

lifestyle CHARTERS

SYDNEY

MENU

Please note

- Where a chef is required on board and minimum numbers are not met, a \$400 chefs fee applies for up to four hours and \$75 per hour thereafter
- Minimum spend of \$1,500 applies for canapes, buffet and sit-down menus
- All prices within this menu is inclusive of GST
- 20% surcharge applies on public holidays
- 100% surcharge applies to chef fee on public holidays
- Lifestyle Charters can cater for all food intolerances and preferences. Please advise us of your needs upon booking

Classic bbq

\$50.00 PER PERSON

- Minimum 20 guests
- Chef not required on board
- Where minimum numbers cannot be reached, a \$175 fee applies
- Minimum spend does not apply to this menu

DIPS, CHEESE & BREAD TO START

GOURMET BEEF SAUSAGES

SLOW COOKED LAMB SHOULDER

served with tzatziki

CHOICE OF TWO SALADS:

- Green salad with balsamic dressing
- Coleslaw
- Pesto pasta salad
- Rocket, pear & parmesan salad with balsamic dressing

BREAD & BUTTER

SWEETS FOR DESSERT

Bbq enhancements

Marinated chicken.....	\$10 PP
Fresh Australian Prawns.....	\$10 PP
Fresh Pacific Oysters.....	\$10 PP
Fresh Moreton Bay Bug.....	\$12 PP
Fresh Sashimi Platter (suitable for up to 10 guests).....	\$180

Sydney Harbour Picnic

**\$495 for up to five guests, minimum
\$65 per guest thereafter
Delivery included**

**Choose one fish, two salads, one main and one
dessert.**

CURED SALMON & ROE

Lemon fennel salad served with white pepper sour cream and dill

CURED KINGFISH

Tarragon quinoa salad served with coconut dressing, pickled almond and caper berries

SEAWEED COUSCOUS SALAD

Lettuce and herbs salad with preserved lemon, dried dates and, toasted almond

CUCUMBER AND ZUCCHINI SALAD

Cos lettuce salad dressed with a parsley dressing, bocconcini and toasted buckwheat

ROASTED LAMB

Green olive condiment & roasted carrots and sweet potatoes

SLOWLY ROASTED BEEF

Potato's Anna crisp and sauteed celery

ROSE DES SABLES

Valrhona dark chocolate and coconut

ORANGE CAKE

Orange purée, lemon curd and meringue

BAGUETTE by PIOIK Bakery

A mixture of Spelt, Khorasan naturally leaven bread stick

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Platters

Minimum spend of \$650 if only platters are ordered.
\$80 delivery fee, not included in minimum spend.
Chef not required on board.
As a guide, three-to-five platters recommended per 10 guests.
All platters served with baguettes and butter.

PLATTER #1
FOR TWO - \$315 | FOR FOUR - \$622
FOR SIX - \$830

Mixed seafood platter including prawns, smoked salmon, oysters, grilled octopus, lobster tails, scallops, brandy cocktail sauce.

PLATTER #2
\$170

Queensland Tiger prawns, harissa aioli

PLATTER #3
\$170

Selection of oysters, natural, lemon or red wine eschalot dressing

PLATTER #4
\$170

Smoked Salmon, capers red onion, cracked pepper

PLATTER #5
\$140

Charcuterie platter, homemade terrines, pate, condiments

PLATTER #6
\$140

Grilled lamb cutlet platter, fresh herbs, lemon zest, garlic tzatziki dressing (GF)

PLATTER #7
\$140

Chicken drumettes, coriander, chili, sesame, lime, ginger

PLATTER #8
\$140

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips

PLATTER #9
\$140

Cheese platter with French & Tasmanian cheese

PLATTER #10
\$140

Fresh vegetable & assorted dip platter

PLATTER #11
\$140

Assorted baguettes/sourdough sandwiches with mixed fillings

PLATTER #12
\$140

Morning tea including French pastries, muffins & fruit

PLATTER #13
\$100

Seasonal fruit platter

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Canapes

- Minimum 25 guests
- Chef is included where minimum numbers are met for up to four hours. Chef is \$75 per hour thereafter
- Where minimum numbers cannot be reached, a \$400 chef charge applies for four hours, plus \$75 per hour thereafter
- \$1500 minimum spend applies

