

Signature
MENU

COLLECTION

Signature CANAPÉ MENU

CANAPÉS

SMOKED TASMANIAN SALMON CROSTINI Premium Tasmanian smoked salmon with dill crème fraîche on toasted crostini (Contains: Fish, Milk, Egg, Soy, Wheat, Gluten)

SALT & PEPPER SQUID Lightly seasoned squid, flash fried and served with garlic aioli (Contains: Mollusc, Egg, Soy, Wheat, Gluten)

SEAFOOD & VEGETARIAN SUSHI Freshly prepared sushi selection featuring seafood and seasonal vegetables, served with sweet soy glaze (V) (Contains: Milk, Egg, Fish, Crustacean, Soy, Sesame, Wheat, Gluten)

PETITE GOURMET PIES Australian favourites including peppered beef, chicken & vegetable, and lamb & rosemary, served with tomato and caramelised onion jam (Contains: Milk, Soy, Wheat, Gluten, Rye, Barley, Oats)

PEKING DUCK PANCAKES Tender sliced duck with hoisin sauce, shaved cucumber and shallots in soft pancakes (Contains: Gluten, Wheat, Soy, Sesame)

TRUFFLED MUSHROOM AND PARMESAN ARANCINI with pesto aioli (V) (Contains: Milk, Egg, Wheat, Gluten, Cashew, Soy)

SPINACH & RICOTTA FILO PASTRIES Delicate filo parcels filled with ricotta and fresh spinach (V) (Contains: Milk, Wheat, Gluten)

ROASTED VEGETABLE MINI QUICHES Baked with seasonal NSW vegetables and fresh herbs (V) (Contains: Milk, Egg, Gluten, Wheat, Soy)

BEETROOT, WALNUT & GOAT'S CHEESE TARTLETS Roasted Australian beetroot with creamy goat's cheese in crisp pastry shells (V) (Contains: Milk, Egg, Gluten, Wheat, Walnut, Pinenuts, Almond, Walnut, Pistachio, Peanuts)

SPICED INDIAN VEGETABLE SAMOSAS Fragrant vegetable filling wrapped in golden pastry, served with dipping sauce (V) (Contains: Milk, Soy, Wheat, Gluten)

VIETNAMESE RICE PAPER ROLLS Fresh seasonal vegetables and herbs wrapped in delicate rice paper, served with sweet dipping sauce (VG) (Contains: Soy)

VINE-RIPENED TOMATO & BASIL BRUSCHETTA Ripe Australian tomatoes with fresh basil on toasted artisan bread (V) (Contains: Milk, Egg, Soy, Wheat, Gluten)

(V) Vegetarian (VG) Vegan

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SUBSTANTIALS

THAI BEEF SALAD Tender Australian beef tossed with fresh mint, coriander and lime chilli dressing, served in individual mini noodle boxes (Contains: Soy, Sesame)

CLASSIC PRAWN COCKTAIL Premium Australian prawns layered with crisp lettuce and seafood sauce, elegantly presented in individual bamboo boats
(Contains: Milk, Egg, Crustacean, Soy, Sulphites)

AUSTRALIAN ANGUS BEEF SLIDERS Juicy Angus beef patties with fresh tomato, lettuce and Australian tomato relish, served in soft slider buns
(Contains: Milk, Egg, Crustacean, Soy, Sulphites)

NATIVE-SPICED AUSTRALIAN BEEF SKEWERS Marinated Australian beef infused with native bush spices, grilled and served with a lemon myrtle yoghurt dipping sauce
(Contains: Milk, Wheat, Gluten, Soy)

DESSERTS

SELECTION OF PETIT FOURS Assorted petit cakes and tartlets to finish on a sweet note
(Contains: Milk, Egg, Soy, Gluten, Wheat, Rye, Barley, Oats, Pinenut, Almond, Walnut, Pistachio, Peanut)

Bambini Gelato Cones Assorted flavours of delicious Gelato Cones
(Contains: Milk, Egg, Soy, Gluten, Wheat, Rye, Barley, Oats, Pinenut, Almond, Walnut, Pistachio, Peanut)

Seasonal Fruit Platter A vibrant display of premium Australian seasonal fruits (V)

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Signature BANQUET MENU

ENTRÉES

TASMANIAN SMOKED SALMON with rocket, shaved fennel and watercress, dressed in a bright lemon and caper vinaigrette (Contains: Fish)

PUMPKIN, SAGE & GOAT'S CHEESE RAVIOLI in a rustic tomato and vegetable sauce, toasted almonds and shaved Grana Padano parmesan (V) (Contains: Milk, Egg, Almond, Wheat, Gluten)

ROASTED CHICKPEA & KALE SALAD with sweet potato, dried cranberries, toasted pepitas and sesame seeds, dressed in a vibrant ginger and carrot dressing (VG) (Contains: Sesame)

ARTISAN BREAD ROLL Served with premium Australian butter (V) (Contains: Milk, Soy, Wheat, Gluten, Barley, Oats, Rye)

