



2020/21
Rate Card

CATERING PACKAGES

Food Packages

Option 1 - Modern South American (minimum spend \$1,300)

3 cold canapes + 2 hot canapes + 1 substantial canape + 1 dessert	AUD \$60 per person
4 cold canapes + 5 hot canapes + 2 substantial canape + 1 dessert	AUD \$78 per person
5 cold canapes + 4 hot canapes + 2 substantial canape + 2 dessert	AUD \$83 per person
Assorted share platters (designed for 10 guests)	See Menu For Pricing (Page 6/7)
Sit down (for up to 10 guests)	Minimum spend \$1,300

Option 2 - Contemporary Menu (canapes minimum spend \$1,800)

3 cold canapes + 2 hot canapes + 1 substantial canape + 1 dessert	AUD \$82 per person
4 cold canapes + 5 hot canapes + 2 substantial canape + 1 dessert	AUD \$100 per person
5 cold canapes + 4 hot canapes + 2 substantial canape + 2 dessert	AUD \$130 per person

Food stations upon request.

Sit down (for up to 10 guests)

3 course meal	Minimum spend \$1,680
---------------	-----------------------

Option 3 - Market Seafood Selection

Assorted share platters (designed for 10 guests)	See Menu For Pricing (Page 10)
--	--------------------------------

Option 4 - Mediterranean Platters

Assorted share platters (designed for 10 guests)	See Menu For Pricing (Page 11)
--	--------------------------------

Option 5 - Shadow by Design

Renowned Chef Clancy Atkinson will work with you to create an exclusive menu designed specifically to suit your personal preferences and requests. Please note it is an additional AUD \$95 per hour when the Chef is on board the vessel and a 100% public holiday applies on the chef's hourly rate. Menu pricing is as follows:

1 - 2 people	AUD \$300 per person
3 - 8 people	AUD \$230 per person
8 - 12 people	AUD \$205 per person

Beverage Packages

Our beverage package includes three options:

Beverages on consumption	See Menu For Pricing (Page 12)
Set price package 1	AUD \$20 per person, per hour
Set price package 2	AUD \$25 per person, per hour

Corkage fee of \$20 per person applies. Beverages may be subject to change. **Please note that a surcharge of 25% applies on all beverage prices during public holidays.** Prices are inclusive of GST

MENU OPTION 1 - MODERN SOUTH AMERICAN

Canape Options

COLD CANAPES

Prawn & Jon Dory Mexican ceviche on toasted tortillas (gf)
Burnt tomato bruschetta w goat's cheese & Ortiz anchovies (can be v)
Mini Pancakes, king salmon pure with truffle oil and black caviar
Tea sandwich - crispy chicken skin, basil, burnt tomato & aioli on wonderbread
Smoked prawns with saffron aioli
Lettuce cup tomato tartare, caramelised balsamic vinegar & spiced fried shallots (vg)

HOT CANAPES

Scallops, prawn butter, Parmigiano Reggiano & chives
Chorizo w Pickled green tomatoes
Mini braised beef arepas with guacamole, chimichurri & queso fresco
Beef Empanadas Salteñas & Salsa Picante
Sweet Potato Fritters with Mint Yogurt
Grilled Cowra Lamb on Rosemary Skewers & mint yogurt
Mini Veal Schnitzels with Dijon Mustard

SUBSTANTIAL CANAPES

Miniature Boston lobster roll on brioche bun
Snapper Baja Tacos, Chipotle Mayo & cole slaw
Grilled Queijo Cohalo w oregano (V)
Mini wagyu burger, raclette, pickles, mustard, special sauce

DESSERT CANAPE

Crêpe w Dulce de Leche
Chocolate Yogo Mille-Feuille w Kumquats
Pavlova with seasonal fruit

Shared Platter Options

CHARCUTERIE & FROMAGERIE PLATTER (SERVES 10 PEOPLE)

AUD \$260

Artisan salamis, Jamón Serrano, quince glazed leg ham, Smoked Chicken Breast.
Fromagerie including 12-month aged manchego, gorgonzola dolce & d'affinois.
Charred seasonal vegetables, including asparagus, heirloom carrots, broccolini, baby capsicums, fennel and more
Argentinian salsa and Hummus & eggplant dip.
Served with house made grape & rosemary focaccia, sourdough crostini & grissini.

