

## Oneworld – Menu

*Catering provided by Boardwalk Catering  
20% surcharge applies on public holidays  
Dietary requirements can be catered for.*

### Canapés

1 chef required for every 50 guests  
0 - 50 guests = 1 chef required at \$300 (4 hours)  
51 - 100 guests = 2 chefs required at \$600 (4 hours)  
\$75 per hour per chef for each additional hour thereafter

### **Gold Package**

\$79 per Person

5 Gold Canapés + 2 Platinum Canapés + 1 Substantial + 1 Dessert

#### **Gold**

Handmade Sushi with pickled ginger and soy sauce (s)  
Handmade pork and prawn dim sim with chilli, lime & coriander dipping sauce (s)  
Karaage chicken with sriracha mayonaise and fresh lime  
Saffron & Mozzarella Arancini with Smoked Aioli (v)  
Spring Peas, Whipped honey and Ricotta Tartlet with preserved lemon & hazelnuts (v)

#### **Platinum**

Angus Beef Burger with boardwalk chutney, smoked aioli, pickles on a brioche bun  
Tasmanian salmon tartare compressed cucumber with a lemon gel (s)(gf)

#### **Substantial**

Chicken & Chorizo Paella with heirloom tomatões (gf)

#### **Dessert**

Selection of Chocolate, Vanilla, Hazelnut, Mint, Raspberry, Mango gelato cones (v)

### **Platinum Package**

\$99 per person

5 Gold Canapés + 2 Platinum Canapés + 1 Substantial + 1 Dessert + Antipasto Station

### **Antipasto Station**

Grilled marinated vegetables, freshly baked crusty breads, sliced salami, prosciutto, cured meats and olives. A selection of local and international cheeses, dried fruits, fruit paste and assorted crackers.

**Gold**

Parmesan cream & proscuitto di parma rye caraway tostada  
Handmade Sushi with pickled ginger and soy sauce (s)  
Saffron & Mozzarella Arancini with Smoked Aioli (v)  
Saffron & Confit garlic pancetta & oregano crumbed chicken strips  
Pan fried haloumi with pine nut pesto & herbs (v)(gf)

**Platinum**

Australian king prawns with smoked paprika mayonnaise & snow pea tendrils (s)(gf)  
Angus Beef Burger with boardwalk chutney, smoked aioli, pickles on a brioche bun

**Substantial**

Tasmanian Salmon fillet with spring peas, crushed potatoes & salsa verde (gf)(s)

**Dessert**

Chocolate brownie with salted caramel (v)

**Diamond Package**

\$127 per person

6 Gold Canapés + 3 Platinum Canapés + 1 Substantial + 2 Desserts + Antipasto Station

**Antipasto Station**

Grilled marinated vegetables, freshly baked crusty breads, sliced salami, proscuitto, cured meats and olives. A selection of local and international cheeses, dried fruits, fruit paste and assorted crackers.

**Gold**

NSW South Coast Oysters with pomegranate vinaigrette & lemon (gf)(s)  
Fresh fig, smoked goats curd & olive tapenade wild rice cracker with micro basil (gf)(v)  
Karaage chicken with sriracha mayonnaise and fresh lime  
Smoked ocean trout tartlet with capers, dill creme fraiche & Avruga caviar (s)  
Chargrilled pineapple pork belly skewers with mustard sauce (gf)  
Mushroom, bamboo shoot and garlic gongee with coriander dipping sauce (v)

**Platinum**

Coconut marinated Queensland banana prawns in a betel leaf with palm sugar and fried shallots (s)  
Black truffle Arancini with confit garlic Aioli (v)  
Free range pulled chicken slider with smoked bbq sauce, garlic aioli and shaved iceberg

**Substantial**

Vermicelli noodle salad with Thai style beef tenderloin fragrant herbs and nuoc cham dressing (gf)

**Dessert**

Shortbread tartlet with passionfruit curd and fresh strawberry (v)  
Chocolate cherry tartlet with shaved coconut (gf)

**Add additional canapes**

These items will be charged on top of the menu price.

**Gold**

\$8 per canapê per person

**Platinum**

\$12 per canapê per person

**Substantial**

\$18 per canapê per person

**Dessert**

\$8 per canapê per person

**Buffet Menu**

1 chef required for every 40 guests

0 - 40 guests = 1 chef required at \$300 (4 hours)

41 - 80 guests = 2 chefs required at \$600 (4 hours)

\$75 per hour for each additional hour thereafter

**Gold Buffet**

\$115 per person

2 Canapés + 6 Mains + 2 Desserts

**CANAPES**

butter-puff tartlet

mixed mushroom, fresh rosemary (v)

handmade dim sim

pork and prawn, lime & coriander dipping sauce (s)

**MAIN**

Sourdough bread rolls

salted butter (v)

Chat potato salad

honey mustard mayonnaise, spring onion (v) (gf)

Wild rocket salad

shaved pear, Parmigiano-Reggiano, reduced brown sugar balsamic (v) (gf)

NSW South Coast oysters

pomegranate vinaigrette, lemon (s) (gf)

Heirloom tomato salad

chargrilled corn, candied olives, smoked paprika dressing (v) (gf) (vgn)

Herb marinated chicken thigh  
confit garlic, baby celery (gf)

Roasted Tasmanian salmon  
cauliflower puree, shaved baby radish (s) (gf)

### **DESSERT**

Boardwalk chocolate brownie  
salted caramel (v)

Fruit brochettes  
skewered seasonal fresh fruit (v) (gf) (vgn)

## **Platinum Buffet**

\$130 per person

3 Canapés + 7 mains + 2 Desserts

### **CANAPES**

Arancini  
saffron & mozzarella, smoked aioli (v)

