

AHOY CLUB

CHEF'S MENU 1

\$70pp 20 PAX MINIMUM

6 X CANAPES, 1 X SUBSTANTIAL, 1 x DESSERT

Pea, Mint, Feta, Crostini - V, (VE no feta)
Falafel, hummus, dukkha - VE
Portobello Truffle Mushroom, parmesan Tarts - V, (VE no parmesan)
Ceviche, coconut, lime, coriander, chili - DF - GF
Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF
Lamb kofta, yogurt mint, dukkha salt - N

1 x Substantial

Wagyu mini beef burger, cheese, house pickles, milk buns

1 x Dessert

Salted Chocolate Pistachio Brownie - N

CHEF'S MENU 2

\$80pp 20 PAX MINIMUM

7 X CANAPES, 1 X SUBSTANTIAL, 1 X DESSERT

Pea, Mint, Feta, Crostini - V, (VE no feta)
Portobello Truffle Mushroom, parmesan Tarts - V, (VE no parmesan)
Corn fritters, spicy tomato relish, avo smash - V
Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF
Crab, fennel, limoncello, radish - DF
Coconut Snapper ceviche, coriander, lime, chili - DF - GF
Lamb kofta, yogurt mint, dukkha salt - N

Choose 1 x Substantial.

BBQ Chicken, smoked tomato tarragon vinaigrette, rocket - GF
Braised Lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley

1 x Dessert

Salted Chocolate Pistachio Brownie - N

CHEF'S MENU 3

\$90pp 20 PAX MINIMUM

8 X CANAPES, CHOOSE 1 X SUBSTANTIAL, 1 X DESSERT

Pea, Mint, Feta, Crostini - V, (VE no feta)
Portobello Truffle Mushroom, parmesan Tarts - V, (VE no parmesan)
Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF
BBQ duck pancake rolls, shallot, hoisin
Crab, fennel, limoncello, radish - DF
Coconut Snapper ceviche, coriander, lime, chili - DF - GF
Lamb kofta, yogurt mint, dukkha salt - N
Scallop shells, cauliflower, butter crumb

Choose 1 x substantial.

Miso Salmon, pickled ginger, sesame, cucumber - GF
BBQ Chicken, smoked tomato tarragon vinaigrette, rocket - GF
Braised Lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley

1 x Dessert

Salted Chocolate Pistachio Brownie - N

Grazing Platters

Mezze Platter: spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips - V \$225

Cured Meats: salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions \$265

Fromage Plate: Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh \$265

Dessert Platter: Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices \$180 - GF options available

Fruit Platter: Selection of in season fresh fruit \$160

Oysters, wakame seaweed, pickled ginger, ponzu sauce, lemon \$280

QLD Prawns tail on, harissa aioli, lemon - GF \$300

** Grazing plates can be ordered for a min of 10 - 15 guests when ordered in accompaniment of another menu*

V - VEGE, VE - VEGAN, N - NUTS, D - DAIRY, GF - GLUTEN FREE