart with Fresh Mango & Cream

Please note: dessert selections may vary based on availability and guest numbers

Please Note:

- Minimum orders may apply.
- If your clients/guests have any dietary requirements, please advise us in advance so that we can ensure that they are catered for. Additional charges may apply.
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