



Platinum Charters Food and Beverage

Canapé Selections

Platinum offers three Canape selections.
Prices are based on per person and include GST.

Canapé Option One (7 pieces) \$34.00

- Moroccan spiced vegetarian frittata with chickpea puree and olive petals V GF
- Tortilla taco shell with pulled pork and red pepper charred corn salsa
- Cider marinated rare roast beef fillet with brioche croutons, pesto and onion jam
- Caramelised onion tart with gruyere and balsamic drops V
- Prawn rice paper parcels with lychee, mint, coriander and coriander chili GF
- Braised mushroom with haloumi and herbed bruschetta V
- Smoked rainbow trout pate with hickory smoked salmon and short curst salmon caviar

Canapé Option Two (9 pieces) \$40.00

- Chicken camembert pies cranberry pie
- Grilled prawn, chorizo and Spanish smoked paprika aioli GF
- Smoked 12 hours brisket with gruyere cheese, red onion, pickles, and seeded mustard on a Turkish wedge
- Overnight candied tomato with shaved Parmesan and basil pesto tart tartin V
- Sydney Rock oysters served with ginger and lime dressing GF
- Ocean trout confit with shaved fennel, labne, black olives, blood orange olive oil, spinach leaves, food Peking duck hoisin pancakes, shallots, and sesame seeds
- Chicken peanut and coconut chili spiced skewers GF
- Smoked rainbow trout mousse on smoked ocean trout tart and pickled onion and chervil
- Caramelized onion Gorgonzola frittata and thyme V GF

Canapé Option Three (12 pieces) \$59.00

- Hickory house smoked salmon served with waffle potato crisps, creme fraiche, fresh herbs and salmon roe GF
- Moroccan spiced vegetarian frittata with chickpea puree and olive petals V GF
- Baby beetroot, roasted goat's curd served in a butter shortcrust shell V
- Prawn and seared scallop skewers served with lime and dill dressing GF
- Mushroom arancini, truffle aioli V OR lobster arancini with prawn veloute
- Sticky pork salad boats with apple celery slaw and apple BBQ sauce GF
- Lamb prosciutto served with mascarpone and fresh herbs
- Oysters seasonally available with smoked soy
- Ocean trout confit served with shaved fennel, labne, black olives, blood orange olive oil and spinach leaves
- 12 hour slow cooked beef cheek sliders, Gruyere cheese and cornichon
- Peking duck pancakes served with shallots and hoisin
- Cider marinated rare roast beef fillet with brioche croutons, pesto and onion jam



BBQ Selections

Platinum offers three BBQ selections.
Prices are based on per person and include GST.

BBQ Option One \$30.00

To Start - Charcuterie board with house made dip platter, grilled bread, olives and cornichons crackers

BBQ Includes

- Assorted gourmet sausages (pork fennel sausages and beef herbed sausages) served with caramelized onion and tomato relish
- Marinated lemon, garlic and parsley chicken
- Pasta pesto salad with pine nuts and rocket
- Mesculin leaves with cherry tomatoes and balsamic olive oil
- Fresh breads served with butter and oils

BBQ Option Two \$39.00

To Start - Charcuterie board with house made dip platter, grilled bread, olives and cornichons crackers

BBQ Includes

- Rump steak grass fed with chimichurri, mustard and horseradish
- Assorted Gourmet sausages served with tomato relish and caramelized onions
- Indian spiced chicken served with mint yoghurt
- Mediterranean vegetable pasta salad
- Baby cos salad with vine ripe tomato, marinated feta, and olives, served with lemon oregano dressing
- Fresh breads served with butter and oils

BBQ Option Three \$47.50

Start - Charcuterie board with house made dip platter, grilled bread, olives and cornichons crackers

BBQ Includes

- Local lamb served with rosemary oil, tapenade and tomato relish
- Salmon fillets with ponzu dressing and wasabi aioli
- Chicken breast served marinated in a lemon Italian parsley and garlic dressing
- Assorted Gourmet sausages served with tomato relish and caramelized onion
- Roasted baby beetroot served with goat curd, rocket and a balsamic syrup
- Kumara with feta, tomatoes, rocket and pistachios
- Baby cos salad with vine ripe tomatoes, marinated feta, olives and lemon oregano dressing
- Fresh Breads served with butter and oils



Buffet Selections

Platinum offers two buffet selections.
Prices are based on per person and include GST.

