



MV JOHN OXLEY CATERING

Cold Canapés | Minimum 20 pax

MIDDLE HARBOUR | 8 ITEMS PER PERSON | \$37 PP

- Frittatas of Sweet potato fetta penne and basil (V)
- Crouton cup filled with smoked chicken caesar salad
- Smoked salmon celeriac, caper and parsley remoulade tartlet
- Mini dampers filled with roast vegetables & macadamia nut pesto (V)
- ATHOL BAY | 10 ITEMS PER PERSON | \$46 PP
- Individual tarts of Roast Pumpkin mustard and spinach (V)
- Sourdough croute with roasted lamb & red onion confit
- Cucumber cup filled with crab & pomegranate and dill salad
- Shredded duck orange shallot pikelet w/ sweet chilli plum & soy sauce
- Smoked salmon nori & wasabi crepe

TAYLORS BAY | 10 ITEMS PER PERSON | \$46 PP

- Walnut blue cheese & rocket on crostini (V)
- Mini damper w/ salmon & wasabi cream
- Seared scallop and bhujji tostado
- Pastry filled with Thai chicken fillet and a honey and ginger mayonnaise
- Roasted honey bacon stilton and chive frittata

WATSONS BAY | 12 ITEMS PER PERSON | \$54 PP

- Toasted bread basket w/ Mediteranean salad w/ balsamic & tomato mayonnaise(V)
- Cucumber cup w/ crab & pomegranate dill salad
- Oysters w/ mirin & black sesame
- Grilled tuna & wasabi peas in a chat potato
- Slow roasted tomato and basil on goats cheese croute
- Thai beef and crisp ginger salad on watermelon
- Grilled turkish rounds crisp honeyed prosciutto Persian fetta
- Slow roasted salmon lemon crème fraiche and tobiko on toasted rye

COCKTAIL PARTY MENUS

Chef charge of \$260 per 4 hour cruise if below minimum guests

- 10 items + 1 substantial \$55 PP (Ideal for 2 hr cocktail party Min 25)
- 12 items + 1 substantial \$66 PP (Ideal for 3 hr cocktail party Min 20)
- 14 items + substantial \$77 PP (Ideal for 4 hr cocktail party Min 20)

COLD OPTIONS

- Tomato, basil, bocconcini, croute (v)
- Duck rillettes, apple jelly, crisp pastry



- Pacific oysters, Italian crumb, salmon roe
- Asian cured salmon and water chestnut on a wonton crisp
- Bhujji flavoured scallops cucumber baby herbs
- Grilled tuna and wasabi peas in a chat potato
- Crisp wonton w/ - Thai flavoured coleslaw and wasabi infused fishroe
- Slow roasted tomato, goats cheese, croute, basil (v)
- Roast duck, five spice apple compote, sourdough
- Grilled Zucchini, goats cheese, mint (v)
- Crab chorizo, dill salad, crisp pastry
- Port scented mushrooms, sautéed leeks, toasted olive bread (v)
- Eggplant caponata, crisp bread, fried basil (v)
- Wonton basket crisp Asian greens coconut lime palm sugar reduction (V)
- Smoked salmon, pea infused cream cheese, cucumber
- Fig compote, Persian fetta, honey tart (v)
- Compressed watermelon, seared beef, sweet soy
- Crisp olive ciabatta topped with roast lamb and babagnoush
- Herb rubbed beef on baked sweet potato and mustard cream
- Crisp tortilla cup South American flavoured beans avocado chilli tomato salsa (V)
- Pear and herbed goats cheese crostini (V)

