

# CANAPE MENU A - \$45PP

*\*Available on Aussie Magic only\**

## SELECTION OF SEVEN CANAPES

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Assorted mini quiches

Assorted mini pies

Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce)

Golden crumbed calamari with lemon tartare sauce (DF)

Roast Vegetable Tarts (V)

Mini beef dim sims with sweet chili sauce (DF)

Mini spring rolls with sweet and sour sauce

Garlic prawn twisters with lime and herb aioli (DF If no sauce)

Baked chicken drumettes with honey soy (GF if no sauce)

Spicy beef chipolatas with tomato chutney (GF, DF)

Beer battered fish goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce (GF, DF)

Steamed pork and prawn dumpling with sesame and soy dipping sauce (DF)

Spinach and cheese triangles with tomato and basil salsa (V)

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce (GF)

Mini bruschetta with basil and oregano on ciabatta bread (VG)

Chicken San choy bow (GF if no sauce)

Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V, VG, DF, GF)

Arancini with vegan cheese, pumpkin, baby spinach and caramelised onion (V, VG)

Indian Vegan Samosa (V, VG)

Vegan Spring Rolls with sweet chili dipping sauce (V, VG)

\*Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory Sauce | +\$7.00pp

\*Chefs Selection of house desserts and seasonal fresh fruit platters | +\$5.00pp

\*Incur additional fee as part of 7 selections

Please incorporate your guests dietary requirements in your menu selection

Appropriate menu items are Halal friendly

AOC Cater for: Vegetarian (V), Vegan (VG), Gluten Free, Halal and Lactose Free

\*Please note we are unable to guarantee no cross contamination for guests with allergies\*

# SYDNEY HARBOUR BUFFET \$80PP

*\*Available on Aussie Magic Blue Room & Bella Vista\**

## 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 freshy 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 Ceaser 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

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