



## CATERING & BEVERAGE PACKAGES

### Onboard Catering Information:

- All items on our catering menu can be customized to accommodate dietary requirements.
- A minimum spend of \$2,500 applies for onboard catering.
- All prices are inclusive of GST and may vary based on menu availability.
- Final menu selections and dietary requirements must be confirmed at least 14 working days prior to your charter. If selections are not confirmed within this timeframe, a set menu will be provided.
- A chef is required for all onboard catering.

### Please Note:

- All alcoholic beverage packages must be purchased in conjunction with either an onboard catering package or an alternative substantial catering option.
- A **25% surcharge** applies to catering and beverage packages on **Public Holidays**.
- Shore Thing provides a **responsible service of alcohol**. Beverage options and pricing are subject to availability and may change without notice.
- Shore Thing **may at times need to adjust menu items** based on availability and seasonal produce. Pricing is subject to change due to inflation.
- **As of November 2025, Shore Thing's liquor license is pending.** While we will do our best to accommodate beverage packages, charters may be **limited to BYO alcohol only**. We apologise for any inconvenience and are happy to provide **complimentary soft drinks, recommend beverage suppliers** and collect beverage orders prior to charter to ensure they are well chilled and limit the inconvenience.
- Please **enquire within** regarding the current liquor license status prior to booking.

