

Cold canapés

Freshly shucked oyster, mignonette (GF)

Tuna tartare taco, avocado, miso, sesame, chilli

Lemon myrtle cured salmon, buttermilk, espellette (GF)

Beef tataki, soy & ginger emulsion, crispy onions

Smoked eggplant, grilled potato bread, fried cauliflower (V/VG)

Duck prosciutto, pickled wild blueberries, rocket on toasted baguette

Fennel seed lavosh, semi dried tomato, smoked mozzarella (V)

Goat cheese balls, beetroot relish, pistachio (V)

Warm canapés

Prawn toast, foie gras, lemon

Squid and smoked pork croquette, romesco sauce

Lamb and rosemary pie, artichoke and olive

Southern fried boneless buffalo wing, whipped blue cheese

Tomato and caramelised shallot tarte tatin (V/VG)

Crispy banana prawn with miso mayonnaise, tobiko, shallot

Spinach & Porcini Arancini with salsa verde mayo (V)

Mac'n'cini balls with truffle aioli (V)

Substantial canapés

Roast lamb shoulder, anchoiade, pomegranate & rocket in lemon thyme flat bread

Potato gnocchi, peas, hazelnuts, porcini vinaigrette (V)

Jambon de Bayonne, chevre, Gruyere & cornichon toastie

Salmon poke, avocado, toasted sesame mayo (GF)

Roasted cauliflower, grapes, pinenuts, lemon, chickpea (V/VG/GF)

Jerk chicken slider, chilli jam, avocado puree

Gemelli Pasta, spanner crab, zucchini, chilli, tomato

Cheeseburger, secret sauce, pickles

Dessert

Caramelised white chocolate & toasted meringue pops (GF)

Cookies and cream paddle pops

Crème brulee (GF)

PB&J Truffles

Black sticky rice, coconut, passion fruit (DF, GF, VG)

Salted caramel eclairs

Mango cheesecake (GF)

Snickers tart



PACKAGES & PRICING

Silver Canapé Package

\$66 per person

Selection of 6 Canapés

Choice of 2 Substantial Canapés

Gold Canapé Package

\$82 per person

Selection of 8 Canapés

Choice of 2 Substantial Canapés

Choice of 2 Dessert Canapés

Platinum Canapé Package

\$99 per person

Selection of 10 Canapés

Choice of 3 Substantial Canapés

Choice of 2 Dessert Canapés

Please note that pricing and menu selections are subject to change and are inclusive of GST.

If you have any concerns regarding food allergies, please talk to us when making selections.

SEADECK

SYDNEY HARBOUR

Feasting Stations

Minimum 50 Guests

Taco Stand \$25

Build your own tacos with a variety of filling options including beer battered John Dory, chilli con carne and eggplant sabrosa. Served with a wide selection of accompaniments.

Slider Bar \$25

Build your own slider bar with a variety of filling options including classic American cheese burger, southern fried hot chicken and zucchini parmigiana. Served with a wide selection of accompaniments.

Risotto Station \$25

Your choice of:

Asparagus, wild mushroom, artichoke and Pecorino (V)

OR

Prosciutto, leek, pea and Parmesan

Poke Station \$35

Selection of marinated raw tuna and ocean trout, steamed rice, wakame, radish and avocado

Oysters \$35

Mixture of freshly shucked Sydney Rock & Pacific oysters served with classic condiments

Antipasto \$40

Selection of Artisan produced charcuterie including culatello, salami, mortadella and bresaola. Served with marinated vegetables, cheeses, breads and grissini.

Cheese \$35

Selection of local and international cheeses with dried fruits, spreads and house made lavosh

SEADECK

SYDNEY HARBOUR

Fruit de mer \$45

Selection of chilled cooked and raw seafood including lobster, oysters, Balmain bugs, smoked mussels and pickled clams. Served with traditional house made condiments.

Dessert Bar \$ 20

Selection of our finest desert canapés & traditional sweets

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