

SVM Boat catering menu

Minimum spend of \$420 required. Delivery fee applies. Prices do not include GST.

Two weeks notice is required to confirm catering orders. Orders received inside two weeks will be on request.

PLATTER MENU (serves up to 4)

Antipasto Platter \$88

Selection of cured meats, marinated vegetables & artisan cheeses.

Chilled Seafood Platter \$132

Blue swimmer crab, sustainable Bundaberg prawns, coffin bay or Wallace lake oysters & Moreton bay bugs served with a San Fransisco bay recipe cocktail sauce, dill pickle aioli and Cabernet mignonette.

Charcuterie Board \$154

Selection of premium charcuterie (house made free range terrines, pates and cured meats, cornichons, pickled onions, grissini accompanied by sliced baguettes, Hunter Valley shiraz onion jam & dijon mustard sauce.

Cheese Platter \$72

Woombye brie, Tasmanian smoked farmhouse cheddar, King Island lighthouse blue, house made poppyseed lavosh biscuits, country quince jam.

Trio of Dips & Crudities \$44

Goats cheese & chive, chilli hummus, beetroot & horseradish served with raw and pickled farmers market vegetable crudities and home made olive grissini sticks.

Oyster Platter \$42

1 dozen Coffin Bay or Sydney rock oysters served with shallots. Cabernet mignonette dressing.

Fresh Prawn Bucket \$77

whole cooked Crystal bay tiger prawns (900 grams) with an old San Fransisco bay recipe cocktail sauce.

Chamoula Marinaded Chicken \$66

Served with garden herb aioli.

Sashimi Platter \$82

tuna, salmon, snapper, kingfish, dipping sauces Tasmanian fresh wasabi.

Kingfish Sashimi Platter \$82

kingfish with a spicy Ingelside grown chilli Nahm Jim dipping sauce.

Tuna Sashimi Platter \$82

Served with dashi and Tasmanian fresh wasabi grated on the spot.

Tasmanian Ora Salmon Beetroot Cured Gravlax \$82

Served with a fresh horseradish dressing.

Corn Fritters \$74

Served with grilled zucchini and chorizo jam.

Mini Smoked Grass Fed Beef Brisket Ruben Sandwiches \$66

Served with sauerkraut and Russian dressing.

COLD MAIN PLATTERS \$99 (serves 4)

- Kurabuta leg ham off the bone with a Tasmanian leatherwood honey glaze.
- Whole confit ocean trout with lemon labne and fresh herbs.
- Whole chamoula marinated spit roasted free range Bannockburn chicken with house made mango chutney made with fresh mangos in peak mango season.
- Brined and roasted northern rivers mustard sirloin with Sydney basin horseradish creme.

SALADS \$50 (serves 4)

- Heirloom tomato and burraduc buffalo mozzarella caprese, purple basil and an apple balsamic reduction.
- Greek salad of smoked polkobin olives, Jannei farm goats feta, heirloom tomatoes, cucumber, lemon infused olive oil.
- Cous cous and pomegranate seeds with roast vegetables, mint and buttermilk Harissa dressing.
- Watermelon, mint and Persian fetta salad.
- Moroccan chickpea and purple carrot salad with currants and mint.
- Strozzapreti pasta salad with fresh peas, pea sprouts and a saffron vinaigrette.
- Woodside farm SA goats cheese, roast beetroot, rocket, walnuts, nashi pear and a white balsamic dressing.
- Matcha soba noodle, pickled cucumber, Thai basil, mint and an avocado sesame dressing.

GRAZING TABLES – \$32.50 per head

Our harvest/ grazing tables feature edible local grown flowers, buffalo ricotta with fresh honeycomb and figs, pork and truffle salami, artisanal pork and fennel salami, Spanish Serrano ham, Bangalow free range ham smoked in the northern beaches, picked baby vegetables and raw heirloom tomatoes and buffalo labne, olives, quince paste, basil pesto, heirloom vegetable crutes with hummus, beetroot/feta and balsamic dip, berries, fruit and mixed nuts. Fresh sustainable la banette bakery artisanal breads with oil and house made dukkha lavosh. Three farm sourced Australian cheeses of your choice.

CANAPES – from \$38 per head

Minimum 15 people. Served by a chef onboard.

