

AHOY CLUB

ELEMENT

CANAPES PACKAGES

FORT DENISON CHEFS SELECTION – 75pp

6 Classic, 1 Substantial, 1 Dessert

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GARDEN ISLAND SELECTION – 92pp

8 Classic, 2 Substantial, 1 Dessert

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JONES BAY WHARF SELECTION – 116pp

*Grazing Antipasto Platter, 8 Classic, 1 Signature,
1 Substantial, 1 Dessert*

Minimum Spend \$1,500

Chef fee of \$350 applies to all packages

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CLASSIC CANAPES

\$10 per item for additional choices

COLD

Huon smoked salmon blini, chive, dill, crème fraiche

BBQ duck pancake rolls, shallot, hoisin

Crab, fennel, limoncello, radish

Asparagus, prosciutto, parmesan aioli - GF

*Beetroot Gin Cured Ocean Trout, smoked yogurt, cucumber relish -
GF*

Smoked sweet potato hummus, pita chips, brown butter - V

Elderflower cured kingfish sashimi spoons, pineapple chili salsa - GF

Thai Chicken larb salad, nam jim, toasted peanuts, baby gems - GF

Snapper sashimi, ponzu, cucumber - GF

Eggplant, tarragon, garlic confit, crostini - V

Nori squares, avocado, ginger, shallot, wasabi - V

Haloumi, cherry tomato, basil leaves, balsamic - V

Pea, Mint, Feta, crostini - V

Roast beef, béarnaise, potato rosti,

Beetroot, zucchini, quinoa fritters, yogurt mint sumac

Parmesan polenta basil bites - V

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CLASSIC CANAPES

\$10 per item for additional choices

WARM

- Corn fritters, spicy tomato relish, avo smash - V*
Mexican chicken mole tostada, guac, pico de gallo
Chorizo, whipped feta, brioche toast
Karaage chicken, green onion, nori
Golden crunchy new potatoes, curry salt, aioli - V
Wild mushroom duxelles tarts, truffle oil, pecorino - V
Prawn lollipops, kaffir lime butter
Scallop in half shell, cauliflower puree, herb crumb
Teriyaki beef, lemongrass, sesame bamboo skewers
Pulled chicken, crisp curry leaves, wonton crisp
Pork belly, cauliflower, pomegranate
Chickpea fritters, tzatziki, chili jam - V
Crispy brussel sprouts, vincotto - V
Lamb kofta, yogurt mint, dukkha salt - N
Cauliflower, parmesan, cheddar, thyme arancini
Pork, fennel, house made sausage rolls, tomato jam
Chicken, corn, house made sausage rolls, tomato jam

V – VEGE | VE – VEGAN | N – NUTS | D – DAIRY

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SIGNATURE CANAPES

\$18 per item for additional choices

*Mini lobster brioche rolls, creamy slaw, celery, pickles and
potato crisps*

*Mini prawn baguette rolls, Bloody Mary sauce, iceberg
lettuce*

*Sticky pork, betel leaves, mango, crispy shallot, palm
sugar, chili*

*Tuna tartare, avocado, wasabi, baby gem lettuce cups or
tapioca squid ink crisp - GF*

Fijian coconut ceviche, lime, coriander, chili, papaya - GF

Oysters x 3pp, 2 styles:

*Watermelon, raspberry mignonette, OR Shallot red wine
vinegar, OR Nori ponzu*

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SUBSTANTIAL CANAPES

\$16 per item for additional choices

Braised lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley

Wild mushroom truffle risotto, parmesan, rocket - V

Haloumi Burger, rocket, relish, aioli - V

Pork sliders, green apple ranch slaw, smoky BBQ sauce

Fish tacos, baja sauce, slaw

Moroccan spice eggplant, tomato, couscous, preserved lemon - V

Risoni pasta, zucchini, olives, fetta, chili, herbs - V

Grilled market fish, papaya, coconut lime chili - GF

Beef sliders, American cheese, pickles

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

BBQ chicken, smoked tomato tarragon vinaigrette - GF

Lamb skewers, chimichurri sauce - GF

Miso salmon, pickled ginger, sesame, cucumber - GF

Chicken schnitzel petite rolls, lettuce, aioli

**Grilled lobster tails, café de paris butter (market price, please enquire) - GF*

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DESSERT CANAPES

\$9 per item for additional choices

Salted chocolate pistachio brownie - N

Spiced orange polenta cake

Lemon lime tarts

Baked ricotta, cinnamon, tarts

Chia, coconut, passionfruit, spoons - DF, VE, GF

Avocado Cacao mousse - DF, VE, GF

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GRAZING PLATTERS

Minimum \$1,000 + delivery fee of \$60 (free delivery over \$1,500)

