

AHOY CLUB

- STATE OF THE ART -

MENU



T & C

Minimum order of 20 guests or delivery surcharge of \$50 will apply.

A delivery fee of \$88 will apply to platters if they are not ordered in conjunction with a Canape or Buffet Menu.

A surcharge of 20% applies to all public holidays and 25% to all menus including a chef.





CANAPE I \$65

{8 CANAPES}

Peking Duck Pancake

Shredded Peking Duck, Cucumber, Shallot, Hoisin

Portuguese Chicken Slider

Chicken, Peri Peri Aioli, Lettuce, American Cheese

Leek and Gruyere Tart (V)

Rice Paper Rolls (GF)

Prawn, Chicken, Duck or Tofu, Vermicelli, Vietnamese Herbs, Peanut Sauce

Grilled Lamb Skewer

Spiced Lamb, Harissa Yoghurt Sauce

Curried Beef Cocktail Pies

Curried Beef Pie, Mango Chutney, Raita

Thai Beef Salad Bowls (GF)

Sliced Rare Beef, Herb Salad, Peanut, Lime, Fish Sauce

Selection of Brownies

ADD ON \$7

Sydney Rock Oysters (GF) Mignonette

Grilled King Prawn Skewer (GF) *King Prawn, Garlic Butter*

Lamb Ragu Pasta Tagliatelle, *Lamb Ragu, Parmesan*

Prawn Linguini Al Olio *Prawns, Garlic, Chilli, Lemon, Parsley*

Falafel Slider (V) *Falafel, Baba Ghanoush, Tabouli*

Classic Antipasto Box (\$150) *Selection of Cheeses, Cured meats, Dips,*

Crackers, Dried Fruit

Seasonal Fruit Box (\$120) *Selection of Seasonal Fresh Fruit and Chocolate*

Dipped Fruit





CANAPE II \$80

{10 CANAPES PLUS MEZZE & CHEESE BOARDS}

Mezze board - Hummus, Babaghannoush, Falafel, Chermoula chicken, Vine leaves, Persian feta, Tajik, Cucumber, Pita bread

Cheese board - Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Caprese salad pops, apple balsamic reduction (GF,V)

Tomato tarte tatin, mascarpone, balsamic caramel, baby basil (V)

Free-range chicken, water chestnuts, celery, lime & mint miniature sandwich

Tiger prawn Vietnamese rice paper roll, hoisin & peanut sauce (DF, GF)

Leek & forest mushroom tartlet, caramelised onion (V)

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle Mayonnaise

SUBSTANTIAL:

Nicoise salad of smoked ocean trout, green beans ,olives , baby potatoes, egg, cos, dill & tarragon dressing (GF , V)

DESSERT:

Pina Colada tartlet, mango curd, pineapple & coconut tapioca (DF, VG)

&

Rosemary & vanilla panna cotta, honey roast seasonal fruit (GF)





CANAPE III \$105

{13 CANAPES PLUS CHARCUTERIE, ANTIPASTO & CHEESE BOARDS}

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia; Montassio Italy, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

Herbed, semi-dried cherry tomato, chilli & rosemary marinated olives, marinated artichoke, Chargrilled eggplant & zucchini, mushrooms a la Grecque, seasonal greens, fire roast capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Buckwheat & chia seed blinis, citrus cured ocean trout, crème fraiche, salmon caviar (GF)

Caprese salad pops, apple balsamic reduction (GF,V)

Alaskan crab, herb, cucumber sandwich, lemon crème fraiche

Tomato tarte tatin, mascarpone, balsamic caramel, baby basil (V)

Caramelised onions, Gorgonzola tartlet, truffle oil (V)

Free-range chicken, water chestnuts, celery, lime & mint miniature sandwich

Coconut tiger prawns, Sriracha aioli (DF, GF)

Traditional Vietnamese rice paper roll, hoisin & peanut sauce (DF, GF < VG)

Pork belly Vietnamese rice paper roll, hoisin & peanut sauce (DF, GF)

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise.

