

ARISTON BEVERAGE MENU

DELUXE
\$14.50 PER PERSON, PER HOUR

BEER
Corona Extra
Peroni Nastro Azzuro (imported)
Cascade Premium Light

WHITE WINE
Kudos by Ant Moore Pinot Gris NZ 2014
Mondiale Marlborough Sauvignon Blanc

RED WINE
Gilardi 'Ravelet' Rose French
Penfolds Koonunga Hill Seventy Six Shiraz Cabernet 2015
Stoneleigh Pinot Noir 2015

SPARKLING
Petaluma Croser NV

Selection of soft drinks, juices, mineral water, tea and coffee.

EXCLUSIVE
\$30.00 PER PERSON, PER HOUR

BEER
Cascade Premium Light
Peroni
Corona

RED WINE
Banjo's Run Pinot Noir 2013
St Hallett The Reward Cabernet Sauvignon 2014
Banjo's Run Merlot 2013

WHITE WINE
Coldstream Hills Chardonnay 2015
Banjo's Run Sauvignon Blanc 2011
Kudos by Ant Moore Pinot Gris 2014 NZ

CHAMPAGNE
Veuve Cliquot Yellow Label Brut

Selection of soft drinks, juices, mineral water, tea and coffee.

ALTERNATIVE QUALITY BEERS AND WINES WILL BE SERVED IF THE SELECTION IS UNAVAILABLE.

ARISTON MENU

CANAPÉ MENU ONE

\$ 46.00 per person,

Recommended for 2 hour charters only.

All charters will attract a chef charge of \$375 that are up to a 4 hours in charter duration.

Portuguese style tuna, caper and parsley tart.
Corn and zucchini fritter with avocado, olive, tomato and eschalot salsa. (GF, VEG)
Peking duck pancake with spring onion, cucumber and hoisin.
Mini salmon skewer wasabi miso brush, toasted sesame. (GF)
pork, veal and fennel polpette in roasted tomato sugo. (GF)
porcini mushroom arancini ball with basil aioli. (GF, V)

CANAPÉ MENU TWO

\$ 64.00 per person,

Recommended for 3 - 4 hour charters.

All charters will attract a chef charge of \$375 that are up to a 4 hours in charter duration.

Fresh pacific oysters with shallot and citrus dressing. (GF, VEG)
Ocean cooked king prawns dill aioli. (GF)
Steamed prawn and pork dim sim chilli sambal.
Polenta and truffle chips with shaved parmesan and chives. (GF, V)
Roast duck and shitake mushroom salad with smoked chilli dressing. (GF)
Tandoori brushed rock ling pops with coastal honey and sumac yoghurt. (GF)
Crisp lamb and rosemary pie with piquant chutney.
Thai chicken curry with steamed fragrant rice and crisp shallots. (GF)

Mini pavlova with fresh cream and summer berries. (GF, V)

CANAPÉ MENU THREE

\$ 74.00 per person, including GST.

Recommended for 4 hour charters.

Peking duck pancakes with spring onion, cucumber and hoisin sauce.
Lime marinated tuna logs with wasabi mayonnaise and baby cress. (GF)
Corn and zucchini fritter with avocado, lime and coriander salsa. (GF, VEG)
Kingfish sashimi served on edible spoon with watermelon, pickled ginger and lychee.
Rare roast beef in yorkshire pudding horseradish cream.
Aloo bonda indian potato fritters with green chilli yoghurt. (GF, VEG)
Karaage chicken with kewpie mayonnaise and togarashi.
Pulled pork slider with apple and fennel slaw grain mustard mayonnaise.
Roasted tomato arancini filled with mozzarella with garlic aioli. (GF, V)
Served in a small bowl or noodle box
Sri lankan fish curry with fragrant rice and fresh coconut sambal. (GF)

Frangipane tartlet with vanilla poached pear. (V)

ARISTON MENU

ADDITIONAL ITEMS

\$ 9.90 per item, per person, .
Served in a small bowl or noodle box.

- Beer battered flathead gougons with tartare sauce and chips.
- Sri lankan fish curry with fragrant rice and fresh coconut sambal. (GF)
- Thai green chicken curry with fragrant rice and crisp shallots. (GF)
- Slow cooked pork ragout with wild mushrooms, garlic mash, gremolata. (GF)
- Sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal. (GF, VEG)
- Braised beef bourguignon with root vegetables and parisienne mash. (GF)
- Thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa. (GF)
- Fillet of rock ling with ginger and shallots in 8 hour master stock and rice noodles.
- Char sui pork with vegan fried rice and fried eschallots.