NSW South Coast oysters  
pomegranate vinaigrette, lemon (s) (gf)

Handmade sushi  
pickled ginger, soy sauce (s)

### **MAIN**

Sourdough bread rolls  
salted butter (v)

Toasted cauliflower salad  
pickled Spanish onion, roasted pepita seeds, golden raisins, yoghurt dressing (v) (gf)

Wild rocket salad  
shaved pear, Parmigiano-Reggiano, reduced brown sugar balsamic (v) (gf)

Spiced Kent pumpkin  
dukha, torn mint, honey Greek yoghurt dressing (v) (gf)

Asian style slaw  
coriander, mint, puffed vermicelli noodle, chilli lime dressing (v)

Portuguese style free range chicken breast  
blackened lime, sumac yoghurt dressing (gf)

Roasted Tasmanian salmon fillet  
pine nut pesto, young basil (s) (gf)

8-hour slow cooked lamb shoulder  
lemon chermoula, pickled eschallots, fried rosemary (gf)

### **DESSERT**

Belgian milk chocolate ganache  
chocolate shortbread, strawberry dust (v)

Gelato cones  
a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (v)

## Food Stations

Add a beautiful food display providing a shared grazing experience for your guests

### **Grazing antipasto station**

**\$49 per person** (minimum 20 guests)

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

### **Seafood ice bar**

**\$59 per person** (minimum 20 guests)

Assorted sushi, fresh prawns, Sydney Rock Oysters, Pacific oysters, dipping sauces served on crushed ice.

This can also be customised further to include Moreton Bay bugs, lobster, grilled scallops, cured or smoked salmon and pickled baby octopus.

### **Oyster shucking station**

**\$29 per person** (minimum 20 guests)

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

### **Whole baked honey leg ham**

**\$600** (minimum 20 guests)

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls.  
Suitable for 50 to 80 guests with other food selections.

### **Dessert station**

**\$49 per person** (minimum 20 guests)

Fruit brochettes, mini macarons, lemon tarts and Boardwalk chocolate brownie with salted caramel.

### **Fine Dining Menu**

\$170 per person

2 Canapés on arrival + 1 Entrée + 1 Main + 1 Dessert

Price for alternate drops is POA

Price for choice of plates is POA

1 chef required for every 12 guests

0 - 12 guests = 1 chef required at \$300 (4 hours)

13 - 24 guests = 2 chefs required at \$600 (4 hours)

25 - 36 guests = 3 chefs required at \$900 (4 hours)

\$75 per hour for each additional hour thereafter

### **Large Centre Table Charge**

An additional charge of \$500 is payable when the large centre table in the main saloon is required

This price includes hire of the table, linen and chairs required.

### **Canapes**

NSW South Coast oysters, pomegranate vinaigrette, lemon (s) (gf)

Saffron & mozzarella arancini, smoked aioli (v)

Fresh Sourdough rolls and butter

### **Entrees**

Choose one

Canadian sea Scallops (s) (gf)

pea puree, crisp prosciutto, snow pea tendril

Berkshire pork belly (gf)

pickled eschallots, chargrilled peach, red witlof

Prosciutto di Parma (gf)

fresh figs, chargrilled asparagus, goats curd, fried rosemary

Smoked kingfish crudo (s) (gf)

orange gel, confit fennel, bronze fennel cress, finger lime dressing

Riverina lamb back-strap

charred leek, celeriac puree, macadamia crumb, pomegranate

Spiced duck breast (gf)

beetroot fluid gel, golden beetroot, new season asparagus, sorrel

Burrata (v) (gf)

grilled stone fruit, heirloom tomato, vanilla dressing, purslane cress

Moreton Bay Bug (s) (gf)

pepper caramel, grapefruit, fennel, chilli salt

### **Mains**

Choose one

Cone Bay Barramundi (s)

smoked corn puree, baby carrots, chorizo crumb, compressed cucumber

Riverina beef eye fillet (gf)

wilted greens, potato galette, chargrilled new season asparagus, thyme jus, chervil

Tasmanian salmon fillet (s) (gf)

carrot puree, French spices, roasted heirloom carrots, shaved celery, parsley

Spiced free range chicken breast

summer vegetables, fried saffron arborio croquette, pea puree

Roasted lamb rump (gf)

onion & parsnip puree, crushed kipfler potatoes, grilled spring onion, herb jus

Twice cooked Berkshire pork belly (gf)

grilled bok choy, roasted cauliflower puree, sesame dressing

Miso glazed eggplant (v)

chargrilled new season asparagus, fried saffron croquette

### **Desserts**

Choose one

Deconstructed pavlova (v) (gf)

vanilla cream, summer fruit, macerated berries

Milk chocolate tart (v)

crème Chantilly, strawberry, mint, raspberry dust

Local & international cheese (v)

fruit crackers, quince, fresh seasonal fruit

Sticky date pudding (v)

Gold leaf, butterscotch, pistachios

Classic lemon meringue tartlet (v)

shortbread crumble, vanilla ice-cream

**SIDES**

*Option to add additional bowls of sides for \$25  
1 bowl serves 4 guests*

Mixed seasonal lettuce salad (gf)  
Sherry vinaigrette

Duck fat roasted potatoes (gf)  
rosemary & confit garlic

Warm broccolini (v) (gf)  
brown butter, toasted almonds

Roasted Dutch carrots (v) (gf)  
golden raisins, goat's curd, herb oil

**Dietary requirements**

All dietary requirements can be catered for just let us know upon booking or 10 days prior to charter commencement.