



Captain Cook 3 Menu

All catering requires minimum passenger numbers.

Please contact us for a customised event.

*For the perfect cocktail event, we suggest a selection of roving canapés and
1 food station per every 100 guests*

*Dietary requirements are catered for and we can assist you to choose the
perfect menu
for your occasion.*

*Sightseeing: 400
Cocktails: 300
Seated at Tables: 220*



Canapé Menu

Minimum spend of \$100 per person
Choose from a variety of the following

Level 1: 10 per person

Mini beef slider with tomato, cheddar cheese & caramelised onion
Malay coconut chicken skewers & teriyaki beef skewers w dipping sauces (gf df)
Caramelised onion, parmesan cheese tartlet with chive garnish (v)
Tomato avocado salsa tartlets with soft herbs (v)
Mini German kranisky dogs with American mustard and ketchup, fried onions in a brioche
finger bun
Selection of handmade quiches in shortcrust pastry with soft herbs and marinated feta (v)
Salt and pepper calamari with a ginger and shallot dressing
Soft tortilla boats with spiced beef, avocado and tomato salsa w sour cream
Noona style meatballs in roasted tomato sauce and melted mozzarella
Mini beef bourguignon pie
A selection of nori rolls (v)
Thai beef salad in Chinese take outs
Truffled mushroom arancini with aioli (v)
Fresh Vietnamese spring rolls with vermicelli and prawns with a sweet chilli sauce (gf df)
Chicken and jalapeño empanada with spiced chipotle dipping sauce
Moroccan lamb samosa with a lemon preserved yoghurt

Level 2: \$11 per person

Chive tied, Peking Muscovy duck pancake with shallots, baby coriander and hoisin (df)
Pumpkin veloute with chive oil in a demitasse cup (v gf)
Penne with slow cooked ragu and shaved pecorino in a mini bowl
Prawn and blue swimmer crab bisque in espresso cups (gf df)
Salmon slices with a dill, caper and lemon beurre blanc
Steamed prawn dumpling with a saffron sauce served in tasting spoons with chives
Smoked trout with creamed goats cheese, dill, cracked pepper and lemon on a mini pikelet
Oyster pillows lightly fried until golden with cumin and coriander yoghurt (gf)
Fish and Chips - Whiting fillets fried until golden, served in their own fisherman's basket, baby
caper
tartare, fresh lemon A selection of nigiri and nori rolls with wasabi and soy (v)

Level 3 (Substantials): \$14 per person



Miniature chive crumpet with Huon salmon, mousse and Yarra Valley caviar, chive garnish
Australian oysters with a selection of sauces and vinaigrettes, Kilpatrick (gf df)
Pepper crusted tenderloin fillet with basil pesto on crostini
Peeled Yamba prawn shots with cocktail sauce, iceberg lettuce and melba toast
Seared and pepper crusted Australian yellowfin tuna and wasabi crème
Petite squares of prawn and blue swimmer crab lasagna in a seafood bisque
Szechuan fried king prawns with coriander
Frenched lamb cutlet, grilled to perfection with basil and parmesan drizzle
Thai green curry with free range poached chicken, turmeric rice, thai eggplant, coriander and
toasted shallots in a mini bowl (gf)
Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato,
onion and coriander salsa in a mini bowl (gf)
12-hour braised lamb shoulder in oregano with couscous, preserved lemon and Greek
yoghurt in a
mini bowl (gf)

On Arrival Canapé Menu

Please choose 3 from the below
\$22 per person

Salt and pepper calamari (GF)
Japanese nori (V)
Chicken satay skewers with peanut drizzle, fried shallot and coriander
Ratatouille tarts with Persian feta (V)
Arancini balls with shaved parmesan & aioli dressing

LIVE FOOD STATIONS

An interactive & personal food experience
Numbers under 120 guests will incur a Chefs charge

MEXICAN TACO STATION – \$20 per person

Slow roasted wagyu for 4 to 6 hours with our own Starship BBQ rub & finished with our sticky
BBQ basting
Pulled free range chicken
Char grilled roasted vegetables
A variety of hard and soft tortilla bases to be toasted to order avocado with fresh lime juice,
Spanish onion, tomato salsa sea salt & fresh coriander with fresh lime sauce

ASIAN & NOODLE MARKET STATION - \$24 per person



A classic Hawker food stall with all the trimmings, a selection of fried rice, school prawns, chicken all cooked fresh in front of your guests (live cooking station)

Char Kay Teow

Hainan Chicken, poached chicken with jasmine rice, ginger, chilli and shallot dressing

Handmade egg or hokkien noodles

Crispy fried onions, crushed peanuts

Fresh mint & coriander, lemon wedges Sambal, fish sauce and chilli

DUMPLING STATION – \$20 per person

A selection of handmade artisan dumplings served with all your favourite accompaniments