HAM BUFFET

\$385.00 per ham,
Whole guinness and honey baked ham with condiments and boutique bread rolls.

ANTIPASTO PLATTER

\$ 155.00, minimum 10 people (can be ordered in multiples of 10 only).

- Rustic italian breads, grissini and flatbreads. [GF options]
- Oven baked semi dried tomatoes, marinated green olives,
- grilled eggplant, zucchini and bell peppers, marinated artichokes, persian fetta,
- smoked salmon, hot sopressa salami and san danielle prosciutto.

CHEESE PLATTER

\$155.00, minimum 10 people (can be ordered in multiples of 10 only).

Selection of local cheeses, dried fruits and assorted crackers. [GF options]

SEAFOOD PLATTER

\$ 545.00, minimum 10 people (can be ordered in multiples of 10 only)

- Ocean cooked king prawns with dill aioli.
- Fresh pacific oysters with shallot dressing and salmon roe.
- Blue swimmer crab with fresh lemon wedges.
- Balmain bugs with tartare sauce.
- Bbq salmon fillets with rocket and basil pesto.

PLEASE NOTE: WHEN ORDERING PLATTERS ONLY, A \$65.00 DELIVERY CHARGE WILL BE APPLIED.

ARISTON MENU

GRAZING MENU

[Recommended only for day time charters]

\$ 38.00 PER PERSON, MINIMUM ORDER 10 GUESTS.

This is 5 pieces per person. Delivered fresh on the day of the charter in biodegradable presentation boxes ready to serve. Cocktail napkins included.

Vietnamese rice paper rolls with chicken or tofu, served with nuoc cham dipping sauce. [GF, V, VEG]

Sushi and nori hand rolls including salmon, tuna, prawn, chicken and vegetables.

Served with soy sauce, wasabi and pickled ginger. [GF, V, VEG]

Pulled pork, pulled chicken and rare roast beef sliders with aioli and slaw on brioche roll.

Oregano, garlic and lemon zest marinated chicken tenders with tatziki. [GF]

Finger sandwiches and wraps, fillings to include a mixed selection from the following list:

Smoked salmon and rocket with crème fraiche and chives.

Tuna, celery, spanish onion and basil aioli.

Shaved ham, cheddar cheese, tomato and seeded mustard mayonnaise.

Roast beef, rocket, semi dried tomato and dijon.

Tandoori chicken with cucumber yogurt and crisp lettuce.

Chicken, avocado, mayonnaise and spanish onion.

Turkey, cranberry and camembert.

Grilled mediterranean vegetable wrap with hommous. [V, VEG]

Egg, chive, mayonnaise and baby spinach. [V]

Pumpkin, goats cheese and rocket. [V]

OPTIONAL EXTRA

[Any of the following platters can be added to the Grazing Drop Off Menu]

ANTIPASTO PLATTER

\$155.00, including GST, minimum 10 people (can be ordered in multiples of 10 only)

Rustic italian breads, grissini and flatbreads. [GF options]

Oven baked semi dried tomatoes, marinated green olives,

grilled eggplant, zucchini and bell peppers, marinated artichokes, persian fetta,

smoked salmon, hot sopressa salami and san danielle prosciutto.

CHEESE PLATTER

\$155.00, minimum 10 people (can be ordered in multiples of 10 only)

Selection of local cheeses, dried fruits and assorted crackers. [GF options]

SEAFOOD PLATTER

\$545.00, minimum 10 people (can be ordered in multiples of 10 only)

Ocean cooked king prawns with dill aioli.

Fresh pacific oysters with shallot dressing and salmon roe.

Blue swimmer crab with fresh lemon wedges.

Balmain bugs with tartare sauce.

BBQ salmon fillets with rocket and basil pesto.

DESSERT PLATTER

\$220.00, minimum 10 people (can be ordered in multiples of 10 only)

Petite lemon meringue pie.

Assorted petite french macarons.

Frangipane tartlet with vanilla poached pear.

Petite piquant chocolate brownie.

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