

FOOD STATION

All Stations are hosted by a Chef or a member of our hospitality team

STARSHIP SYDNEY
— AND —
STARSHIP AQUA



OYSTER BAR

Our most popular Station

\$30pp

Premium selection of Sydney rock, Coffin Bay and Pacific oysters

accompanied by lemon wedges and various condiments.

(contains: Mollusc, Sesame, Soy)

CHEESE & CHARCUTERIE

\$30pp

Five premium Australian cheeses selected by our expert Cheese Monger
A selection of cured meats including San Daniele prosciutto, truffle salami and mortadella

Char grilled vegetables

All accompanied by artisan sourdough, Lavosh crackers and quince paste

(contains: Milk, Peanut, Soy, Almond, Cashew, Pinenut, Pistachio, Walnut, Wheat, Gluten, Barley, Oats, Rye)

ULTIMATE SEAFOOD

\$35pp

Platters of Australian king prawns

Sydney rock, Coffin Bay and Pacific oysters

Salmon and tuna sashimi

All accompanied by lemon wedges and various condiments

(contains: Milk, Egg, Fish, Crustacean, Mollusc, Sesame, Soy)

SUSHI & SASHIMI

\$30pp

Huon king salmon, kingfish & harissa tuna

Selection of nigiri & nori rolls

Miso Soup

Wakame seaweed with sesame oil

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

(contains: Milk, Egg, Fish, Crustacean, Mollusc, Sesame, Soy, Wheat, Gluten)

PAELLA

Our most popular Station

\$30pp

Live chef station

Traditional paella pans a la Valencia with Arborio rice, prawns, chicken, mussels, calamari, & chorizo, all cooked fresh in front of your guests

Vegetarian & vegan option available on request

(contains: Fish, Crustacean, Mollusc, Sesame, Soy, Wheat, Gluten)

MINI SLIDERS

\$20pp

A hunger stopping selection of mini sliders including pulled pork,

Moroccan lamb, wagyu beef & spiced veggie pattie (GF BUNS AVAILABLE)

A range of sauces & condiments such as chipotle, hickory and peri peri

(contains: Milk, Egg, Soy, Wheat, Gluten, Barley, Sulphite)

MEXI NACHOS

\$25pp

Slow roasted beef, pork or chicken slow-cooked for 4 to 6 hours with our own Starship BBQ rubs & finished with our basting sauces (choice of two proteins)

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

(contains: Milk, Soy, Wheat, Gluten)

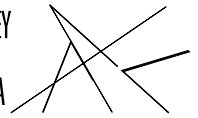
(V) Vegetarian, (VEG) Vegan

It is each individual's responsibility to safely manage their own allergies. Information on allergen content is available upon request from the crew. There is always a risk that allergens may be transferred to menu items during processing, storage or preparation. Sealink is unable to guarantee that any food item served is free from traces of allergens. Ingredients may change due to seasonal availability.

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PASTA

\$35pp

Fresh homemade pasta served with authentic sauces and served in a mix of parmesan wheels and swing pans. Choice of two options:

Spaghetti parmesan tossed in 24-month aged Grana Padano parmesan cheese wheel

Rigatoni tossed in freshy ground basil pesto

Potato gnocchi tossed in traditional napolitana sauce

Spaghetti Aglio e Olio with prawns tossed in extra virgin olive oil, fresh herbs and garlic (additional charges apply)

(contains: Milk, Egg, Crustacean, Cashew, Pinenut, Wheat, Gluten)

BBQ GRILL

\$30pp

Your choice of 3 items:

French lamb cutlets

Szechuan king prawn skewers

Vegetable skewers

Gourmet sausages

All accompanied with baskets of freshly baked bread rolls, tomato relish, smoky bbq sauce and assorted mustards

(contains: Crustacean, Soy, Wheat, Gluten, Barley, Oats, Rye)

RICE & NOODLES

\$25pp

Live Station

Classic Hawker food stall with handmade egg or hokkien noodles served with all the trimmings, all cooked fresh in front of your guests

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

A variety of accompaniments including crispy fried onions, crushed peanuts, fresh mint & coriander, lemon wedges sambal, fish sauce and chilli

(contains: Milk, Egg, Fish, Sesame, Peanut, Soy, Wheat, Gluten)

INDIAN CURRY

\$30pp

Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion and coriander salsa in a mini bowl (GF)

Kochi Lamb with slow-cooked lamb and tumeric, freshly ground spices and star anise (GF)

Dal Makhani with slow-cooked creamy black lentils and fresh ginger (GF)

All served with traditional condiments and baskets of naan bread and pappadums

(contains: Milk, Wheat, Gluten)

CHEESE & DESSERT

\$45pp

The perfect combination for those that like sweet and savoury.

Three premium Australian cheeses carefully selected by our expert cheese monger, accompanied by lavosh and gourmet crackers.

A selection of mini sweet treats including petit fours, assorted chocolate truffles and cake pops.

(Contains: Milk, Egg, Peanut, Soy, Almond, Cashew, Pinenut, Pistachio, Walnut, Wheat, Gluten, Barley, Oats, Rye)

DESSERT BAR

\$30pp

A delightful selection of indulgent desserts and petit fours styled with luxe decor and fresh flowers (contains: Milk, Egg, Peanut, Soy, Almond, Cashew, Pinenut, Pistachio, Walnut, Wheat, Gluten, Barley, Oats, Rye)

GELATO CART

\$15pp

Gelato stand of up to 7 flavours served in gelato bowls or wafer cones with all the trimmings (contains: Milk, Egg, Peanut, Soy, Almond, Cashew, Pinenut, Pistachio, Walnut, Wheat, Gluten, Barley, Oats, Rye)

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