MAINS

ROASTED NSW FREE-RANGE CHICKEN BREAST with creamy garlic mash, thyme-roasted carrots, seasonal greens, mushroom jus (Contains: Milk)

OVEN-ROASTED TASMANIAN SALMON with classic salsa verde, sea salt chat potatoes, cherry tomatoes and seasonal greens (Contains: Fish)

SLOW COOKED NSW LAMB SHOULDER with Dijon and crème fraîche mash, seasonal greens, honey roasted carrot and Barossa shiraz jus (Contains: Milk, Sulphite)

SLOW ROASTED EGGPLANT with a vibrant Bombay-spiced curry of chickpeas, seasonal vegetables and fresh herbs, accompanied by crisp pappadum, sweet mango chutney and refreshing cucumber yoghurt (V, VG AVAILABLE) (Contains: Milk)

DESSERTS

PASSIONFRUIT MERINGUE TART crisp shell with tangy passionfruit curd and toasted meringue (Contains: Milk, Egg)

CHOCOLATE & MANDARIN DOME velvety dark chocolate mousse with bright mandarin centre (VG) (Contains: Soy)

TROPICAL MANGO & COCONUT PILLOW coconut mousse with a mango center in a light tropical finish (VG) (Contains: Soy)

DARK CHOCOLATE CARAMEL DOME rich dark chocolate with an indulgent flowing caramel centre (Contains: Milk, Egg, Soy)

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Signature BUFFET MENU

Our Signature Buffet celebrates the best of Australian seasonal NSW produce and reflects the Harbour on which we cruise. Fresh Australian seafood, premium meats and regional cheeses come together in a menu designed to be generous, refined and distinctly Sydney.

SEAFOOD STATION

SYDNEY ROCK OYSTERS Freshly shucked and served on ice with lemon wedges and classic mignonette (Contains: Mollusc)

AUSTRALIAN KING PRAWNS Served chilled with fresh lemon and house-made seafood sauce (Contains: Milk, Egg, Crustacean, Soy, Sulphites)

CARVERY & GRILL

GRILLED FREE-RANGE NSW CHICKEN FILLETS Marinated in lemon, garlic and fresh herbs (Contains: Sulphites)

ROAST AUSTRALIAN BEEF Served with seeded mustard and traditional pan gravy (Contains: Sulphites)

HOT SELECTIONS

SEASONAL ROASTED VEGETABLE QUICHE (V) (Contains: Milk, Egg, Soy, Gluten, Wheat)

ROSEMARY & SEA SALT ROASTED SEASONAL VEGETABLES (VG)

SALADS & SIDES

GARDEN SALAD Seasonal mixed leaves, heirloom cherry tomatoes, shaved cucumber and Spanish onion, finished with a light lemon vinaigrette (VG) (Contains: Sulphites)

CLASSIC CAPRESE Vine-ripened tomatoes, fresh mozzarella, basil and olive oil with aged balsamic (V) (Contains: Milk, Sulphites)

ARTISAN BREAD ROLLS Served with premium Australian Butter (V) (Contains: Milk, Soy, Wheat, Gluten, Barley, Oats, Rye)

TO FINISH

PETIT FOURS, TARTLETS & CAKES A beautifully presented assortment of handcrafted sweet bites in a variety of flavours to suit every palate (Contains: Milk, Egg, Soy, Wheat, Gluten, Barley, Oats, Rye, Walnut, Almond, Pistachio, Pinenuts, Peanuts)

SEASONAL FRUIT PLATTER A vibrant display of premium Australian seasonal fruits (VG)

AUSTRALIAN CHEESE SELECTION A curated selection of regional Australian cheeses, showcasing the diversity of Australia's dairy regions, served with artisan crackers, dried fruits, nuts and quince paste (Contains: Milk, Egg, Soy, Wheat, Gluten, Barley, Oats, Rye, Walnut, Almond, Pistachio, Pinenuts, Peanuts)

Event ENHANCEMENTS

BEVERAGE UPGRADES

Welcome Cocktail – \$20pp

Kick things off with a signature sip on arrival.

Classic Beverage Package – \$5pp/hr (4hr event = \$20pp)

A step up with popular wines and beers guests love.

Premium Beverage Package – \$10pp/hr (4hr event = \$40pp)

Elevate your event with premium varietals and labels.

SPIRITS & BEER (PER PERSON, PER HOUR)

Standard Spirits – \$15pp/hr

Classic spirits for cocktails and mixers.

Premium Spirits – \$20pp/hr

Top-shelf labels for refined holiday sipping.

Imported Beer – \$5pp/hr

Add international favourites to the bar menu.

FOOD ENHANCEMENTS

Chef Canapés on Deck (3) – from \$20pp

Perfect for mingling with a drink in hand.

Cheese & Charcuterie Boards – from \$20pp

Rustic grazing platters with meats, cheese, and more.

Bambini Cones - from \$10pp

A sweet summer favourite to delight your guests.

A Harbour Affair

BANQUET

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A Harbour Affair

COCKTAIL

CANAPÉS

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