

# AHOY CLUB

## GHOST MENU

### CANAPES

UNDER 19 GUESTS REQUIRES A CHEF FEE OF \$350

#### COLD

- freshly shucked Sydney rock oysters with cucumber, caramelized vinegar mignonette (gf)
- cherry truss tomatoes, smoked chutney, shaved goat cheese, salsa verde, pangrattato (v)
- chilled Queensland king prawns with yuzu aioli (gf)
- poached free-range chicken, celery heart, walnuts, shaved apple, aioli tart
- king salmon sashimi, pickled cucumber, pink ginger, shallots, wasabi sesame seeds (gf)
- Thai style black Angus beef salad, green chilli, snake beans, roasted peanuts, glass noodles, hot lime dressing (gf)
- king crab ceviche, baby coriander, red pepper, crispy sweet potatoes, lemon aioli (gf)

#### WARM

- fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli (v)
- quick - fried tiger prawns, capers, radish remoulade, dry chili on spoon
- sumac roasted pumpkin chutney, falafel, pine nuts, hummus, crispy shallots (v,vg,gf,df)
- spicy pulled chicken, grilled eggplant, butternut pumpkin quesadilla, avocado cream
- pappered lamb loin, peperonata, olive, shaved pecorino, salsa verde, crostini
- blow-torched Atlantic scallops, pickled dicon, miso citrus dressing, nori seasoning on spoon (gf)
- hand made beef empanadas, saltanas, olives, chimichuri
- grass-fed beef handmade pie, smoked tomato relish

# AHOY CLUB

## M E N U

### SUBSTANTIALS

- char sui style chicken with shredded baby bok choy, sprouts, organic rice bowl (gf)
- veggie burger, halloumi, grilled eggplant, blackened peppers, salsa verde, wild rocket
- grilled rodriguez chorizo hot dog pickled white cabbage, hot mustard, aged cheddar, aioli
- sugar-cured king salmon lightly seared, orecchiette pasta salad, chard broccoli, pea, dry chili, baby spinach
- slow-cooked grass-fed sumac lamb shoulder gnocchi, caponata, kale, pecorino bowl
- roasted miso eggplant, kimchi, soba noodles, baby greens bowl
- crispy fried Korean chicken, hot slaw, sesame mayo slider
- pulled bbq black angus beef, hot spiced slaw, wild rocket on soft milk bun

### DESSERT CANAPES

- passionfruit curd and fresh strawberry tart
- sea-salt caramel and brownie crumble tart
- Valrhona dark chocolate mousse, raspberry, coco pop crunch
- prosecco marinated strawberries, watermelon, mint, meringue
- whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
- triple cream brie, sour cherry and baby basil tart

\$79 per person (3 cold, 3 warm, 1 substantial, 1 dessert)

\$95 per person (4 cold, 4 warm, 2 substantial, 1 dessert)

%120 per person plus one food station (4 cold, 4 warm, 2 substantial, 1 dessert)  
food station - glazed ham or charcuterie and cheese

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## M E N U

### VEGETARIAN CANAPES

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#### COLD

- spiced butternut pumpkin, hummus, crispy onion tart (gf)
- miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on a spoon (v) (gf)
- sour cherries, crisp pear, shaved hazelnut, orange (gf)
- smoked eggplant, horse radish, capers, charcoal wafer cone, roe (gf)
- caramelized soy, ginger, sesame, baby greens, bean sprouts, shredded nori on betel leaf (gf)

#### WARM

- wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli
- silkin tofu daikon, cucumber, green chili salad, nahm jin dressing (gf)
- crispy feta, pea, spinach filo cigars with spiced orange glaze
- black bean, spiced avocado, cherry tomato quesadilla
- popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on a spoon (gf)
- caponata, feta, cherry tomatoes, toasted pine nuts (gf)
- hand-made chickpea spiced curry pie, saffron tomato chutney

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### SUBSTANTIALS

- Moroccan vegetables, chermoula, chickpea, cucumber raita (bowl)
- miso-crusted eggplant salad, soba noodles, baby greens, crispy onion
- sweet potato, enoki mushrooms, avocado, edamame poke with Japanese pickles, soy lime dressing shredded nori (bowl)
- saute gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)
- crispy tofu, hoisin, Asian slaw, lime, chili roll
- veggie burger, blackened halloumi, piquillo peppers, salsa verde

### DESSERT CANAPES

- passionfruit curd and fresh strawberry tart
- sea-salt caramel and brownie crumble tart
- Valrhona dark chocolate mousse, raspberry, coco pop crunch
- prosecco marinated strawberries, watermelon, mint, meringue
- whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
- triple cream brie, sour cherry and baby basil tart

\$79 per person (3 cold, 3 warm, 1 substantial, 1 dessert)

\$95 per person (4 cold, 4 warm, 2 substantial, 1 dessert)

\$120 per person plus one food station (4 cold, 4 warm, 2 substantial, 1 dessert. if caviar is chosen price will change)

# AHOY CLUB

## M E N U

### FOOD STATIONS

THESE STATIONS REQUIRE A CHEF FEE OF 350 FOR UNDER 20 GUESTS

#### SASHIMI STATION

kingfish, tuna and fresh seasonal seafood served raw and carved to order  
20 per person

#### SUSHI AND SASHIMI STATION

selection of hand made sushi and fresh seasonal seafood served raw and carved  
25 per person

#### DUMPLING BAR

selection of steamed seafood, meat and vegetarian dumplings served with a variety  
20 per person

#### OYSTER TASTING STATION

showcasing freshly shucked regional oysters from around australia - sydney rock,  
pacific's and flats  
20 per person

