

# ARISTON MENU

## BUFFET MENU ONE

Served as a side or table buffet  
\$ 110.00 per person,

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

### CANAPE

Peking duck pancake with spring onion, cucumber and hoisin sauce.  
Aloo bonda - indian potato fritters with coriander yoghurt. (GF, VEG)  
Portuguese style tuna, caper and parsley tart

### BUFFET

Assorted boutique bread rolls with butter. (V)  
Chilled pacific oysters with shallot and citrus dressing. [2 per person] (GF)  
Fresh king prawns dill and lime aioli. [3 per person] (GF)  
Insalata of finely shaved cabbage, italian parsley pine nut and raisin with grated pecorino.  
(GF, V)  
Crisp broccolini salad with chilli, lemon and baby capers. (GF, VEG)  
Cocktail potato salad with lemon, caper and grain mustard vinaigrette. (GF, VEG)  
Bbq salmon fillets with fresh rocket and salsa verdi. (GF)  
New orleans jerk chicken cutlets with pineapple salsa and spiced yoghurt dressing. (GF)  
Slow roast lamb shoulder with caramelised shallots and button mushrooms, jus. (GF)

### DESSERT

Seasonal fresh fruit platter. (GF, VEG)  
Devils chocolate mud cake with double cream. (V)

## BUFFET MENU TWO

Served as a side or table buffet  
\$ 135.00 per person,

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

### CANAPE

Yellow fin tuna tartare on edible spoon with lime zest and crème fraiche.  
Peking duck pancake with spring onion, cucumber and hoisin sauce.  
Chilli and rosemary marinated lamb skewers with smoked tomato and basil sauce. (GF)

### BUFFET

Assorted boutique bread rolls with butter. (V)  
Ocean cooked king prawns with dill aioli. [3 per person] (GF)  
Fresh pacific oysters with shallot and finger lime dressing. [2 per person] (GF, VEG)  
Smoked tasmanian salmon with fine eschallots, chives, lemon and baby capers. (GF)  
Curly endive and radicchio salad with toasted chia, pumpkin and sesame seeds. (GF, VEG)  
Wild rice and roast sweet potato salad with pomegranate dressing, fetta and fresh parsley.  
(GF, V)  
Kipfler potato salad with fresh herbs and crisp shallots and light mustard dressing. (GF, VEG)  
Grilled swordfish on vine ripened tomato, with fresh rocket and salsa verdi. (GF)  
Pan fried spatchcock marinated in sage, lemon zest and chilli. (GF)  
whole roasted beef fillet with red wine and rosemary jus. (GF)

### DESSERT

Petite apple tarte tatin with double cream. (V)  
Petite piquant chocolate brownie. (GF, V)  
Individual pavlovas with fresh chantilly cream and berries. (GF, V)

# 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 hommus. [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.

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