Platters are for 10-15pax

Grazing platters can be ordered as an accompaniment with no min. spend

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

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

Fromage Plate: Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh - \$265

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

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

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

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GRAZING PLATTERS

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

*Smoked Chicken: spinach, chickpeas, smoked paprika yoghurt,
lemon thyme -GF - \$240*

*Roast Beef: rocket, grana padano, cherry tomato, truffle aioli -
GF - \$280*

*Miso Salmon: soba noodles, sesame, pickled ginger, asian herbs
GF, DF - \$260*

Pulled Lamb: feta, couscous, currants, toasted almond - N - \$260

Frittata: pea, mint, feta, spinach - V, GF - \$160

Haloumi, lemon, caper, chili (mild), parsley salad - V, GF - \$160

Roasted Root Vegetable: salsa verde, rocket - VE, GF \$160

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GRAZING PLATTERS

Charred Turmeric Cauliflower: kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing - N, V, GF - \$160

Quinoa: mint, tomato, lemon oil, tabouli - VE, GF - \$160

Chermoula Potato Salad: with crispy chorizo, sweet corn, olives - GF - \$160

Super Greens: tamari, sesame seeds, broccolini, asian greens, ponzu dressing -VE, GF - \$160

Basil Rocket Pesto: penne, tomato confit, parmesan - V - \$160

Roast Beetroot: cumin, balsamic, lentil, parsley, pomegranate - VE - \$160

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BUFFET

\$120 per person

Served in Platters

2 Canapes (Chef's selection)

Choice of 2 Protein, 2 Veg/Salad, 1 Fruit Platter or Dessert

Bread Basket

No Chef fee

Minimum 10pax

Delivery fee of \$60 (free delivery over \$1,500)

PROTEIN

*Smoked chicken, spinach, chickpeas, smoked paprika yogurt,
lemon thyme - GF*

*Roast beef, rocket, grana padano, cherry tomato, truffle aioli
- GF*

*Miso salmon, soba noodles, sesame, pickled ginger, asian
herbs - GF, DF*

Pulled lamb, feta, couscous, currants, toasted almond - N

Frittata, pea, mint, feta, spinach - V, GF

Haloumi, lemon, caper, chili (mild), parsley salad - V, GF

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BUFFET

\$120 per person

SALADS & VEGETARIAN

Roasted root veg, salsa verde, rocket - VE, GF

Frittata, pea, mint, feta, spinach - V, GF

Haloumi, lemon, caper, chili (mild), parsley salad - V, GF

*Charred turmeric cauliflower, kale slaw, curry leaves,
pomegranate, nuts and seeds, tahini yoghurt dressing - N, V,
GF*

Quinoa, mint, tomato, lemon oil, tabouli - VE, GF

*Chermoula potato salad with crispy chorizo, sweet corn,
olives - GF*

*Super greens, tamari sesame seeds, broccolini, asian greens,
ponzu dressing - VE, GF*

Basil rocket pesto, penne, tomato confit, parmesan, V

*Roast beetroot, cumin, balsamic, lentil, parsley, pomegranate
- VE*

DESSERT

*Platter of chocolate pistachio brownie, berry polenta cake,
fig friands, sweet slices - GF options available*

Fruit Platter: Selection of fresh seasonal fruit - VE

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FORMAL SIT-DOWN

\$145 per person

3 courses

2 Canapes, 1 Entrée, 1 Main, 1 Dessert

\$350 Chef fee applies

ENTREE

Prawn, nam jim, paw paw, peanuts, asian herbs

Seared scallop, cauliflower, herb crumb

Beetroot, zucchini, quinoa fritters, yogurt, mint, sumac - V

Sticky Pork, betel leaves, mango, crispy shallot, palm sugar, chili

Smoked oysters, watercress, chili caramel

MAINS

Cornfed chicken, parmesan polenta, smoked tomato tarragon

Truffle mushroom risotto, pecorino cheese - V

Barramundi pan roasted, peas, prosciutto, saffron potato

Crispy pork belly, spiced plum, orange, fennel

Beef fillet, porcini jus, potato galette, beetroot glaze

DESSERTS

Warm salted chocolate pistachio brownie - N

Vanilla yogurt pannacotta, poached rhubarb

Australian cheese plate, tropical fruit, quince, lavosh

Polenta berry cake, crème fraiche

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