Peking duck pancake, shallots, cucumber, mandarin sauce (DF)

SUBSTANTIAL:

Szechuan chicken soba noodle salad, cucumber, black vinegar dressing (GF)

Ruby opera cake &

Orange & almond cake (GF)





CANAPE II & III ADD ON

\$5PP FOR ADDITIONAL CANAPES
OR
\$7PP FOR DESSERTS

*Seared yellow fin tuna, wakame, wasabi
aioli, brioche open sandwich*

*Prawn, garlic, chive pan fried gyoza,
light soy & coriander dipping sauce (DF)*

*Slow cooked lamb shanks, rosemary &
preserved lemon miniature pies*

*Potato truffle mille-feuille, avocado
mousse (GF, VG)*

*Sustainable king prawns, yuzu aioli (DF,
GF)*

*Marinated & slow roasted shredded pork,
vegetable coleslaw, brioche slider*

*Kale & broccoli frittata, Woodside goat's
curd, smoked almonds (V)*

*Lemon myrtle & white chocolate choux
bun*

Matcha & raspberry miniature cupcakes

Dark chocolate ganache tartlet





COLD BUFFET I \$60

Assorted sushi; Nigiri & maki rolls, soy, wasabi & pickled ginger (GF)

Spanish omelette, roasted onions, potatoes, herbs, cheese (GF, V)



Angus beef sirloin, pickled jalapeños, lime crema, garlic herb sauce (GF)

Grilled free-range chicken thighs, basil, lemon, pickled onion (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)



Fattoush; toasted bread, mixed greens & vegetables (VG)

Cob salad; Cos lettuce, bacon, avocado, tomatoes, eggs (GF)

Italian salad; Farfalle pasta, olives, semi dried tomatoes, Provolone (V)



Sonoma sourdough breads & Pepe Saya butter

Dark Belgian chocolate crème brûlée, Frangelico, hazelnut praline (GF)





WARM BUFFET II \$85 (INCLUDING CHEF ABOARD)

*Pan seared salmon, garlic yoghurt,
tabouli, pomegranates (GF)*

*Coda alla vaccinara; slow cooked beef
cheeks, bacon, gremolata (DF, GF)*

*Roasted chicken breast, merguez
sausage, Napolitana sauce (DF, GF)*

Penne, garlic, chilli & feta (V)



*Creamed corn, harissa butter, manchego (GF,
V)*

*Potato gratin, caramelised onions, Gruyere
(GF, V)*

*Soba noodles, soy wasabi dressing, fried
eschallots, edamame (VG)*

Goats cheese, potato, mint (V)

Caesar salad (GF)

Sonoma sourdough breads & Pepe Saya butter



*Three berry frangipane tartlet,
macerated berries, creme fraiche*

*Passion fruit pavlova roulade, lychee,
banana, coconut (GF)*





COLD SEAFOOD BUFFET *III* \$105

Mixed mushroom tart, ricotta, greens (V)

Smoked & glazed chicken breast, avocado puree, samphire (DF, GF)

Char sui pork, Asian greens (DF, GF)

Braised eggplant, miso, sweet & sour radish (DF, GF, V)

Moreton bay bugs crème fraiche tarragon mayonnaise (GF)

Harvey bay scallops in shell, capsicum & lime salsa (GF, DF)

Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF) 20g of each fish

Mexican style roasted split prawns (DF, GF) 1 pp

Pacific oysters, finger lime mignonette (DF, GF) 1 pp

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

Salmon Caviar, Cocktail cucumbers, Cocktail sauce

Mixed garden salad (GF, VG)

Eggplant salad, freekah, red wine dressing (DF, VG)

Sonoma sourdough breads & Pepe Saya butter

Passionfruit Meringue tart (GF)

Lychee & strawberry cake (GF)

Seasonal fruits & berries (GF)





PLATTERS

PLATTER SIZES SMALL (15 PAX)/ MEDIUM (25 PAX)

CHARCUTERIE \$190/ \$275

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

CHEESE \$135/ \$215

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia; Montassio Italy, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

ANTIPASTO \$115/ \$185

Herbed, semi-dried cherry tomato, chilli & rosemary marinated olives, marinated artichoke, Chargrilled eggplant & zucchini, mushrooms a la Grecque, seasonal greens, fire roast capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter

DESSERTS \$11 PP

*Selection of Chocolate and hazelnut panna cotta with berries
Opera cake, Pina Colada tartlet,
Orange & almond cake....*

FRUIT PLATTER \$90/ \$125

SEAFOOD \$65 PP

Moreton bay bugs crème fraiche tarragon mayonnaise (GF)

Harvey bay scallops in shell, capsicum & lime salsa (GF, DF)

*Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)
20g of each fish*

Mexican style roasted split prawns (DF, GF) 1 pp

Pacific oysters, finger lime mignonette (DF, GF) 1 pp

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

Salmon Caviar, Cocktail cucumbers, Cocktail sauce

Sonoma sourdough, Pepe Saya butter

GRAZING TABLE \$ 38 PP

All Cheese, Charcuterie & Antipasto items as listed above

Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)

Cured or smoked salmon, dill yoghurt, horseradish creme fraiche (GF)

Assorted Sonoma sourdough breads, sliced loaves, whole loaves, bread sticks & Australian cultured, Pepe Saya butter

