

Sirenuse Catering Options

Canape Menu

Cold

- Miniature short crust tart with Meredith goats curd and spiced eggplant (v)
- Raw King NZ salmon with fresh pea, chilli and aioli on spoon (gf)
- Fresh Sydney Rock Oysters with red wine vinaigrette (gf)
- Jamon Serrano with shaved fig and organic fetta on sourdough crisp
- Seared tuna fillet with celeriac remoulade in homemade tart
- QLD chilled prawns with classic cocktail sauce
- Spanner crab with shaved fennel, ruby grape fruit and aioli on crisp
- Buffalo mozzarella with heirloom cherry tomato and dried chilli on sourdough
- Chilli-spiced chicken salad (on spoon) (gf)

Warm

- Fresh herb and buffalo mozzarella risotto balls with panko crust (v)
- Wagyu beef mini pie with home-made short crust pastry and spiced tomato sauce
- Mini pork and fennel sausage roll with harissa
- Quick-fried tiger prawns, fine daikon, capers, radish, dry chilli on spoon
- Seared Atlantic scallops, pickled mushrooms with sesame dressing (V)
- Sugar cured duck breast, shredded baby greens, crisp glass noodles and aged soy
- Grilled lamb back strap kofta spiced with mint and cucumber yoghurt dressing (GF)
- Pumpkin and feta spiced roasted pumpkin empanadas (V)
- 8-hour slow cooked Bangalow pork with sour cherry and apple chutney (GF)

Substantials

- Organic strozzapreti pasta with seared prawns, cavolo nero, dried chilli and lemon (v) Slow-cooked Black Angus beef, wild rocket, hot mayo slider
- Mini burger with crispy chicken, spiced cabbage and mayo
- Sauté gnocchi with grilled zucchini, mushroom, pecorino, lemon & chili (v)
- Seared Ocean trout salad with pearl barley, cherry tomatoes, red onion and parsley
- Chipotle spiced chicken bowl with cherry tomato, corn salsa, brown rice and organic kale
- salad Slow roasted lamb shoulder with seasonal greens, roasted peppers, lemon and spiced chickpeas

Dessert

- Deconstructed vanilla bean cheesecake with fresh berries, almond biscuit
- crumble Chocolate mousse with roasted pecans and chocolate honeycomb
- Passionfruit, strawberry, meringue on spoon
- Sea-salt caramel and brownie crumble tart
- Triple cream brie, sour cherry and baby basil crisp

Gold Package

\$65 per head (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

Platinum Package

\$85 per head (4 Cold, 4 Warm, 2 Substantials, 1 Dessert)

Prestige Package

\$105 per head (5 cold, 4 warm, 2 Substantials, 2 Dessert)

plus choice of one of the below stations:

Sashimi Station, Glazed Ham Station, Charcuterie & Cheese



Buffet Platter Menu

Cold Platters

- House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche
- (gf) Salumi selection with pickles, olives and grilled veg
- Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit
- salad Black Angus beef tataki with spring onion, king brown mushrooms, aged soy
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Warm Platters

- Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish
- 8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous
- Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
- Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked
- yoghurt Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Dessert Platters

- Valrhona dark chocolate pave candy peanuts shortbread crumble, vanilla ice cream
- Strawberry cheesecake coconut crumble, strawberry ice cream
- Handmade Pavlova nests, mango passionfruit curd and raspberry sorbet (gf)
- Local and imported cheese served with spiced apple chutney, marinated figs and flatbread

Fruit Platter

Mixed fresh fruits

**** Share Platter option will also include complimentary platters of ****

- Green micro salad with shaved radish, red onion and cold-pressed dressing •

Fresh baked bread rolls and Pepe Saya butter

- Steamed baby potatoes with parsley butter and lemon

Gold Buffet Package - \$105 per head

(2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert/fruit platter)

Platinum Buffet Package - \$125 per head

(3 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert/fruit platters)



AHOY CLUB

Food Stations Add-Ons

Stations can be added to any canape or buffet

event Sushi and Sashimi Station

Selection of handmade sushi and fresh seasonal seafood served raw and carved \$21 per head