SALAD PLATTERS (2 CHOICES SERVES 10 PEOPLE)

AUD \$145

Broccoli & orecchiette w yogurt & peas (vg)
Couscous, cherry tomatoes & herbs salad (vg)
Mixed mushrooms w barley, fetta & nuts (vg)
Tuna, white bean, cucumber, tomato & parsley salad (gd)
Baby cos, bacon croutons, anchovy & parmesan Caesar salad
Pan-fried pears, blue cheese, witlof, greens & mustard vinaigrette (v)

MENU OPTION 1 - MODERN SOUTH AMERICAN (continued)

Shared Platter Options (continued)

MAIN PLATTERS (2 CHOICES SERVES 10 PEOPLE)

AUD \$430

Gremolata-crumbed fish fillet with Cajun remoulade

Applewood smoked salmon fillet with dill honey mustard (gfd)

House made Ricotta Ravioli with tomato salsa (v)

BBQ chicken breast, corn cream & romesco (gf)

Roasted Mirrool Creek Lamb shoulder with mint yogurt & bullhorn peppers

Mustard smeared sliced sirloin of roast beef (gf)

Sit down lunch or dinner (maximum 10 people)

ENTREE

Seared pear wrapped in jamon Iberico, Burrata & mixed greens

Prawn and chives ravioli, tomato & tarragon, truffled pecorino

Roasted prawns, coconut foam chilli oil, lime and fresh herbs (gf)

Potato & sage gnocchi, lamb shoulder ragu, edamame beans

Vitello tonnato. Thinly sliced wagyu beef, tuna mayonnaise, preserved mackerel, date & caper vinaigrette.

MAIN

Pork Belly, mustard dressing, brussels sprouts, 12hs chickpea puree

Salmon, celeriac puree, asparagus, pepita sauce

Beef rib eye, jus, roasted heirloom carrots (gf)

Barramundi, coconut rice, sauté bok choy, salsa verde (gf)

Potato and sage gnocchi, lamb shoulder ragu, edamame beans

Chicken corn cream, black bean oil, mango, apple salad (gf)

DESSERT

Baked bitter chocolate tart, salted caramel cream, bourbon pecan crunch

Mille feuille - Coconut crème patissier & strawberry compote on layers of puff pastry

Soft merengue pavlova seasonal fruit, cream, passion fruit & dark chocolate

SIDES

Seasonal green salad and bread

MENU OPTION 2 - CONTEMPORARY MENU

Canape Options

COLD CANAPES

Freshly shucked Sydney Rock oysters with cucumber apple cider vinaigrette (gf)
Spiced butternut pumpkin, hummus, crispy onion miniature tart
Chilled Queensland king prawns with citrus mayo dipping sauce (gf)
Chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton
Cured Tasmanian King Salmon with avocado, jalapeno, sesame seed, shaved radish on spoon
Black Angus beef tataki with shitake mushrooms, black sesame seed, Ponzu dressing on spoon
QLD spanner crab, broad bean crush, black quinoa, chilli , cavolo nero , lemon aioli , crisp sour dough
(All cold canapes can be made GF)

HOT CANAPES

Fresh herb and green pea taleggio risotto balls with panko crust (v)
Smoked bacon croquette, provolone cheese, caper mayonnaise
Crispy Berkshire pork belly bites, black caramel, spring onion, pickled ginger on spoon
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart
Crispy shredded duck filo cigars with spiced orange glaze
Pan seared yellowfin tuna with orange, fennel, feta, dried chilli tart
Wagyu beef mini pie with home-made short crust pastry and spiced tomato sauce

SUBSTANTIAL CANAPES

Crispy spiced chicken with shaved slaw and red-eye mayo on a milk bun
Black Angus beef (Medium Rare) mini burger with double cheese, pickles and mustard ketchup sauce
House smoked Berkshire pork slider with fennel, apple and spicy chipotle mayo
Seared King Tasmanian salmon with goats' cheese ravioli, pinenuts and caponata and lemon (in bamboo boat)
Chilli lime caramel chicken, soba noodle and baby greens salad (in bamboo boat)
Slow cooked grass-fed sumac lamb shoulder with chickpeas, rainbow chard and cucumber yoghurt (in bamboo boat)
Sticky pork belly bites with apple and shaved radish salad, baby potatoes and chorizo, (in bamboo boat)

DESSERT CANAPES

Passionfruit curd and fresh strawberry tart
Sea-salt caramel and brownie crumble tart
Valrhona Dark chocolate mousse, raspberry, shaved liquorice (in a glass)
Prosecco marinated strawberries, watermelon, mint, meringue (in a glass)
Whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
Triple cream brie, sour cherry and baby basil tart

MENU OPTION 2 - CONTEMPORARY MENU (continued)

3 Course Meal Options

PLATED 3 COURSE MEAL

ENTREE SELECTIONS

Pan seared prawns, celeriac remoulade, red vein sorrel, lemon dressing
Zucchini quinoa fritters, pea mint cream, Hunter Valley goats cheese, watercress
De-boned quail, prosciutto, fetta, chestnut mushroom, broad beans, broth
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli
Confit WA octopus, baby octopus, red pepper, olive, chili aioli

MAIN SELECTIONS

Baby snapper, mussels, confit fennel, zucchini flower, bisque
Peppered venison loin, quince, puff pastry, radicchio, chestnut
De-boned cornfed chicken, sweet corn custard, baby leeks, pearl barley
Hapuku, squid, chorizo, nettle butter, lemon
Grass fed beef tenderloin, ox tail cigar, King brown mushroom, jus
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

