

## Catering for Oscar 2 Summer 2022/2023

### Canapes

**8 canapes \$60 / 10 canapes \$70 / 15 canapes \$95**

#### **Cold canape**

Premium Sydney Rock Oysters, champagne mignonette  
Local prawn bruschetta, chipotle mayo, shiso leaves  
Ruby tuna tartare, sourdough crouton, pickled Spanish onion  
Smoked salmon tartlet, heirloom tomatoes, herbed crème fraîche  
Seared Angus sirloin, coriander green mustard  
Thai style vegetarian rice paper rolls, sweet chili dipping sauce  
Roast vegetable tartlets with avocado mouse, micro herbs  
Smoked chicken breast, sourdough croutons, black garlic aioli, candied walnuts  
Peking duck pancake, chili dipping sauce

#### **Hot Canapes**

Truffle and mixed mushroom arancini, black garlic aioli  
Chicken skewers, marinated with preserved lemon and herbs, cumin Yoghurt  
Wagyu beef slider, American cheese, Ketchup  
Curried red lentil pie, tzatziki  
Pork and fennel sausage roll, bush tomato relish  
Broadbean falafel slider, tzatziki, heirloom tomato, caramelized onion  
Sweet potato and cashew empanada, chipotle aioli  
Grilled Local prawn skewer, chimichurri, and lemon  
Ricotta and spinach pastry,  
Caramelized onion and goat cheese tartlet  
Glazed pork belly slider, apple slaw, smoked chili aioli

#### **Dessert Canapes**

Fruit skewers, honey yoghurt  
Strawberry cake pops  
Mini assorted donuts  
Assorted macaroons

### **Platters (serve 10-14 people)**

#### **Antipasto Plater \$350**

Salami, prosciutto, smoked ham, spiced olives, smoked chicken, smoked salmon, pickled onions,  
Australian cheese selection, breadbasket, quince paste, lavosh and crackers

#### **Cold Seafood Platter \$450**

Oysters, cooked QLD prawns, smoked salmon, cured King fish, marinated baby octopus and calamari  
salad, seasonal salad, lavosh, assorted dipping sauces, lemons

#### **Cheese and Fruit Platter \$250**

Selection of international and Australian cheese, selection of in seasonal fresh fruit, fresh  
breadbasket, quince paste, lavosh and crackers

*Additional platter pricings available on request*

**BBQ STATION \$135 per head -**

*Cooked on the top deck BBQ, available for groups up to 20 guests*

Lamb skewers, chimichurri sauce

Free range chicken, marinated with lemon, rosemary, chili, served with Tzatziki

Market fish, banana leaf, mild jungle curry marinade

*Add on:* Grilled lobster tails, black garlic and herb butter (market price)

Roasted new potatoes, rosemary sea salt

Rocket, pear, parmesan, crispy prosciutto, Chardonnay vinaigrette

Quinoa, roasted pumpkin, mint leaves and lemon dressing

Noodle salad, mint, coriander, chili, Thai basil, shaved savoy cabbage, carrots, Spanish onion, Nam Jim dressing

Sourdough bread, pepe Saya butter, condiments

**Oscar's 2 buffet \$125 per head**

*Minimum 10 guests, dietary requirements will be catered for*

Cooked QLD king Prawns cocktail sauce

Sydney rock oysters with mignonette dressing

Smoked Huon salmon cappers and herbed cream fraiche

Rocket, pear, parmesan, crispy prosciutto, Chardonnay vinaigrette

Quinoa, roasted pumpkin, mint leaves and lemon dressing

Noodle salad, mint, coriander, chili, Thai basil, shaved savoy cabbage, carrots, Spanish onion, Nam Jim dressing

Roasted new potatoes, rosemary sea salt

Charred broccolini, garlic butter and almonds

Oven baked Atlantic salmon, capers, fennel, lemon butter

Roast Black Angus Sirloin, horse radish cream

Slow cooked lamb shoulder, red wine jus

Assorted petti desserts and cakes

Served with sourdough bread and pepe Saya butter, and condiments