#OPTION 1.....\$80 PP

- Choose 8 canapes
- 1 substantial
- 1 dessert platter

#OPTION 2.....\$100 PP

- Choose 10 canapes
- 1 substantial
- 1 dessert platter

#OPTION 3.....\$110 PP

- Choose 12 canapes
- 1 substantial
- 1 platter (mixed seafood platter not included)
- 1 dessert platter

COLD CANAPES

Sashimi salmon, avocado, caper and dill salsa, rice crisp (GF)

Blue swimmer crab, corn, dill and celery salsa in a crisp chou

Brandy Queensland prawn cocktail, avocado mousse, crisp lettuce (GF)

Ocean trout rillettes, chive and lemon sauce, on a wonton

Duck pancake, Hoisin sauce, cucumber, crisp eschalots

Five spice pork rillettes, pear chutney, crisp rye bread

Organic tarragon chicken waldorf salad, brioche

Oriental roasted pork salad, crispy baguette slice, nuoc jam dressing

Roasted baby beet and feta tart, mint (V)

Truffle Egg mimosa, asparagus, chives, rice shell (V)

Grilled Zucchini, goat cheese, mint, chilli, cucumber slice (V, GF)

HOT CANAPES

Cauliflower and scallop fritter, truffle sauce (GF)

Queensland prawns in coriander batter, chilli and pernod aioli

Seared ocean trout skewers, orange and ponzu dressing (GF)

Whiting fish fillet burger, crisp lettuce, aioli sauce

Mini pulled pork croque monsieur, green apple, sage

Seared duck breast, confit cherry tomato and red cabbage on a grilled baguette

Grilled lamb skewers, herbs, lemon and garlic yoghurt

Pan fried Angus beef skewers, shiraz jus (GF)

Mini cheeseburger, onion chutney, baby beets

Chive polenta cake, ratatouille, Persian feta, crisp basil (V, GF)

Mini baked potatoes, black bean ragout, avocado salsa (V, GF)

Pumpkin, feta and pine nuts on a wonton, tarragon sauce (V)

Seared tofu, tamari, chili, shitake mushroom, pumpkin, ginger (GF, V)

Mushroom fricassee vol au vent, pine nuts, crisp parmesan (V)

SUBSTANTIAL

Confit Tasmanian salmon, potato puree, wilted greens, chive and lemon sauce

Mini calamari and roast chat potatoes, aioli, lemon

Pearl cous cous, grilled vegetables, pine nuts, lemon zest, herb dressing (V)

Chicken chasseur (smoked pancetta/mushrooms), roasted chat potatoes, garlic, thyme, green beans (GF)

Beef fillet, sweet onion, garlic mash, greens (GF)

Twice cooked pork belly, chive puree potatoes, Asian greens, soy and plumb glaze

Seared duck breast, roast root vegetables, sweet and sour berry sauce

Brown rice salad, edamame, fried egg, seasonal greens, chickpeas, roasted beets, cashew dressing (V)

Beyond mince slider, Verde aioli, truss tomato, crisp lettuce (V)

DESSERT

Mixed French sweet platter including French berry tarts, profiteroles, nougat & chocolate mousse

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Buffet

- Minimum 15 guests
- Chef is included where minimum numbers are met for up to four hours. Chef is \$75 per hour thereafter
- Where minimum numbers are not reached, a \$400 chef charge applies for four hours, plus \$75 per hour thereafter
- \$1500 minimum spend applies

SILVER BUFFET.....\$99 PP

Canapes on arrival

- Avocado, tomato, pine nut & fresh herb bruschetta
- Grilled cumin lamb filet, eggplant caviar, olive bread
- Ocean trout rilletes on a wonton, topped with caviar & dill

Salads

- Fresh mixed leaf salad, carrot, cucumber, feta, balsamic dressing
- Pearl cous cous salad, grilled vegetables, lemon zest, pine nuts, herb dressing

Mains

- Confit pork belly, sage, apple
- Szechuan salt and pepper squid with lime aioli and lemon wedges
- Salmon fillet served with a chive and yoghurt sauce

Dessert

- Chocolate gateau, berries, Chantilly cream

GOLD BUFFET.....\$121 PP

Canapes on arrival

- Smoked salmon blinis, crème fresh, pearls
- Confit pork on a wonton, with apple sauce
- Mushroom fricassee on a croute with crisp parmesan

