



# 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.



### **BUFFET SERVICE**

Buffets offer a greater variety of foods from meats to seafood and vegetarian, for your guests to enjoy.

Whilst guests do have to leave their seats to attend the buffet we monitor this flow by having them do so table by table.

Buffets are also a quick and efficient way to cater to large groups and dietary requirements

When choosing your buffet dishes consider balancing your choices. If you need any assistance our team is very experienced in offering advice on your options.

### **TABLE BUFFET**

We also offer a table buffet where the dishes are served to your individual tables.

This does attract an additional service charge of \$6.00 per person but worth considering as it allows the same choice of foods without guests having to attend a traditional buffet.

**STARSHIP SYDNEY  
STARSHIP AQUA**



# **STARSHIP SYDNEY STARSHIP AQUA**

**BUFFET MENU**



**LEVEL 1 MAIN PLEASE SELECT 3** *(additional selections \$8 pp)*

Chargrilled crusted sirloin, medium rare, with bell pepper salsa, bearnaise mustard & caramelised Spanish onion

Slow cooked Moroccan spiced lamb shoulder, preserved lemon & labneh cous cous

Beef bourguignon, red wine & shallot jus, buttery mash, herb baby carrots

Free range pan seared corn fed chicken fillet, piri piri, preserved lemon yoghurt

Atlantic salmon, with tomato and lemon salsa.

Saffron chicken, prawn and chorizo paella, arborio rice

Crisp skinned pork belly, cinnamon apple sauce

Hot honey & orange glazed leg ham carved at the buffet

Argentine chimichurri crisp skinned chicken

Tomato and chilli pasta with ricotta

Fall apart slow cooked tender wagyu brisket with smoked hickory sauce

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**SEAFOOD PLATTER** *(\$22 pp)*

Champagne oysters on a bed of rock salt

King prawns with garlic aioli & seafood sauce

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**LEVEL 2 MAINS**

*(to replace a level 1 main, please add \$7 per person or as an extra dish \$11 pp)*

Cape grim chargrilled tenderloin fillet, assorted accompaniments

Seared lime crusted atlantic salmon fillet, lemon grass & laksa broth

Steamed wild barramundi, ginger shallots, rice wine

Crisp skinned peking duck, plum sauce, special fried rice

**SALADS & SIDES** *Please select 3 (additional selections \$6 pp)*

Organic honey glazed kumara & spinach salad, walnut & hunter valley feta

Red quinoa, couscous, chick pea, baby spinach salad, almonds, softened currants, lemon yoghurt dressing

Boiled baby potato salad, mint, chives, quartered eggs, traditional mayonnaise

Apple, walnut and radicchio salad, roaring forties blue, sweetened balsamic

Chilled iceberg lettuce, extra virgin olive oil, lemon & garlic dressing, grana padano

Zucchini salad, mint, garlic, baby peas, lemon, extra virgin olive oil

Char grilled eggplant, zucchini, roasted vegetables, king island goat's cheese

Crunchy middle eastern fattoush

Classic caesar salad

Rocket, pear, pecorino, pine nuts, aged balsamic

Mixed leaf baby rocket, spinach, shaved parmesan, virgin olive oil, aged balsamic

Asian vermicelli noodle salad, school prawns, blackened chilli, coriander, mint, crushed peanuts

Tomatoes, bocconcini, basil leaves, artisan virgin olive oil, maldon salt, cracked pepper

Angel hair pasta salad, crisped capers, liguria olives, rocket, roasted garlic

Hot roasted chat potatoes with rosemary & maldon salt

Classic French potato bake, fresh thyme, streaky bangalow smoked bacon

Sauteed broccoli, caramelised onion and toasted almonds.

Saffron & coconut rice pilaf with toasted cashew

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**DESSERT** *Please choose 1 (additional selections \$7 pp)*

Fine Australian cheeses, muscatels, lavish, quince paste

Chef's selection of sweet desserts

A selection of roving gelatos on ice trays





# STARSHIP SYDNEY STARSHIP AQUA

THREE COURSE • LEVEL ONE



## ENTRÉES

*alternating choose 2*

Roasted vegetable tart w fetta & a petite herb salad (V)

Wild mushroom & rocket risotto with 24-month aged parmesan, chives, sea salt  
& cold pressed olive oil (V, GF)

Bannockburn free range poached chicken salad with heirloom vegetables  
& a lemon oregano vinaigrette (GF, DF)

Huon salmon terrine with lemon zested ricotta, roasted capsicum strips, basil pesto  
& fresh lemon cheek (GF)

Wagyu beef cheek ravioli in a light tomato sugo, crispy basil, truffle parmesan sable,  
cold pressed olive oil & soft herbs

## MAINS

*alternating choose 2*

*Each main served w seasonal salad or vegetables*

Saffron cannelloni with pumpkin puree, creamed spinach, lemon zest ricotta, burnt butter sauce,  
roasted cashews, 24-month aged parmesan & crispy sage (V)

Huon Salmon fillet with roasted King Edward mushrooms, carrot & star anise butter puree,  
heirloom carrots & marinated fetta (GF)

La Ionica twice cooked chicken breast with a potato galette, w a clotted mustard cream  
& soft herbs (GF)