HOT OPTIONS

- Wagyu beef burger, truffled cheddar, salad
- Slow roasted lamb shoulder tzatziki slider
- Grilled salmon skewer, sesame seeds, sweet soy
- Prawns, grilled haloumi, diced tomato
- 6 hour braised Beef cheek and red wine pie
- Duck confit empanada, cherries
- Lobster bisque shooter, lobster salad
- Pulled pork and pear scroll, crisp sage
- Seared lamb skewer, truffle, popcorn
- Grilled Lamb cutlet, lemon, garlic
- Baby potato, Persian fetta, crisp prosciutto
- Black sesame salmon and wasabi risotto ball
- Mini Croque Monsieur
- Baby wagyu meat loaf, colcannon
- Seared ocean trout with Asian slaw and black bean dressing
- Pumpkin ricotta wonton, ginger vanilla dip (v)
- Seared scallop, cauliflower puree, tobiko
- Veal meatball, fettuccini, tomato fondue



- 3 cheese risotto ball, truffle oil (v)
- Prawn pea and lemon arancini, tomato flavoured hollandaise
- Smoked chicken & rocket fritter w/roast pepper dip
- Open brioche veal burger, relish, pea puree
- Mini potato gratin, forest mushroom ragout (v)

SUBSTANTIAL OPTIONS

- Duck confit, rice pilaf, roasted grapes
- Mediterranean vegetables, cous cous salad, red wine dressing (v)
- Beef ragout, penne, parmesan crisps
- Pan seared duck breast with fried rice drizzled with sweet soy
- Lamb backstrap, spinach, marinated fetta, Spanish onion, fried capers
- Orzo pasta, basil pesto, grilled vegetables (v)
- Butternut pumpkin goat cheese sage ravioli, burnt butter, rocket (v)
- Lamb tagine, preserved lemon, cous cous
- Wild mushroom risotto, parmesan, crisp onion (v)
- Beef bourguignon, smashed potato, peas, pickled onion
- Soba noodles with mirin roasted pumpkin rocket and sesame dressing (v)
- Slow roasted lamb, mashed potato, mushroom jus

SWEETS

- Assorted macaroons
- Yoghurt panna cotta, passionfruit, cashew brittle
- Caramelized banana bread pudding, double cream, dark chocolate
- Baklava tart, pear compote, honey rosemary cream
- Lemon cake, sweet yoghurt, berries
- Crisp Genoise sponge, strawberries, rose petal cream
- Baby chocolate coated gelato cones

PLATTERS

The Fruity One | \$86

- Fresh sliced seasonal fruit platter
- Serves 10

Morning Tea | \$86

- Freshly baked muffins and cookies
- Includes 20 pieces

Finger sanga's | \$86

- Chefs selection of mixed finger sandwiches
- Includes 20 pieces

Mixed Tarts | \$86

- Flaky pastry filled with mixed savoury flavours



- Includes 30 pieces

Dips, breads and crackers | \$86

- Homemade Dips, sliced Turkish bread and crackers
- Serves 15

Cakes, Slices and tarts | \$86

- Mix of sliced, diced cakes and yummy little tarts
- Includes 20 pieces

The Cheesy One | \$86

- Australian cheeses and dried fruit served w/ crackers
- Serves 10

Anti Pasto | \$93

- Selection of grilled and marinated vegetables served with
- Dips and bread
- Serves 10

Charcutiere Platter | \$100

- Selection of meats pates accompaniments and breads
- Serves 10

Seafood Platter for 2 | \$257

- Selection of Freshly cooked Prawns oysters smoked salmon blue swimmer crabs and Balmain bugs
- Served with cocktail sauce lemons rye bread and butter

Seafood Platter for 4 | \$514

- Selection of Freshly cooked Prawns oysters smoked salmon blue swimmer crabs and Balmain bugs
- Served with cocktail sauce lemons rye bread and butter

Seafood Platter for | \$686

- Selection of Freshly cooked Prawns oysters smoked salmon blue swimmer crabs and Balmain bugs
- Served with cocktail sauce lemons rye bread and butter

JOHN OXLEY BBQ | \$ 30 PP (Min 10 pax)

- Scotch fillet steaks
- Marinated chicken breasts
- Sausages
- 2 mixed salads
- Bread rolls