

AHOY CLUB

OSCAR II

CANAPÉS MENU

8 CANAPÉS \$60 // 10 CANAPÉS \$70 // 15 CANAPÉS \$95

COLD CANAPÉS

Premium Sydney rock oysters, champagne mignonette
Local prawn bruschetta, chipotle mayo, shiso leaves
Ruby tuna tartare, sourdough crouton, pickled Spanish onion
Smoked salmon tartlet, heirloom tomatoes, herbed crème fraiche
Seared angus sirloin, coriander green mustard
Thai style vegetarian rice paper rolls, sweet chilli dipping sauce
Roast vegetable tartlets with avocado mousse, micro herbs
Smoked chicken breast, sourdough croutons, black garlic aioli, candied walnuts
Peking duck pancake, chilli dipping sauce

HOT CANAPÉS

Truffle and mixed mushroom arancini, black garlic aioli
Chicken skewers, marinated with preserved lemon and herbs, cumin yoghurt
Wagyu beef slider, American cheese, Ketchup
Curried red lentil pie, tzatziki
Pork and fennel sausage roll, bush tomato relish
Broadbean falafel slider, tzatziki, heirloom tomato, caramelized onion
Sweet potato and cashew empanada, chipotle aioli
Grilled local prawn skewer, chimichurri, and lemon
Ricotta and spinach pastry,
Caramelized onion and goat cheese tartlet
Glazed pork belly slider, apple slaw, smoked chilli aioli

DESSERT CANAPÉS

Fruit skewers, honey yoghurt
Strawberry cake pops
Mini assorted donuts
Assorted macaroons

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BBQ STATION

\$135 per head

Cooked on the top deck BBQ, available for groups up to 20 guests.

Lamb skewers, chimichurri sauce

Free range chicken, marinated with lemon, rosemary, chili, served with

Tzatziki Market fish, banana leaf, mild jungle curry marinade

Roasted new potatoes, rosemary sea salt

Rocket, pear, parmesan, crispy prosciutto, Chardonnay vinaigrette

Quinoa, beetroot, roasted pumpkin, mint leaves and lemon dressing

Noodle salad, mint, coriander, chilli, Thai basil, shaved savoy cabbage,

carrots, Spanish onion, nam jim dressing

Sourdough bread, pepe saya butter, condiments

Add on: Grilled lobster tails, black garlic and herb butter (market price)

OSCAR II BUFFET

\$125 per head

Minimum 10 guests, dietary requirements will be catered for.

Cooked Queensland king prawns cocktail sauce

Sydney rock oysters with mignonette dressing

Smoked huon salmon cappers and herbed cream fraiche

Rocket, pear, parmesan, crispy prosciutto, chardonnay vinaigrette

Quinoa, beetroot, roasted pumpkin, mint leaves and lemon dressing

Noodle salad, mint, coriander, chilli, Thai basil, shaved savoy cabbage,

carrots, Spanish onion, nam jim dressing

Roasted new potatoes, rosemary sea salt

Charred broccolini, garlic butter and almonds

Oven baked atlantic salmon, capers, fennel, lemon butter

Roast black angus sirloin, horse radish cream

Slow cooked lamb shoulder, red wine jus

Served with sourdough bread & pepe saya butter, condiments

Assorted petit desserts & cakes

Minimum of 10 pax / Dietary requirements will be catered for / Menus are subject to change due to season and availability

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PLATTER MENU (serve 10 - 14 people)

ANTIPASTO PLATTER - \$350

Salami, prosciutto, smoked ham, spiced olives, smoked chicken, smoked salmon, pickled onions, Australian cheese selection, bread basket, quince paste, lavosh and crackers

COLD SEAFOOD PLATTER - \$450

Oysters, cooked Queensland prawns, smoked salmon, cured king fish, marinated baby octopus and calamari salad, seasonal salad, lavosh, assorted dipping sauces, lemons

CHEESE & FRUIT PLATTER - \$250

Selection of international and Australian cheese, selection of in seasonal fresh fruit, fresh bread basket, quince paste, lavosh and crackers

Additional platter pricings available on request.