DESSERT SELECTIONS

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
Coconut panna cotta, mango, crumble, coconut sorbet
Vanilla cheese cake, mixed berries, orange cardamom ice cream
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

MENU OPTION 3 - MARKET SEAFOOD SELECTION

Oyster platter Selection of freshly shucked pacific & rock oysters	AUD \$209
Prawn platter Freshly peeled king or tiger prawns	AUD \$295
Sushimi platter Selection of Atlantic salmon, yellowfin tuna & Hiramasa kingfish accompanied with marinated seaweed and pickled sauce	AUD \$240
Yellowfin tuna Carpaccio platter Local yellowfin tuna thinly sliced served with Japanese citrus dressing.	AUD \$175
Sushi platter A selection freshly made sushi	AUD \$218
Poke Salad Atlantic Salmon, quinoa, fresh mango, edamame and pickled cabbage dressed with soy mirin dressing	AUD \$153
Thai Beef Salad Beef Slices on a bed of vermicelli noodles, with crisp salad leaves, citrus, torn mint leaves, roasted peanuts and finished with a vibrant traditional Thai dressing	AUD \$120

MENU OPTION 4 - MEDITERRANEAN PLATTERS

Salted Pastries platter An assortment of salted pastries	AUD \$25
Mixed Vegetable Skewers An assortment of al dente seasonal organic vegetable chargrilled skewers	AUD \$30
Bocconcini & Baby Tomato Skewers An assortment of skewers made with bocconcini and vine-ripened baby tomatos	AUD \$35
Succulent Skewered Meats platter Select from Lamb, Beef or Pork. Served with horse radish and roasted pepper dip	AUD \$60
Crispy Chicken Skewers Succulent chicken breast coated in herbed bread crumbs, served golden brown	AUD \$75
Cevapi platter Skinless Smokey beef sausages served in pockets of freshly-baked flat bread	AUD \$80
Pastrie platter Baked pastries made of thin flaky dough filled with your choice of spinach & cheese or potato & onion.	AUD \$48
Charcuterie platter Seasonal mezze of prosciutto, smoked ham, salami and a mixture of grilled vegetables	AUD \$195
Extravagent Cheese Tower 1kg base of mature cheese, 500g semi matured,300g camembert or brine, 250g blue or goats cheese, quince paste and seasonal & dried fruits	AUD \$285
Petit Four Selections Select from wafered chocolate layer cake, wafered white chocolate-layered cake and mini Russian cakes sponge cake with a cream centre topped with chocolate	AUD \$60

BEVERAGES ON CONSUMPTION

SHADOW COCKTAIL

Vodka & Orange juice **AUD \$18**

SPARKLING

Billecart-Salmon French Champagne **AUD \$120**

Billecart-Salmon Rose French Champagne **AUD \$140**

WHITE WINE

Babich "Black Label" Pinot Gris NZ **AUD \$40**

Babich "Black Label" Sauvignon Blanc NZ **AUD \$40**

ROSE

Hardorf Hill Rose **AUD \$45**

RED WINES

Babich Pinot Noir NSW **AUD \$48**

Resechke Cabernet Sauvignon Coonawarra SA **AUD \$65**

BEER

Corona **AUD \$8**

Peroni **AUD \$8**

SOFT DRINKS

Assorted options **AUD \$2**

SPIRITS

Available on request **AUD \$12**

Beverages may be subject to change. Please note that a surcharge of 25% applies on all beverage prices during public holidays .
Prices are inclusive of GST

SET BEVERAGE PACKAGE 1

Set price package (no spirits)

AUD \$20 per person, per hour

SPARKLING

Andre Delorme De Blancs French Burgundy

WHITE WINE

Babich "Black Label" Pinot Gris NZ

Babich "Black Label" Sauvignon Blanc NZ

ROSE

Hardorf Hill Rose

RED WINES

Babich Pinot Noir NSW

BEER

Corona

Peroni

SOFT DRINKS

Assorted Options

OPTIONAL SPIRIT PACKAGE (Additional \$15 per person/per hour)

Beverages may be subject to change. Please note that a surcharge of 25% applies on all beverage prices during public holidays.
Prices are inclusive of GST.

SET BEVERAGE PACKAGE 2

Set price package (no spirits)

AUD \$25 per person, per hour

SPARKLING

Billecart-Salmon French Champagne

WHITE WINE

Babich "Black Label" Pinot Gris NZ

Babich "Black Label" Sauvignon Blanc NZ

ROSE

Hardorf Hill Rose

RED WINES

Babich Pinot Noir NSW

Resechke Cabernet Sauvignon Coonawarra SA

BEER

Corona

Peroni

SOFT DRINKS

SPIRITS

Available on request

Beverages may be subject to change

OPTIONAL SPIRIT PACKAGE (Additional \$15 per person/per hour)

Beverages may be subject to change. Please note that a surcharge of 25% applies on all beverage prices during public holidays.
Prices are inclusive of GST.