Amelia Park 5-hour slow braised lamb shanks with & chive potato puree & red wine jus (GF, DF)

Riverina premium sirloin with a twice cooked duck fat potato gratin & Parisien herbed butter (GF)

## DESSERTS

*alternating choose 2*

A decadent flourless chocolate cake served with chantilly cream. (GF)

Vanilla panna cotta with a raspberry coulis (GF)

Passionfruit cream, rich chocolate mousse & a passionfruit jelly sitting on a brownie base,  
served in a delicate chocolate cylinder

Lemon curd tart in a sweet butter shell, served with egg yolk vanilla bean ice cream  
& a mixed berry compote

Tiramisu with vanilla bean mascarpone cream, white chocolate caviar & pistachio biscotti





# STARSHIP SYDNEY STARSHIP AQUA

THREE COURSE • LEVEL TWO



## ENTRÉES

Burrata mozzarella with seasoned heirloom tomatoes, baby basil, Ligurian olives  
& sourdough poor man's breadcrumbs (V)

Cauliflower & cumin veloute with butter poached Tasmanian sea scallops avruga caviar  
& baby chervil (V)

Hot smoked huon salmon fillet with braised king Edward mushrooms, butternut pumpkin puree  
& pickled heirloom vegetables (GF)

Wagyu Oxtail risotto braised until falling apart with crispy sage, horseradish crème fraiche,  
truffle pecorino & lemon zest

## MAINS

*alternating choose 2*

*Each main served w seasonal salad or vegetables*

Heirloom pumpkin twice baked with maple granola, Meredith goats curd,  
apple quinoa, baby basil & lemon oregano vinaigrette (V)

Pink Lady snapper fillet line caught lightly pan seared with fennel puree, watercress salad,  
parsnip chips & soft herbs (GF)

Riverina free range lamb rack with chermoula crust, parsnip & potato puree & red wine jus (DF)

Duck roulade wrapped in Jamon prosciutto & basil with potato gratin & Canadian maple  
& green apple sauce (GF, DF)

Black Angus 8-hour braised beef cheek with sautéed forest mushroom, potato gratin  
& madeira jus (DF)

## DESSERTS

Hazelnut joconde biscuit layered with coffee cream & a chocolate ganache served  
with seasonal berries

Vanilla bean crème caramel with shortcrust sable, poached corella pear & cinnamon  
& orange zest Chantelle clotted cream

Banoffee pie with candied peacan nuts, pistachio cream, macerated raspberries & edible flowers

Apple & saffron compote surrounded by salted caramel mousse sitting on a hazelnut sable  
served with chantilly cream



# STARSHIP SYDNEY STARSHIP AQUA

THREE COURSE • LEVEL THREE





## ENTRÉES

Wild mushroom risotto w soft herbs, lemon thyme compound butter, shaved seasonal truffles & sautéed foie gras (V)

Hot smoked yellow fin tuna carpaccio with mirin vinaigrette, heirloom tomatoes, toasted black sesame & Yarra Valley caviar (GF, DF)

Citrus cured huon salmon fillet with crispy pork neck, snow crab, crème fraiche, Yarra Valley caviar & preserved lemon aioli

Muscovy duck leg confit with creamed celeriac puree, macerated figs, yellow mustard seeds, baby chervil & parsnip chips (GF)

Rangers Valley chimmichurri rump cap dry aged with oven roasted bone marrow, pickled cauliflower & grilled U6 prawn (GF, DF)

## MAINS

Wild mushroom ravioli with shaved black truffles, braised pearl onions, smoked mozzarella & cold pressed olive oil

Petaluma ocean trout fillet with crispy skin, fennel puree, sautéed pancetta, king Edward mushrooms & butter poached saffron potatoes (GF)

Pink Lady snapper fillet line caught lightly pan seared with fennel puree, baby kale salad, parsnip chips, pickled beetroot & soft herbs (GF)

Amelia Park free range lamb rack slow roasted with duck fat potato fondant, madeira reduction, light jus & butter poached board beans

Oakleigh Ranch marble score 4 wagyu eye fillet with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot (GF, DF)

## DESSERTS

Calibre white chocolate tear drop with raspberry jelly, burnt orange ice cream, pistachio sweet paste soil & edible flowers (GF)

Golden Gaytime terrine with honey roasted cashews, oven roasted white rock peaches, banana ice cream & shaved black winter truffle

Short crust macerated raspberry tart with crème fraiche, pineapple puree, white chocolate ice cream & gold leaf

Passion fruit panacotta with Valencia orange jelly, calibre chocolate caviar & oven roasted coconut biscuit soil (GF)

18 ct gold chocolate martini with salted caramel fudge sauce, chocolate terrine & handmade macarons with sea salt





**STARSHIP SYDNEY  
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ON ARRIVAL CANAPES - \$19PP

Additional to buffet or 3 Course

Saffron, pea and mozzarella Arancini

Lemongrass chicken won tons with lime-plum sauce

Chicken teriyaki skewers

Chicken, thyme and caramelized onion puff roll

Tomato and avocado salsa tarts

Vegetarian spring rolls with sweet chili sauce