#### ROAMING OYSTER SHUCKERS

showcasing freshly shucked regional oysters from around australia - sydney rock,  
pacific's and flats  
25 per person, additional chefs charge \$350 (per 4 hours)

# AHOY CLUB

## M E N U

### GLAZED HAM STATION

served warm and carved to order served with mustards, pickles and soft rolls  
20 per person

### 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  
20 per person

### JUST CHEESE

wide selection of both local and imported cheeses with various breads and classic  
accompaniments  
18 per person

food stations are additional to canapes or buffet menu

# AHOY CLUB

## BUFFET MENU

UNDER 19 GUESTS REQUIRES A CHEF FEE OF 350  
PLEASE SELECT PLATTERS FROM THE FOLLOWING

### COLD PLATTERS

- pepper-seared black angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
- house-smoked petune ocena trout with shaved zucchini, fennel, wasabi cream fraiche (gf)
- cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)
- herloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- pepper-seared yellow fin tuna tataki, pickled dajkon, wild mushroom, aged soy
- orecchiette salad, broccolini, meredith goats cheese feta, peas, dry chilli, lemon
- poached yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

### WARM PLATTERS

- grilled miso tasmanian salmon, soba noodles, baby greens lime chilli dressing
- 8 hour slow-cooked s.a sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm israeli couscous
- roasted (med-rare) pepper-crust black angus sirloin with local mushrooms and chimichurri (gf)
- free-range de-boned chicken moroccan spiced vegetables, sumac, cucumber yoghurt (gf)
- crispy-skinned w.a cone bay barramundi, roasted red pepper, black olive, harrisa, shaved zucchini (gf)
- maroccan spiced grilled vegetables, chermoula, chickpea, cucumber rita

# AHOY CLUB

## M E N U

### DESSERT PLATTERS

- valrhona dark chocolate pave candy peanuts shorbread crumble vanilla ice cream
- strawberry cheesecake coconut crumble strawberry ice cream
- handmade pavlova nests mango passionfruit curd raspberry sorbet (gf)
- local and imported cheese served with spiced apple chutney, marinated figs and flatbread

### BUFFET INCLUDES

- 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 PACKAGEGOLD PACKAGE

\$126 per person (2x canapes on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

### PLATINUM BUFFET PACKAGEPLATINUM PACKAGE

\$147 per person (2x canapes on arrival, 3 cold platters, 3 warm platters, 2 dessert patters)



# AHOY CLUB

## VEGETARIAN MENU

UNDER 19 GUESTS REQUIRES A CHEF FEE OF 350  
PLEASE SELECT PLATTERS FROM THE FOLLOWING

### COLD PLATTERS

- grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
- shaved zucchini, radish, fennel, wasabi cream Fraiche (gf)
- heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- sweet potato, pickled daikon, wild mushroom, bean sprouts aged soy orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chili, lemon

### WARM PLATTERS

- grilled miso eggplant, soba noodles, baby greens lime chilli dressing
- spiced charred cauliflower pomegranate molasses, kale, bbq zucchini and warm israeli couscous
- roasted red pepper, black olive, harissa, shaved zucchini with local mushrooms and chimichurri (gf)
- moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

### DESSERT PLATTERS

- valrhona dark chocolate pave candy peanuts shorbread crumble vanilla ice cream
- strawberry cheesecake coconut crumble strawberry ice cream
- handmade pavlova nests mango passionfruit curd raspberry sorbet (gf)
- local and imported cheese served with spiced apple chutney, marinated figs and flatbread

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## VEGETARIAN BUFFET MENU

UNDER 19 GUESTS REQUIRES A CHEF FEE OF 350  
PLEASE SELECT PLATTERS FROM THE FOLLOWING

### COLD PLATTERS

- grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
- shaved zucchini, radish, fennel, wasabi cream Fraiche (gf)
- heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- sweet potato, pickled daikon, wild mushroom, bean sprouts aged soy orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chili, lemon

### WARM PLATTERS

- grilled miso eggplant, soba noodles, baby greens lime chilli dressing
- spiced charred cauliflower pomegranate molasses, kale, bbq zucchini and warm israeli couscous
- roasted red pepper, black olive, harissa, shaved zucchini with local mushrooms and chimichurri (gf)
- moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

### DESSERT PLATTERS

- valrhona dark chocolate pave candy peanuts shorbread crumble vanilla ice cream
- strawberry cheesecake coconut crumble strawberry ice cream
- handmade pavlova nests mango passionfruit curd raspberry sorbet (gf)
- local and imported cheese served with spiced apple chutney, marinated figs and flatbread

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## M E N U

### BUFFET INCLUDES

- 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 PACKAGEGOLD PACKAGE

126 PER PERSON (2X CANAPES ON ARRIVAL, 2 COLD PLATTERS, 2 WARM PLATTERS, 1 DESSERT PLATTER)

### PLATINUM BUFFET PACKAGEPLATINUM PACKAGE

147 PER PERSON (2X CANAPES ON ARRIVAL, 3 COLD PLATTERS, 3 WARM PLATTERS, 2 DESSERT PATTERS)

# AHOY CLUB

## M E N U

### FORMAL PLATED MENU

145 PER PERSON - MINIMUM 20 GUESTS 145 GUESTS

#### ENTREE

- pan-seared 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 yellowfin tuna, shaved fennel, orange, aioli
- confit wa octopus, baby octopus, red pepper, olive, chili 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
- salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
- coconut pana-cotta, mango, crumble, coconut sorbet
- vanilla cheesecake, mixed berries, orange cardamon ice cream
- local and imported cheese, fig loaf, flatbread, apple cherry chutney

#### KIDS MENU

- 50 per person
- margarita pizza fingers
- free range chicken strips
- penne bolognese and parmesan (plain if needed)
- vanilla ice cream strawberries