Chicken breast & braised mushroom dumpling

Steamed pork belly buns in light tapioca flour

King Prawn dumplings

Vegetarian Selection

Confit chilli paste, Kikkoman soy & Wasabi, nam jim

PAELLA - \$22 per person

Traditional paella pans a la Valencia with Arborio rice, prawns, chicken, mussels, calamari, & chorizo

Vegetarian & vegan option also available on request

Premium Grazing Stations

ANTIPASTO & CHEESES GRAZING TABLE - \$26 per person

The grazing table consist of a gourmet selection of small goods all hand selected by our executive chef only portraying the finest ingredients

Mortadella

San Daniele prosciutto

Truffle salami inferno infused with smoked paprika

Selection of artisan sourdough from brasserie bread, charred slices

Marinated green olives with lemon peel, star anise, coriander seeds & confit garlic

Platters of char grilled vegetables, mushrooms, zucchini, capsicum

Pickled heirloom vegetables

Boccincini, vine ripened cherry tomatoes & basil leaves in dressed with virgin olive oil

A variety of locally sourced Australian cheeses all served with truffle honey, sea salt & candied fruits Lavosh crackers and quince paste

SEAFOOD HARVEST - \$28 per person

A selection of fresh Australian seafood displayed over crushed ice with all the trimmings.

Yamba prawns cooked served with fresh lemon & accompanied sauces

Huon smoked salmon

Clarence River grilled baby octopus with olive oil, lemon & garlic



Best available of Sydney or Nambucca rock oysters with red wine shallot vinaigrette sauce &
Nam Jim, apple & lemon grass granita
Mini bamboo skewers of seared teriyaki salmon with sesame seeds

JAPANESE STATION - Market price per person

An amazing display of only the freshest A grade sashimi available, consisting of the following:

Huon King Salmon , King fish & Harissa tuna

Selection of nigiri & nori rolls

Miso Soup

Wakame seaweed with sesame oil

Fresh horseradish, wasabi & egg yolk mayonnaise, pickled ginger, mirin vinaigrette &
Kikkoman soy sauce

DESSERT CANAPES - \$12 per person

A buffet of Chef's selection of Starship desserts

GELATO BAR - 10 per person

Live gelato stand of up to 8 flavours served in gelato bowls or wafer cones with all the trimmings

3 Course Menu

\$100 per person

Entrée (alternate serve, two choices)

Roasted vegetable tart w fetta & a petite herb salad (V)

Crystal Bay Prawn and Spanner Crab Lasagne in a seafood bisque w baby watercress

Bannockburn free range poached chicken salad with heirloom vegetables
& a lemon oregano vinaigrette (GF, DF)

Huon salmon terrine with lemon zested ricotta, roasted capsicum strips, basil pesto & fresh
lemon cheek (GF)

Wagyu beef cheek ravioli in a light tomato sugo, crispy basil, truffle parmesan sable, cold
pressed olive oil & soft herbs

Saffron cannelloni with pumpkin puree, creamed spinach, lemon zest ricotta w aged
parmesan and crispy sage



Main (alternate serve, two choices)

Each main served with seasonal salad or vegetables

Crisped Huon Salmon fillet on a cassoulet of lentil du py, cannellini beans in a light seafood bisque, chervil and lemon zest with parsley butter baby potatoes

Twice cooked chicken breast with a potato galette, crisped leek in a Canadian maple jus or a lemon caper sauce (GF)

Amelia Park 5-hour slow braised lamb shanks

Slow braised beef cheek

*Choose one of the following accompaniments for the Lamb Shank or Beef Cheek

Red wine jus with parisienne buttered mashed potatoes and chives

Herbed tomato sauce with parmesan polenta base

Moroccan saffron tagine, harissa, green olives preserved lemons on a Moroccan couscous

Dessert (alternate serve, two choices)

A decadent warmed flourless chocolate cake served with chantilly cream and warmed chocolate sauce (GF)

Vanilla panna cotta with a raspberry coulis (GF)

Apple tarte tatin on top of a golden puff pastry disc and King Island double cream

Lemon curd tart in a sweet butter shell and a mixed berry compote

Tiramisu with vanilla bean mascarpone cream, edible soil and pistachio biscotti

3 Course Menu - Upgrades

Entrée (alternate serve, two choices): \$8 per person

Crystal Bay prawn and spanner crab lasagne in a seafood bisque w baby watercress

Citrus cured Huon salmon fillet, crispy pancetta, blue swimmer crab, Yarra valley caviar and preserved lemon aioli



Burrata mozzarella, seasoned heirloom tomatoes, baby mediterranean olives, poormans sourdough and fresh basil, drizzled with Estate first pressed olive oil

Cauliflower and cumin veloute with butter poached sea scallops, avruga caviar and baby chervil garnish

