

# AHOY CLUB

- STATE OF THE ART -

## MENU

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## 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}

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### **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

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\$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

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*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)

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*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

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*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*