Three hour event 10 pieces \$38 pp | Four hour event 12 pieces \$46 pp

LARGE CANAPES – \$8 per item

DESSERT CANAPES – \$11.50 pp

Set up as a station with a selection

WARM CANAPES

- Imperial peking duck spring rolls with hoisin.
- Macadamia satay chicken tenderloin on a lemon grass skewer.
- Dukkah crusted lamb tenderloin rosemary skewer with smoked yogurt.
- Buttermilk Taiwanese fried chicken wings with spicy ranch dipping sauce.
- Salt and alpine pepper/ five spice squid with squid ink aioli.
- Mini wagyu beef wellingtons of pine mushrooms and pâté encased in flaky puff pastry.
- Supressa salami and bocconcini skewers with salsa verde.
- Jasmine tempura jalapeño poppers with adobo sauce.
- Goats cheese mini cheese cakes with country onion marmalade.
- Mini scotch quail egg, soft boiled quail egg rolled in sausage meat, crumbed and fried.
- Caramelised onion tartlet with double Brie brûlée and micro herbs.
- Master-stock glazed pork belly with shiitake ketchup and an apple cherry slaw.
- Chicken and ham hock ballotine on a crute with snow pea tendrils.
- Black garlic and whipped fetta tartlets with Lilly pilly marmalade.
- Mini eggs royale of a mini english muffin smoked salmon, soft quail egg and a dollop of hollandaise with cress.
- Truffled mac 'n' cheese croquettes.
- Indonesian kechap manis and Careel Bay honey glazed chipolata sausages with sesame and green onion.
- Miso glazed prawn skewers with chilli/lime aioli.
- San Sebastian style battered biodynamic beef meatballs with red pepper dipping sauce.
- Crispy pork cracking cones with apple cider vinegar.
- Chicken and porcini mushroom vol au vents.
- Moroccan lamb and fetta sausage rolls with home made labne.
- Watermelon and haloumi grilled skewers with mint and an orange poppy vinaigrette

COLD CANAPES

- Hendricks gin cured salmon with tonic caviar and creme freiche on a blini pancake.
- Shot of peach gazpacho with crispy aged jamon iberico.
- Chicken liver pâté pipette on melba toast with port wine jelly.
- Warramboul parmesan shortbread with garden pea guacamole and cress.
- Crute of rare roast beef with truffle mascarpone and grated fresh horseradish.
- Chilli Snow crab salsa on a crispy tortilla chip with lime creme.
- Bloody Mary oyster shot with celery salt and smoked tobasco.
- Freshly shucked coffin bay oysters mignonette.
- Sticky glazed hunter valley roast duck on a crispy wonton square with spiced sugar plum relish.
- Ham hock rilette square on a nashi pear polenta base with dessert oak chutney.
- Mini prawn martini cocktails with shaved fennel and cauliflower aioli.
- Cardamom poached pear and gorgonzola skewers.

- Sri Lankan spiced rare yellowfin tuna with coriander gel and lime foam.
- Kingfish, pomegranate and blood orange ceviche spoons.
- Vietnamese rice paper rolls stuffed with fresh julienne vegetables, Vietnamese mint, edible violets and a spicy red nam jim dipping sauce.
- Sake sushi rice with scorched beef tataki and wakame seaweed.
- Mammoth olives infused with Greek salad flavoured gel.
- Snowy River hot smoked trout bruschettas with purple basil.

LARGE CANAPES

- Mini lamb Gundagai shank shepherds pie with minted garden peas.
- 30 day dry aged angus beef brioche slider, with country onion marmalade and raclette liquid cheese.
- Cherrywood slow roasted Byron Bay pulled pork neck slider with chipotle slaw and watermelon BBQ sauce.
- Mini New England lobster rolls with celery salt and lime.
Outback spice rubbed ember cooked beef brisket slider with smokey barbecue sauce and miso ranch.
- White quinoa crumbed chicken tenderloin taco with a mango habenero salsa.
- Crispy pork belly soft shell taco with Mexican molay sauce and salsa di bico.
- Spanner crab tacos with blackened corn lime and coriander salsa.
- Asian sticky glazed barbecued pork with pickled cucumber in a bao slider.
- Rare roast beef and matcha noodle boxes with sesame and avocado dressing.
- Shiitake, pork and chicken san choi bao with shiitake Australian ginger and fried shallots.
- Mini classic caesar salad of crispy pancetta, gluten free croutons,
Hunter Valley pecorino and a soft quail egg.
- Mini Valencian paella noodle boxes.
- Saffron rice, la bodega chorizo garden peas and smoked paprika with a grilled lime.

DESSERT CANAPES

- Mixed boutique macaroons.
- Salted caramel sticky date puddings.
- Mini plum chocolate tarts.
- Apricot almond tartlets.
- Pistachio domes.
- Mini boutique sour apple lamingtons.
- Single origin espresso and walnut slice.
- Green tea sponge.
- Red currant balls.
- Cherry profiteroles.
- Mini lemon meringue tarts.
- Elaborate opera slices.
- Mixed berry charlottes.
- Micro Almond pannacottas.
- Salted caramel and macadamia on snowy mountains cookie.
- Flourless chocolate square with micro macaroon.

STAFFING

We can arrange professional event staff bartenders, waitstaff etc.
Staff are \$50/hour with a minimum of 3 hours.

DIETARY REQUIREMENTS

We are always happy to customise a menu for whatever needs you have. If you have something else in mind other than what's on our menu we would love to work together to get what you want.