Grass fed chimichurri rump dry aged, oven roasted marrow in the half bone, pickled cauliflower and grilled U6 prawn. (GF DF)

Main (alternate serve, two choices): \$11 per person

Tenderloin filet, red wine jus, sauteed mushrooms, parmesan hasselback potatoes and seasonal vegetables

Riverina rack of lamb, herbed crust, duck fat crisped potato, buttered spinach and Mediterranean ratatouille

Gold band snapper fillet, pan seared, fennel puree, watercress with saffron poached potatoes

Duck roulade, wrapped in jamon prosciutto, crispy basil, potato gratin and a madeira jus

Top Tier Mains: \$16 per person

Petaluma ocean trout fillet with crispy skin, fennel puree, sautéed pancetta, king edward mushrooms and butter poached saffron potatoes (GF)

Oakleigh Ranch, laser cut, marble score 4 wagyu eye filet, truffled forest mushrooms, confit eschallots and seasonal heirloom vegetables and chive and parmesan hasselback potato

Dessert (alternate serve, two choices): \$8 per person

All served with edible flowers, fresh berries and tulle

Hazelnut joconde layered with coffee cream and chocolate ganache

Raspberry layered joconde, white ganache, edible soil

Apple and salted caramel tart with poached apple compote

Cuboid Choux pastry filled praline mousseline, chocolate praline and joconde biscuit

Vanilla bean cream caramel, cinnamon poached corella pear



Buffet Menu

\$100 per person

Whilst guests do have to leave their seats to attend the buffet we monitor this flow by having them do so table by table.

TABLE BUFFET

We also offer a table buffet where the dishes are served to individual tables. It allows the same choice of foods without guests having to attend a traditional buffet.

This is an additional service charge of \$6.00 per person

LEVEL 1 MAIN - SELECT 3

Additional selections \$8 per person

Chargrilled crusted sirloin, medium rare, with bell pepper salsa, bearnaise mustard & caramelised Spanish onion

Slow cooked Moroccan spiced lamb shoulder, preserved lemon & labneh cous cous

Beef bourguignon, red wine & shallot jus, buttery mash, herb baby carrots

Free range pan seared corn fed chicken fillet, piri piri, preserved lemon yoghurt

Atlantic salmon, with tomato and lemon salsa

Saffron chicken, prawn and chorizo paella, arborio rice

Crisp skinned pork belly, cinnamon apple sauce

Hot honey & orange glazed leg ham carved at the buffet

Argentine chimichurri crisp skinned chicken

Tomato and chilli pasta with ricotta

Fall apart slow cooked tender wagyu brisket with smoked hickory sauce

LEVEL 2 MAINS

To replace a level 1 main, please add \$7 per person or as an extra dish \$11 per person



Cape grim chargrilled tenderloin fillet, assorted accompaniments

Seared lime crusted atlantic salmon fillet, lemon grass & laksa broth

Steamed wild barramundi, ginger shallots, rice wine

Crisp skinned peking duck, plum sauce, special fried rice

SALADS & SIDES - SELECT 3

Additional selections \$6 per person

Organic honey glazed kumara & spinach salad, walnut & hunter valley feta

Red quinoa, couscous, chick pea, baby spinach salad, almonds, softened currants, lemon yoghurt dressing

Boiled baby potato salad, mint, chives, quartered eggs, traditional mayonnaise

Apple, walnut and radicchio salad, roaring forties blue, sweetened balsamic

Chilled iceberg lettuce, extra virgin olive oil, lemon & garlic dressing, grana padano

Zucchini salad, mint, garlic, baby peas, lemon, extra virgin olive oil

Char grilled eggplant, zucchini, roasted vegetables, king island goat's cheese

Crunchy middle eastern fattoush

Classic caesar salad

Rocket, pear, pecorino, pine nuts, aged balsamic

Mixed leaf baby rocket, spinach, shaved parmesan, virgin olive oil, aged balsamic

Asian vermicelli noodle salad, school prawns, blackened chilli, coriander, mint, crushed peanuts

Tomatoes, bocconcini, basil leaves, artisan virgin olive oil, maldon salt, cracked pepper



Angel hair pasta salad, crisped capers, liguria olives, rocket, roasted garlic

Hot roasted chat potatoes with rosemary & maldon salt

Classic French potato bake, fresh thyme, streaky bangalow smoked bacon

Sauteed broccoli, caramelised onion and toasted almonds

Saffron & coconut rice pilaf with toasted cashew

SEAFOOD PLATTER

\$22 per person

Champagne oysters on a bed of rock salt

King prawns with garlic aioli & seafood sauce

DESSERT - SELECT 1

Additional selections \$7 per person

Fine Australian cheeses, muscatels, lavish, quince paste

Chef's selection of sweet desserts

A selection of roving gelatos on ice trays