# CANAPÉ PACKAGES

MINIMUM ORDER 20 GUESTS

## SILVER CANAPÉ PACKAGE

\$70 pp

8 canapes & 1 dessert

## GOLD CANAPÉ PACKAGE

\$85 pp

8 canapes, 1 substantial, 1 dessert

## PLATINUM CANAPÉ PACKAGE

\$105 pp

6 canapes, 3 platinum, 1 substantial, 2 dessert



# SILVER CANAPE PACKAGE

\$70 per person minimum 20 guests

8 canapés, 1 dessert

## Canapes

### **Baby pea & ricotta tart (v)**

toasted hazelnut, preserved lemon

### **Handmade sushi (gf)**

pickled ginger, soy sauce

### **Arancini (v)**

saffron & caramelised leek, smoked fior di latte, chive aioli

### **Chicken and leek mini pies**

House made chutney

### **Twice cooked crispy chat potatoes (gf) (v)**

sweet chilli, sour cream, fresh chives

### **Polpette napolitana (gf)**

Italian style meatball, shaved pecorino

### **Handmade pork & prawn dim sim**

chilli, lime & coriander dipping sauce

### **Cheeseburger w/ house aioli**

lettuce, pickles on a sesame seed bun

## Dessert

### **Gelato cones (v)**

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

# **GOLD CANAPE PACKAGE**

\$85 per person minimum 20 guests  
8 canapés, 1 Substantial, 1 dessert

## **Canapes**

### **Angus beef Tataki (gf)**

seaweed wakame salad, ponzu dressing

### **Smokey eggplant tart (v)**

Charred onion, whipped feta, sumac

### **Arancini (v)**

saffron & caramelised leek, smoked fior di latte, chive aioli

### **Grilled rock melon skewer (gf)**

prosciutto, fig balsamic

### **Karaage fried chicken**

miso mayo, lime cheeks

### **Mushroom & bamboo shoot dumpling (v)**

ginger shallot relish

### **Cheeseburger w/ house aioli**

lettuce, pickles on a sesame seed bun

### **Chilli garlic prawn skewer (gf)**

charred pimento

## **Substantial**

### **Tasmanian salmon fillet (gf)**

warm potato & herb salad, salsa verde

## **Dessert**

### **Boardwalk chocolate brownie (v)**

salted caramel

# PLATINUM CANAPE PACKAGE

\$105 per person minimum 20 guests

9 canapés 1 substantial, 2 dessert

## Canapes

### **Hiramasa kingfish ceviche (gf)**

sweet corn, micro coriander, tortilla crisp

### **Roasted artichoke hearts (v)**

Manchego cream, crispy kale, Rye crostini

### **NSW South Coast oysters (gf)**

chardonnay vinegar dressing

### **Baby pea & ricotta tart (v)**

toasted hazelnut, preserved lemon

### **Cheeseburger w/ house aioli**

lettuce, pickles on a sesame seed bun

### **Arancini (v)**

saffron & caramelised leek, smoked fior di latte, chive aioli

### **Mushroom & bamboo shoot dumpling (v)**

ginger shallot relish

### **Fresh peeled Australian King Prawn (gf)**

Boardwalk cocktail sauce, snow pea tendrils

### **Beer battered flathead goujons**

lilliput caper tartare, fennel fronds

## Substantial

### **Grilled Angus skirt steak (gf)**

kohlrabi slaw, chimichurri

## Dessert

### **Brown butter custard tart**

fresh nutmeg, crème fraîche

### **Gelato cones (v)**

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

# ADDITIONAL CANAPE ADD ON'S

Gold Canape's \$9.50 pp

Platinum Canape's \$12.00 pp

Substantial Canape's \$20.00 pp

Dessert Canape's \$8.50 pp

## BUFFET MENU

### MINIMUM ORDER

14 Guests

Chef required for every 40 guests at \$125 per hour

### GOLD BUFFET PACKAGE

\$120pp

canape, 6 mains, 2 desserts

### PLATINUM BUFFET PACKAGE

\$140 pp

canapes, 7 mains, 2 desserts



# GOLD BUFFET MENU

\$120 per person Minimum 14 guests

1 canapé, 6 mains, 2 desserts

## Canape

### **Arancini (v)**

saffron & caramelised leek, smoked fior di latte, chive aioli

## Mains

### **Grilled stone fruit & goats cheese salad (v) (gf)**

radicchio, toasted walnuts, lemon dressing

### **Roasted cauliflower sprouts (v) (gf)**

pickled Spanish onion, candy pepitas, chamomile sultanas

### **Broccolini salad (v) (gf) (vgn)**

snow peas, orange, chilli, toasted hazelnut dressing

### **Roasted duck fat chat potatoes (v) (gf)**

fresh rosemary, confit garlic

### **Grilled Riverina beef flank MB2+ (gf)**

chimichurri, fine herbs

### **Baked Tasmanian salmon (gf)**

shaved zucchini, lemon zest, baby radish

## Desserts

### **Boardwalk chocolate brownie (v)**

salted caramel

### **Fruit brochette (v) (gf)**

skewers of seasonal fresh fruit

# PLATINUM BUFFET PACKAGE

\$140 per person

Minimum 14 guests

2 canapés, 7 mains, 2 desserts

## Canapes

### **NSW South Coast oysters (gf)**

chardonnay vinegar dressing

### **Arancini (v)**

saffron & caramelised leek, smoked fior di latte, chive aioli

## Mains

### **Roasted duck fat chat potatoes (v) (gf)**

fresh rosemary, confit garlic

### **Grilled stone fruit & goats cheese salad (v) (gf)**

radicchio, toasted walnuts, lemon dressing

### **Spiced Kent pumpkin (v) (gf)**

dukka, torn mint, honey Greek yoghurt dressing, blossoms

