



STATE OF THE ART MENUS

CANAPE MENUS

CANAPE MENU 1 @ \$65 per person

suitable for a 3 hour event

please select

5 standard items, 3 premium items, 1 substantial item

CANAPE MENU 2 @ \$75 /person

suitable for a 3 hour event

please select

5 standard items, 3 premium items, 1 substantial item, 2 dessert items

CANAPE MENU 3 @ \$85 /person

suitable for a 4 hour event

please select

6 standard items, 3 premium items, 1 substantial item, 2 dessert items

CANAPE MENU 4 @ \$95 /person

suitable for a 4 hour event

please select

6 standard items, 3 premium items, 2 substantial item, 2 dessert items



Australian Charter Services

PO Box 57, Berowra Heights NSW 2082

Tel: 0412 441 399

email: info@australiancharters.com.au

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CANAPE MENU

STANDARD SELECTION

- from the sea freshly shucked coffin bay oysters w/ ponzu dressing (s)
- freshly shucked pacific oysters w/ pomegranate vinaigrette (s) (gf)
- popcorn prawn skewers w/ japanese mayo and sesame (s) (gf)
- hand made sushi w/ soy and wasabi (s) (gf no soy)
- peeled king prawn w/ chilli and coriander dressing (s)
- prawn mousse w/ nutmeg and crusty bread (s)
- steamed school prawn gow gee w/ coriander dressing (s)
- steamed pork and prawn dim sim w/ sweet chilli and lime dressing (s)

from the paddock

- double smoked ham, cheese and italian parsley mini quiche
- poached chicken and walnut finger sandwich
- roasted pork belly w/ apple chutney and crackling (gf)
- cider glazed chorizo brochettes
- grilled chorizo and feta mini pizzetta
- panco crusted chicken strips w/ aioli

from the garden

- spinach and goats cheese quiche (v)
- roast mushroom quiche w/ rosemary salt (v)
- pumpkin and mozzarella arancini w/ chive aioli (v)
- vegetarian spring rolls w/ soy dipping sauce (v)
- labne, chervil and smoked cherry tomato tartlet (v)
- baby chat potato w/ sweet chilli, sour cream and chives (v) (gf)
- caramelised onion tartlet w/ torched goats cheese (v)
- caramelised pear w/ lemon ricotta on buttered crouton (v)



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CANAPE MENU

PREMIUM SELECTION

from the sea salmon tartare on brioche toast w/ salmon roe (s)
salt and pepper calamari w/ slow roasted garlic aioli (s)
creamed leek, spanner crab and chive tartlet (s)
tuna tartare on toasted brioche crouton w/ wasabi cream (s)
thai style crab tartlet w/ nam jim (s)
prosciutto wrapped prawns w/ chipotle mayonnaise (s) (gf)
beetroot cured salmon on turkish crostini w/ lime crème fraiche (s)
pan fried tasmanian scallops w/ carrot puree and nutmeg (s) (gf)

from the paddock

peking duck pancakes w/ sliced cucumber and spring onion
mini steak sandwich w/ caramelised onion and tomato chutney
roasted kangaroo filet w/ beetroot and lemon myrtle
moroccan style lamb skewers w/ minted yoghurt (gf)
satay marinated chicken skewers w/ chervil
pulled pork sliders w/ cinnamon apple jam
slow roasted nsw central tablelands lamb sliders w/ asian slaw
spring lamb pies w/ tomato chutney chicken and chorizo cocktail pies



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CANAPE MENU

SUBSTANTIAL SELECTION

from the sea beer battered flathead w/ shoestring fries and tartare sauce (s)

marinated king prawns w/ tomato, avocado, chervil and red onion salsa (s)

from the paddock

thai beef salad w/ glass noodles and coriander

moroccan chicken w/ couscous and citrus yoghurt

thai green chicken curry w/ jasmine rice and coriander (gf)

duck breast w/ bitter greens, asparagus, croutons, lardons and hazelnut vinaigrette

grilled chicken tenderloins on caesar salad

from the garden

honey baked pumpkin and mushroom risotto w/ sage butter (v) (gf)

linguini w/ roasted tomato sauce and shaved parmesan (v)

smoked beetroot and feta salad w/ candied walnuts and reduced balsamic (v) (gf)