Buffet Option One \$30.00

- Charcuterie board with house made dip platter, grilled bread, olives and cornichons crackers
- Beef tenderloin with onion jam and horseradish
- Chicken breast served with candied cherry tomato, black olives and eggplant
- Roasted baby potatoes topped with caramelised onion, thyme and sea salt
- Mixed leaf salad with cherry tomatoes, avocado and balsamic dressing
- Seasonal fruits and brownie squares
- Fresh bread served with butter and oils

Buffet Option Two \$40.00

- Charcuterie board with house made dip platter, grilled bread, olives and cornichons crackers
- Creole chicken served with sweet pepper and corn green chili salsa
- Ocean trout fillet with ginger, garlic, and citrus soy
- Beef fillet with roasted red peppers and artichokes

Seafood Selection

Prices are based on per person and include GST.

Fresh Seafood Menu \$79.20

- Ocean trout fillets and kale citrus salsa
- Cooked King prawns cooked and traditional accompaniments (3 p/p)
- Seasonal variety of Oysters
- Pasta salad with smoked salmon, capers, sweet dill and chives
- Prawn seafood kebabs with lime aoli

Platter Selections

Platinum offers four platter selections.
Prices includes GST.

Antipasto/ Charcuterie (Serves 10) \$100.00

Shaved ham, prosciutto, salami, chorizo, broscolla, and beef served with house made dips, grilled bread, olives, cornichons and crackers

Seafood Platter (36 pieces) \$162.00

- Oysters - seasonal varieties (12 pieces)
- Peeled prawns (12 pieces)
- Hickory smoked salmon (12 slices pieces)
- Traditional accompaniments

Cheese Selection \$100.00



Selection of local and imported cheeses including wash, rind, blue, and cheddar served with crackers, biscuits, and dried fruit

Fruit Platter \$68.00

Selection of seasonal fruit and berries

Sweet Treat Platter

Items sold by the piece \$4.00 per piece.
Prices includes GST.

Macaroons

Assorted varieties

Chocolate Walnut Brownies

Frangellico Tarts

Cannoli

Option for sweetened ricotta or pistachio

Flourless Orange Almond Cake

Friandes

Assorted Varieties

Beverage & BYO PRICES

BYO PRICING

Includes cups, RSA wait staff, cleaning, rubbish removal, use of fridges and eskies (on request), serving of your drinks (on request)

\$200.00

Drinks Package

(Includes Wine, Beer and Sodas)

\$15.00 pp per hour

Spirits

\$10.00 per drink

Oyster Bay Chardonnay

Refreshingly crisp and elegant with a delicious concentration of varietal intensity that can only be created in an unique Marlborough climate and soils.

\$8.00 per glass

Oyster Bay Sauvignon Blanc

Pale straw green in colour with brilliant clarity, Oyster Bay Marlborough Sauvignon Blanc is zesty and aromatic with lots of lively, penetrating fruit characters. A concentration of tropical and gooseberry flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

\$8.00 per glass

Penfolds Koonunga Hill Shiraz

Believe it or not but the Koonunga Hill label was first released all the way back in 1976. Originally there was just a Shiraz Cabernet in the range but it has expanded to include white wines and this Shiraz is arguably one of the highlights. Berrylicious red fruit



flavours are the joys here, the wine showing lots of bright fruit and cast with some nice dry, light tannins.

\$8.00 per glass

Please note that we require a minimum purchase of \$200 for any catering order.

Catering must be finalised 48 hours prior to scheduled departures.

If have special requests for catering our team is happy to work with you to create a menu that works for your group.