



STARSHIP SYDNEY STARSHIP AQUA

CANAPÉ MENU



**PLEASE PICK & CHOOSE FROM THE BELOW ITEMS TO CREATE YOUR UNIQUE MENU
TO MAKE UP THE MINIMUM SPEND OF \$87 PER PERSON.**

CANAPE ITEMS LEVEL 1

\$9 per person

- Mini beef slider with tomato, cheddar cheese & caramelised onion
- Malay coconut chicken skewers & teriyaki beef skewers w dipping sauces (gf df)
- Tomato avocado salsa tartlets with soft herbs (v)
- Mini artisan hot dog with American mustard & ketchup, fried onions in a brioche finger bun
- Selection of handmade quiches in shortcrust pastry with soft herbs & marinated feta (v)
- Mini beef wellingtons in crispy filo pastry
- Salt and pepper calamari with a ginger and shallot dressing
- Soft Tortilla boats with spiced beef, avocado & tomato salsa w sour cream
- Noona style meatballs in roasted tomato sauce & melted mozzarella
- Beef bourguignon mini shortcrust pie
- A selection of nori rolls (v)
- Thai beef salad in Chinese take outs
- Truffled arancini with fresh tarragon & romesco sauce (v)
- Fresh Vietnamese spring rolls with vermicelli, prawns, mint & tamarind sauce (gf df)

CANAPE ITEMS LEVEL 2

\$10 per person

- Wagyu beef brisket mini pot pie with shaved truffle pecorino, cold pressed olive oil & cracked black pepper
- Peking Muscovy duck pancake with shallots, baby coriander & hoisin (df)
- Pumpkin veloute with chive oil in a demitasse cup (v gf)
- Penne with slow cooked ragu and shaved pecorino in a mini bowl
- Sweet corn & basil soup in a demitasse cup (v gf)
- Seared salmon skewer with mango & lime chutney
- Steamed prawn gyoza with ponzu sauce in bamboo baskets
- Smoked trout with creamed goats cheese, dill, cracked pepper and lemon on a mini pikelet
- Oyster pillows lightly fried until golden with cumin & coriander yoghurt (gf)
- Fish & Chips - Whiting fillets fried until golden, served in their own fisherman's basket, baby caper tartare, fresh lemon

CANAPE MENU LEVEL 3

\$12 per person

- Prawn and blue swimmer crab bisque in espresso cups (gf df)
- Miniature chive crumpet with Huon salmon, mousse & Yarra Valley caviar
- Australian oysters with a selection of sauces & vinaigrettes, Mornay & Kilpatrick (gf df)
- Pepper crusted tenderloin fillet with basil pesto on crostini
- Peeled Yamba prawn shots with cocktail sauce, iceberg lettuce & melba toast
- Seared & pepper crusted Australian yellowfin tuna & wasabi crème
- Szechuan fried king prawns with a ginger and shallot dressing
- A selection of nigiri and nori rolls with wasabi and soy (v)
- Large Black Angus sliders on a milk bun with caramelised onions, aged cheddar, pickles iceberg lettuce & truss tomatoes with a smokey burger sauce
- Frenched lamb cutlet, grilled to perfection with basil & parmesan drizzle
- Thai green curry with free range poached chicken, turmeric rice, seasonal vegetables, coriander & toasted shallots in a mini bowl (gf)
- Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion & coriander salsa in a mini bowl (gf)
- 12-hour braised lamb shoulder in oregano with couscous, preserved lemon & greek yoghurt in a mini bowl (gf)

FOOD STATIONS

Please note, numbers under 120pax will incur a Chefs charge

The Starship Group food stations are a unique food offering, demonstrating an interactive experience offered to your guests for your special event. Our team of highly experienced chefs create an interactive & personal food experience.

MEXICAN TACO STATION \$19 PER PERSON

Slow roasted wagyu for 4 to 6 hours with our own Starship BBQ rub & finished with our sticky BBQ basting.

Pulled free range chicken

Char grilled roasted vegetables

A variety of hard and soft tortilla bases to be toasted to order avocado with fresh lime juice, Spanish onion, tomato salsa sea salt & fresh coriander with fresh lime sauce

ASIAN & NOODLE MARKET STATION \$21 PER PERSON

A classic Hawker food stall with all the trimmings, a selection of fried rice, school prawns, chicken all cooked fresh in front of your guests (live cooking station)

Char Kay Teow

Hainan Chicken, poached chicken with jasmine rice, ginger, chilli and shallot dressing

Handmade egg or hokkien noodles

Crispy fried onions, crushed peanuts

Fresh mint & coriander, lemon wedges Sambal, fish sauce and chilli

DUMPLING STATION \$19 PER PERSON

A selection of handmade artisan dumplings served with all your favourite accompaniments

Chicken breast & braised mushroom dumpling

Steamed pork belly buns in light tapioca flour

King Prawn dumplings

Vegetarian Selection

Confit chilli paste, Kikkoman soy & Wasabi, nam jim

MINI SLIDER STATION \$22 PER PERSON

A hunger stopping selection of mini sliders

Pulled Pork

Wagyu Brisket

Roasted Vegetables

Brioche buns, black buns, apple slaw, aged cheddar, caramelised onions, tomatoes, iceberg lettuce with a range of sauces & condiments such as chipotle, hickory and peri peri

PAELLA \$22 PER PERSON

Traditional paella pans a la Valencia with Arborio rice, prawns, chicken, mussels, calamari, & chorizo

Vegetarian & vegan option also available on request

PREMIUM GRAZING STATIONS

\$26 per person

ANTIPASTO & CHEESES GRAZING TABLE

The grazing table consisting of a gourmet selection of small goods all hand selected by our executive chef portraying the finest ingredients.

Mortadella

San Daniele prosciutto

Truffle salami inferno infused with smoked paprika

Selection of artisan sourdough from brasserie bread, charred slices

Marinated green olives with lemon peel, star anise, coriander seeds & confit garlic

Platters of char grilled vegetables, mushrooms, zucchini, capsicum

Pickled heirloom vegetables

Boccincini, vine ripened cherry tomatoes & basil leaves in dressed with virgin olive oil

A variety of locally sourced Australian cheeses all served with truffle honey, sea salt & candied fruits

Lavosh crackers and quince paste

SEAFOOD HARVEST

\$28 per person

A selection of fresh Australian seafood display with all the trimmings.

Yamba prawns cooked served with fresh lemon & accompanied sauces

Huon smoked salmon

Clarence River grilled baby octopus with olive oil, lemon & garlic

Best available of Sydney or Nambucca rock oysters with red wine shallot vinaigrette sauce & Nam Jim, apple & lemon grass granita

Mini bamboo skewers of seared teriyaki salmon with sesame seeds

JAPANESE STATION

Market price per person

Huon King Salmon, King fish & Harissa tuna

Selection of nigiri & nori rolls

Miso Soup

Wakame seaweed with sesame oil

Fresh horseradish, wasabi & egg yolk mayonnaise, pickled ginger, mirin vinaigrette & Kikkoman soy sauce

DESSERT CANAPES

\$12 per person

A buffet of Chef's selection of Starship desserts

GELATO BAR

\$9 per person

Live gelato stand of up to 8 flavours served in gelato bowls or wafer cones with all the trimmings.