### **Heirloom tomato salad (v) (gf) (vgn)**

charred corn, smoked paprika & lime dressing

### **Pasture fed Berkshire pork belly (gf)**

charred red cabbage, crispy crackling

### **Pan seared ocean Snapper (gf)**

charred fennel, pine nut pesto, young basil

### **Thyme & garlic free range chicken breast (gf)**

blackened lime, sumac yoghurt dressing

## Desserts

### **Brown butter custard tart**

fresh nutmeg, crème fraiche

### **Gelato cones (v)**

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

# FINE DINING

Minimum 10 guests

\$140pp

1 entrée, 1 main, sides, 1 dessert

Includes sourdough bread rolls & butter

## ENTRÉE OPTIONS

### **Seared Canadian Sea scallops (gf)**

pea puree, bacon jam, pickled eschalot, cress

### **Hiramasa kingfish crudo (gf)**

avocado wasabi cream, sweet corn, confetti coriander

### **Prosciutto & grilled stone fruit (gf)**

fresh mozzarella, fig balsamic

### **Pumpkin & sage ravioli (v)**

zucchini, roasted butternut, lemon butter emulsion, chervil

### **Moreton Bay bug (gf)**

pepper caramel, grapefruit, fennel, chilli salt

### **Crispy Berkshire pork belly (gf)**

charred cabbage, compressed apple, mustard vinaigrette

### **Master stock chicken breast (gf)**

ginger rice, spring onion, crispy chilli

### **Tea-smoked duck breast**

cauliflower cream, glazed leek, juniper salt

### **Spring vegetable tartlet (v)**

buttered leeks, heirloom tomatoes, baby radish

## MAIN OPTIONS

### **Humpy doo barramundi (gf)**

coconut rice, sautéed zucchini, lime & cardamon relish

### **Beef tenderloin fillet (gf)**

potato mash, grilled broccolini, red wine jus.

### **Pan seared ocean trout (gf)**

steamed Bok choy, pickled daikon, black sesame, kombu butter sauce

**Free-range chicken supreme (gf)**

braised lentils, roasted beetroots, crispy pancetta, roast chicken jus

**Chargrilled lamb rump (gf)**

cauliflower puree, seared asparagus, pistachio chimichurri

**Chargrilled Angus skirt steak (gf)**

Hasselback potato, glazed carrots, dill salsa verde

**Grilled cauliflower steak (v)**

ajoblanco, smoked almonds, chamomile sultanas

**Pangrattato aubergine (v)**

smoked fior di latte, romesco, spring vinaigrette salad

**DESSERT OPTIONS****Deconstructed pavlova (v) (gf)**

vanilla bean cream, summer fruit coulis, meringue shards

**Vanilla bean pannacotta**

watermelon & rose petal jam, vanilla tuille

**Dark chocolate brownie (v)**

caramelised mandarin, wattle seed ganache, Persian fairy floss

**Lemon meringue tartlet (v)**

shortbread crumble, vanilla cream, torched meringue

**Local & international cheese plate (v)**

selection of soft & hard cheeses, fruit paste, dried fruit, seeded crackers

**Warm apple & pear crumble tartlet (v)**

cinnamon oats, spiced anglaise, brown sugar crisp

**Crème caramel (v)**

torched orange, lemon balm, candied orange zest

# FOOD STATIONS

Minimum 20 guests Chef fees apply

## GRAZING ANTIPASTO STATION

\$47.50 pp

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

## SEAFOOD ICE BAR

\$65.50 pp

Assorted sushi, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

## UPGRADED SEAFOOD ICE BAR

\$110 pp

Assorted sushi, Moreton bay bugs, seared scallops, cold smoked beechwood salmon, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

## OYSTER SHUCKING STATION

\$30PP

Add a live oyster shucker for \$500

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

## WHOLE BAKED HONEY LEG HAM

\$527.50

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls. Suitable for 50 guests with other food selections.

## DESSERT STATION

\$42.50PP

Seasonal fruit brochettes, chocolate & salted caramel tarts, lemon curd tarts with crisp meringue and Boardwalk chocolate brownie with salted caramel.

# CHILDREN'S MENU

\$50 per child up to 14 years only

## Main Selection

Petite sausage rolls with BBQ sauce chicken strips, tomato sauce

Miniature ham and cheese quiche

Penne bolognaise

## Dessert

seasonal fruit skewers (v) (gf)

# BYO CATERING

\$5 per person / hr

On Application

Non-Peak Season

Available for up to 70 pax

Shore Thing supplies use of galley, cutlery, plates, platters, standard condiments, serviettes.

# CHEF FEE'S

## CHEF FEES

Canapé Dining

1 chef per 40 guests

\$125 per hour / Chef

Buffet Dining

1 chef per 40 guests

\$125 per hour / Chef

Fine Dining

1 chef per 12 guests Alternate serve 1 chef per 10 guests

\$125 per hour / Chef

## PUBLIC HOLIDAYS

Public Holiday Surcharge is 25% on food and 100% on chef fees

## FINE DINING HIRE SURCHARGE

A additional charge of \$600 is payable for 10+ guests.

This price includes hire of the table, linen and chairs required Maximum numbers 28

## DIETARY REQUIREMENTS

All dietary requirements can be catered for just let us know upon booking or 10 days prior to charter commencement