Salads

- Roasted chat potatoes, garlic, thyme, Murray River salt
- Mixed leaf salad, boiled eggs, garlic croutons, sauté lardons
- Green bean salad, cherry tomatoes, olives, feta, balsamic glaze

Meat

- Grilled lamb cutlets, rosemary, garlic, yogurt sauce
- Seared chicken breast, macadamia nuts, apricot, fresh thyme, port jus
- Ocean trout fillet with a salsa verde sauce

Dessert

- Mixed French dessert platter including profiteroles, berry tarts, meringues, nougat, lemon slice

PLATINUM BUFFET.....\$143 PP

Canapes on arrival

- Oysters with caramelised red wine vinegar & eschalot dressing
- Sashimi king fish, avocado salsa, on a black quinoa crisp
- Seared duck breast, crisp eschalots, cucumber, with plum sauce

Salads

- Roasted chat potatoes with a verde mayo dressing
- Mixed leaf salad, cucumber, tomato, carrot, feta, and a seeded mustard dressing
- Sliced tomato, mozzarella, capers, eschalots, balsamic cream, and virgin olive oil

Meat

- Seared beef sirloin with a red wine jus
- Twice cooked free-range pork belly, served with calvados sauté apples
- Ocean trout fillet, salsa verde sauce
- Queensland prawns, Brandy cocktail sauce

Dessert

- New York cheese cake with a berry sauce
- Petit fours to conclude

DIAMOND BUFFET.....\$165 PP

Canapes on arrival

- Quail egg, truffle Hollandaise, asparagus tart
- Sashimi salmon, wakame salsa on a wonton
- Queensland prawn cocktail, crisp lettuce, served in a glass
- Selection of oysters, ponzu or red wine & eschalot dressing

Salads

- Baby spinach, roast pumpkin, candied walnuts, kalamata olives, feta, apple cider & seeded mustard dressing
- Warm chat potatoes, rocket, chives & a truffle mayo dressing
- Rocket, shaved parmesan, confit eschalots, cherry tomatoes & pine nuts

Meat

- Warm seafood platter with garlic lobster tails,
- seared scallops, ocean trout fillet, black mussels, blue swimmer crab
- Pasture fed beef filet, served with béarnaise sauce

Dessert

- French dessert selection including lemon meringue tart, profiteroles, chocolate Hazelnut mousse
- Petit fours to conclude

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Formal sit down

- Minimum six guests
- A \$400 chef charge applies, plus \$75 per hour after four hours
- Enigma and Felix can comfortably seat up to 12 guests across two tables
- \$1500 minimum spend applies

2 COURSE.....\$95 PP
3 COURSE.....\$118 PP
ALTERNATE DROP.....+\$10 PP / PER MEAL

ENTREE

Ceviche Tasmanian Ocean Trout, mignonette salad, shaved fennel

Brandy flambé Queensland prawns, hazelnut aioli, watercress salad

Duck confit Florentine, plum chutney, sauté spinach, pistachio

De-boned spatchcock, cumin and harissa crust, eggplant chips, smoked almond and cherry dressing

Roasted vegetable salad, grilled pears, watercress, candied pecan, eschalot sauce

Fresh vine tomato, toasted pine nuts, bocconcini, balsamic cream

MAIN

Pasture fed Angus beef filet, confit Dutch cream potatoes, Shiraz jus, seasonal greens

Lamb filet, pine nut and thyme crust, hasselback potatoes, wilted greens

Confit pork belly, wilted spinach, potato mousse, sauté nashi pear, rosemary oil

Pan fried snapper filet, coriander pesto, sweet potato chips, sauté greens

Wild caught Barramundi, coco and lemon grass sauce, rice, Asian greens

Eggplant mille feuille, wilted spinach, confit tomato, crisp basil, Persian feta, olive salt (V)

Black rice risotto, sauté purple kale, edamame, spring onion, candied pistachio (V)

DESSERT

Pear and Almond tart, caramel shiraz sauce, vanilla ice cream, pistachio croquant

Mango and passion fruit pavlova, lime & coco sauce, dark chocolate shards

Mocha profiteroles, coffee glaze, vanilla ice cream, shaved chocolate, candied hazelnut