Dumpling Bar

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces \$18 per head

Oyster Tasting Station

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats \$21 per head

Live Oyster Shucking

Shucked to order Sydney Rock, Pacific and Flats by chef on board \$21 per head PLUS additional \$350 chef charge

Glazed Ham Station

Served warm and carved to order served with mustards, pickles and soft rolls \$17 per head

Caviar Station

Selection of caviars, ice bowl, complete with hostess to guide though the caviars Price on enquiry

Charcuterie & Cheese

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys \$17 per head

Just Cheese

Wide selection of both local and imported cheeses with various breads and classic accompaniments \$14 per head



Seafood Buffet Menu

\$150 per head

Canapés

- Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
- Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be
- gf) Chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Cold Platters

- Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli (lobster on request, price depends on market value)
- Yellow fin tuna, spring onion, king brown mushrooms, aged soy
- QLD spanner crab (de shelled) heirloom tomato medley, avocado, radish, cucumber, light chilli

Warm Platters

- Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
- Large king prawns with butternut pumpkin, Persian fetta and Harissa (gf)
- Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Dessert

- Handmade Pavlova nests, mango passionfruit curd, raspberry sorbet (gf)
- Local and imported cheese served with spiced apple chutney, marinated figs and flatbread

**Buffet includes:

- Steamed new potatoes
- Wild rocket, shaved pear, pecorino, aged balsamic
- dressing Spiced cauliflower, chickpeas, raita salad



AHOY CLUB

Plated Sit Down

Fine dining, min 4 guests and max 10 guests

3 course \$115 per head

4 course \$130 per head

6 course \$185 per head

Entrees

- Chilled Tiger prawns, celeriac remoulade, red vein sorrel, and lemon dressing
- Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress
- De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth
- Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs
- Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe
- Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini
- Grilled rare yellow fin tuna, shaved fennel, orange, aioli
- Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

Mains

- Baby snapper, mussels, confit fennel, zucchini flower, bisque
- Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus
- De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley
- Hapuka Fillet, squid, chorizo, nettle butter, lemon
- Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus
- Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus
- Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

Desserts

- Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
- Salted caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
- Coconut panna-cotta, mango, crumble, coconut sorbet
- Vanilla cheese cake, mixed berries, orange cardamom ice cream
- Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

Includes

- Breads and sides
- Handmade rolls, cultured butter
- Baby green leaves, apple cider dressing

All prices inclusive of GST / 20% surcharge on public holidays.
\$1600 minimum spend on food.



BBQ Menu

BBQ share platters style with a range of beautiful grilled seafood, high end Black Angus steaks, free range chicken, salads share platter dessert

Option 1 \$95 per head

- BBQ Chilli Free range chicken
- BBQ Tasmanian king salmon
- BBQ gourmet mixed sausages
- Rocket Parmesan shaved pear salad
- New potato, caper, sour cream dressing
- Mini pavlova nests, mango, strawberry, passion fruit, strawberry sorbet

Option 2 \$105 per head

- BBQ Black Angus striploin
- BBQ Chilli Free range chicken
- BBQ Tasmanian king salmon
- BBQ gourmet mixed sausages
- Rocket, shaved parmesan, pear salad
- New potato, caper, sour cream salad
- Truss tomatoes, olive, red onion, aged balsamic dressing
- Mini pavlova nests, mango, strawberry, passion fruit, strawberry sorbet

****Includes****

Breads and sides

Handmade rolls cultured butter

Kids Menu

Kids menu \$40 per head

Margarita pizza bites

Free range chicken strips, chips and mayonnaise

Penne Bolognese and parmesan (plain if needed)

Vanilla ice cream strawberries, crushed meringue

Chef charges

\$70 per hr (4 hours minimum) then additional per hr after

100% surcharge on public holidays Christmas Day and NYE price on application

Waitstaff rates

Waitstaff & Bartender

\$60 p/h Weekday + GST

\$65 p/h Saturday + GST

\$75 p/h Sunday + GST

\$105 p/h Public Holiday + GST

Mixologist

\$75 p/h Weekday + GST

\$80 p/h Saturday + GST

\$85 p/h Sunday + GST

\$115 p/h Public Holiday + GST

100% surcharge on public holidays Christmas Day and NYE price on application

