



Bella Vista Menu

All menus are prepared by a professional Chef.
Minimum spend required (total cost)

January – October

No minimum spend required

November & December

Sunday & Thursday: \$15000
Friday & Saturday (lunch): \$20000
Friday & Saturday (dinner): \$30000

Canape Selection Menu B

\$55 per person

Selection of Seven Canapes

Italian meatballs in a Napolitaine sauce (DF, GF)
Chicken or Lamb Greek souvlaki and tzatziki (GF)
Tasmanian smoked salmon roulade on sour dough crouton
Peking duck pancake, served with shallot and hoisin sauce (DF)
Indonesian chicken satay skewer drizzled with peanut coconut sauce (DF, GF)
Arancini with bocconcini, pumpkin, baby spinach and caramelised onion (V)
Salt and Szechuan pepper calamari with lime coriander aioli
Prawn and chorizo skewers topped with chili onion jam (GF)
Panko crumbed King prawns served with wasabi mayo (DF if no sauce)
Mini Angus beef stroganoff pies with duchess potato
Chicken san choi bow served in crispy wonton cup (DF)
Seafood mornay risotto cakes served with dill and lime sauce
Steamed pork and prawn dumpling with sesame and soy dipping sauce (DF)
Roast vegetable tartlets filled with goats' cheese and caramelised onion (V)
Vietnamese vegetable and tofu rice paper rolls with sweet chili dipping sauce (V, VG, GF, DF)
Spinach and 3 cheese pastizzi with pesto mayonnaise (V)
Vol au vents filled with leek and mushrooms topped with crispy enoki (V)
Mini bruschetta with basil and oregano on ciabatta bread (V, VG, DF)
Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory Sauce
Arancini with vegan cheese, pumpkin, baby spinach and caramelised onion (VG)
Indian Vegan Samosa (VG)
Vegan Spring Rolls with sweet chili dipping sauce (VG)



*Chefs Selection of house desserts and seasonal fresh fruit platters | +\$5 per person

Food Station Menu

In addition to Canape Selection Menu B

Grazing Station - \$30 per person

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections. Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato. Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts. Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze.

Italian Station - \$25 per person

Napoletana pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction. Prosciutto and Buffalo Mozzarella Pizza topped with cherry tomatoes, wild rocket & drizzle of olive oil. Super Supreme Pizza with fresh pepperoni, sausage, onions, peppers, mushrooms, olives and more. Garlic bread topped with garlic, olive oil and fresh herbs.

Honey Baked Ham Station - \$20 per person

Whole honey baked ham sliced and served with freshly baked damper style bread rolls, condiments, relishes, various mustards +more.

Rustic Cajun Station - \$25 per person

Pulled Beef Brisket with smoked hickory barbecue glaze and Crispy Southern Fried Chicken served with freshly baked damper style bread rolls, condiments, crunchy slaw +more.

Oriental Station - \$25 per person

Vegetable and Hokkien Noodle Stir Fry. Char Siu Pork (Chinese BBQ Pork). Freshly made spring rolls with sweet chilli dipping sauce. Crispy prawn crackers.

Dessert Station - \$20 per person

Seasonal Fresh Fruits Served alongside Chefs selection of house desserts made fresh on board daily.



Opera Buffet Menu

\$65 per person

Starters

Chefs special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil *(GF) (V) (VF) option available upon request*

Warm Buffet

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)

Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)

Creamy au Gratin Potatoes (V)

Seafood

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Salads

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)

Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)

Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)

Deconstructed Caesar Salad (V, VG)

Crisp, freshly baked dinner rolls



To Finish

Chef's selection of house desserts made fresh on board daily

Seasonal fresh fruit platters

Tea, herbal teas and coffee

Sydney Harbour Buffet Menu

\$80 per person

Starters

Chefs special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil *(GF) (V) (VF) option available upon request*

Warm Buffet

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)

Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)

Pulled Beef Brisket with smoked hickory barbecue glaze

Creamy au Gratin Potatoes (V)

Seafood

Triage of salmon includes a whole baked salmon, smoked salmon and salmon caviar topped with a cream cheese mousse, garnished with caperberries (GF)

Steamed New Zealand ½ shell mussels served with a tomato ceviche (GF)



Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Salt & pepper calamari served with a chef's special aioli

Salads

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)

Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)

Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)

Deconstructed Caesar Salad (V, VG)

Crisp, freshly baked dinner rolls

To Finish

Chef's selection of house desserts made fresh on board daily

Seasonal fresh fruit platters

Tea, herbal teas and coffee

2 Course Formal Dining Menu

\$70 per person

3 Course Formal Dining Menu

\$90 per person

Formal Dining Menu not available November/December

Entrée

(2 Choices- Alternate Placement)



Garlic king prawns, shallot champagne and champignon cream sauce served on a bed of pilaf rice

Italian Antipasto plate with a variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with a balsamic glaze and grissini
Slow cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce

Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce, topped with pecorino crusted garlic sourdough

Warm Salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and rocket, with a spicy tomato chutney

Seafood pot pie with white wine cream sauce encased in puff pastry
Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki

Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled asparagus (V)

Main Course

(2 Choices- Alternate Placement)

Chargrilled beef tenderloin with red wine jus, served with kumara au gratin, truffle and duxelles mushroom, green bean parcel and confit vine tomato

Herb and pistachio crusted lamb rack, chic pea patties, bouquet of carrots and green beans, glazed onion, infused with rosemary jus

Crispy skinned Tasmanian salmon, roast kipfler potato, lemon zest asparagus, fried baby capers in a dill beurre blanc

Grilled wild Barramundi fillet served with Jerusalem artichoke, caramelised baby carrots, blistered cherry tomato, rocket salad with a burnt lemon creme fraiche

Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red pepper sauce

Classic chicken Kiev on a bed of garlic potato puree, sided with prosciutto wrapped broccolini and roasted jap pumpkin topped with seeded mustard sauce

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted tomato reduction (V)

Dessert

(2 Choices- Alternate Placement)

Coconut and Malibu crème brûlée with mix berry compote

Baked Belgium white chocolate and lime cheesecake, with Chantilly cream and berry coulis



Classic Italian homemade tiramisu
Dark chocolate ganache tart topped with a chocolate coated strawberry and
creme fraiche
Vanilla panna cotta layered with Romanoff and liqueur strawberries
Sticky date pudding with a butterscotch caramel sauce and vanilla bean ice
cream
Profiterole skewers with warm chocolate dipping sauce and Chantilly cream
Table dessert tasting platters consisting of a variety of the featured

Kids Menu is available upon request