(s) seafood | (gf) gluten free | (v) vegetarian | (vgn) vegan | (pr) premium item



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CANAPE MENU

dessert assorted bite size macaroons (v)

chocolate brownie fingers (v)

milk chocolate tart w/ crème chantilly (v)

chocolate baileys balls w/ coconut (v)

pineapple, rockmelon and strawberry brochettes (gf) (v) (vgn)

pavlova nests w/ fresh berries and crème chantilly (v)

cinnamon apple crumble spoons (v)

blowtorch caramelised lemon meringue tarts (v)

assorted mini chocolate dipped gelato cones (v)

additional items

add an additional standard canapé for \$6.50 per person

add an additional premium canapé for \$9.50 per person

add an additional substantial canapé for \$11.00 per person

add an additional dessert canapé \$5.00 per person

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BUFFET MENU 1

@ \$75 per person

includes fresh baked bread rolls and cream butter

please select

- 3 items from the sea - cold and/or from the garden
- 2 items from the sea – hot and/or from the paddock
- 1 dessert item

BUFFET MENU 2

@ \$95 per person

includes fresh baked bread rolls and cream butter

please select

- 3 items from the sea - cold and/or from the garden
- 3 items from the sea – hot and/or from the paddock
- 2 dessert item

BUFFET MENU 1

@ \$115 per person

includes fresh baked bread rolls and cream butter

please select

- 3 items from the sea - cold and/or from the garden
- 3 items from the sea – hot and/or from the paddock
- 1 premium item, indicated by (pr)
- 2 dessert item

(s) seafood | (gf) gluten free | (v) vegetarian | (vgn) vegan | (pr) premium item Sydney Harbour Yacht menu spend must be equal to or greater than \$1,150 or a chef charge of \$280 will apply



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BUFFET MENU

from the sea served cold

smoked salmon w/ red onion, capers, cream cheese, gherkins on crusty bread (s)

marinated baby squid salad (s)

oysters w/ assorted dressings (2 oysters per person) (s)

king prawns w/ lemon wedges (3 prawns per person) (s) (gf)

from the garden

caesar salad garden salad (v) (vgn) (gf)

caprese salad w/ extra virgin olive oil (v) (gf)

chat potato salad w seeded mustard mayonnaise and spring onions (v) (gf)

roasted seasonal vegetables w/ garlic and rosemary (v) (gf) (vgn)

broccolini and snow peas w/ orange, chilli and toasted hazelnut dressing (v) (vgn) (gf)

roast vegetable and fresh herb quinoa salad w/ lemon tzatziki (v)

watermelon and fetta salad w/ mint and reduced balsamic (v) (gf)

asparagus w/ shaved parmesan and baked prosciutto (v) (gf)

from the sea served hot

baked tasmanian salmon w/ celeriac, fetta and dill (s) (gf)

roasted south coast blue eye trevalla w/ grape and pine nut salsa (s) (gf)

pan seared snapper w/ pine nut pesto (s)

moreton bay bug w/ roasted garlic and chive aioli (s)

western australian crayfish tails w/ herb butter (s) (pr)

(s) seafood | (gf) gluten free | (v) vegetarian | (vgn) vegan | (pr) premium item Sydney Harbour Yacht

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BUFFET MENU

from the paddock

sage marinated chicken thigh (gf)
roasted crispy skin duck breast (gf)
portuguese style chicken breast (gf)
pasture fed pork fillet w/ grilled apple chutney (gf)
riverina lamb back-strap w/ tzatziki (gf) (pr)
braised new south wales central tablelands lamb fillet (gf) (pr)
whole riverina, grass fed beef fillet with field mushroom jus (gf) (pr)

desserts

dessert assorted macaroons (v)
chocolate brownie (v)
milk chocolate tart w/ crème chantilly (v)
fresh pineapple, rockmelon and strawberry brochettes (gf) (v) (vgn)
mini pavlova w/ fresh berries and crème chantilly (v)
cinnamon apple crumble spoons (v)
lemon meringue tarts (v)
chocolate dipped mini gelato cones (v)
please request pricing for additional items if you would like to add them to your menu

(s) seafood | (gf) gluten free | (v) vegetarian | (vgn) vegan | (pr) premium item



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SPECIAL ADDITIONS

seafood ice bar

\$32 per person

assorted sushi, fresh prawns, sydney rock oysters, pacific oysters and variety of dipping sauces served on crushed ice. (this can be customised further to include morten bay bugs, lobster, grilled scallops, cured or smoked salmon and pickled baby octopus)

fresh oyster station

\$4.50 per oyster per person

fresh live assorted sydney rock and pacific oysters shucked to order live in front of your guests

whole honey baked leg ham

POA

whole honey baked leg ham with various mustards, relishes and soft bread rolls

dumpling station

\$3.50 per dumpling per person

a selection of hand made dumplings steamed fresh to order (pork and prawn dim sim, prawn gow gee, bbq pork bun, chicken dumpling, vegetable dumpling)

cheese station

\$14.00 per person

a selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

dessert station

POA

designed specifically for your requirements our dessert stations are a fantastic end to the evening. think chocolate fountains, fairy floss, display jars filled with lollies and our quality dessert canapés or go with a theme

please note: these additions can be added to any function a minimum number of 20 pax applies for all additions please enquire with one of our event specialists for further details



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FORMAL PLATED MENU

ENTRÉE

\$28 pp

baked forest mushroom tartlet with truffle oil (v)

grilled koo wee rup asparagus with ricotta, white peach, walnuts and truffle oil (v) (gf)

sashimi plate with wasabi and soy (\$2 surcharge) (s) (gf)

seared Tasmanian scallops with pumpkin puree, toasted walnuts, apple and cress (s) (gf)

king prawn and avocado salad with tomato, mango and eschallot salsa (s) (gf)

poached balmain bug, avocado, peach and chilli salad with citrus vinaigrette (s) (gf)

steamed, wild petuna blue eye trevalla, chervil oil, fennel, grape and pine nut salsa (s) (gf)

pan-roasted spatchcock on Moroccan style couscous, glazed cherry tomato and cucumber raita

butterflied hunter valley grain fed quail on wild rice salad with rocket, broccolini and pomegranate
(gf)

please select a max of two items from each section

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FORMAL PLATED MENU

MAIN

\$53.00pp

honey baked pumpkin and wild mushroom risotto with sage butter (v) (gf)

pan roasted salmon fillet with cucumber and mint salsa on wild rice (s) (gf)

pan-fried jewfish on sautéed kipfler potatoes, shaved garlic squid, roasted fennel and lemon beurre blanc (s) (gf)

spice marinated chicken breast with herbed couscous, snow peas and citrus dressing

roasted duck breast on potato galette, with wilted bitter greens, asparagus and hazelnut vinaigrette (gf)

grilled, riverina fillet of beef on Parisian mash, green beans, roasted cherry tomato and rosemary jus (gf)

roasted pork cutlet on sweet potato puree with spiced apple relish and Dutch carrots (gf)

linguini with slow braised lamb, ratatouille and parmesan

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FORMAL PLATED MENU

SIDES

\$13.00 per bowl (1 bowl serves 4)

shoestring fries with sea salt (v)

mixed leaf salad with balsamic dressing (gf) (v) (vgn)

Parisian mashed potato (gf) (v)

warm broccolini with nut brown butter and almonds (v) (gf)

roasted dutch carrots with raisins and persian fetta

please select a max of two items from each section

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FORMAL PLATED MENU

DESSERT

\$27.00pp

baked individual milk chocolate tart with raspberry coulis and vanilla anglaise (v)

baileys crème brulee with macerated strawberries and pistachio praline (v) (gf)

deconstructed pavlova with coulis, fruit and macerated berries (v) (gf)

stringy bark honey tart with caramelised fig and lemon cream (v)

rich chocolate cake with crème chantilly and berries (v)

selection of Australian cheeses, lavosh, fig log and strawberries (v)

red wine poached pears with vanilla ice-cream

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