



SYDNEY HARBOUR SPECIALISTS

## Watts Catering Boat Menu

Minimum order of \$250

Delivery fee of \$50 applies

*20% surcharge on public holidays and special events*

*48 hours notice required*

### Platters

#### **Vegetarian Antipasto Platter**

\$28.50 per person

Grilled seasonal vegetables, Stuffed mini peppers, sundried tomatoes, mini bocconcini, artichokes, kalamata olives, grilled button mushrooms, Dutch carrots, zucchini, gherkins, Greek dolmades, pesto dip, bruschetta served with a rocket, apple and shaved parmesan salad  
Freshly made sourdough bread

#### **Traditional Antipasto Platter**

\$32.00 per person

Grilled seasonal vegetables, Stuffed mini peppers, sundried tomatoes, mini bocconcini, artichokes, kalamata olives, grilled button mushrooms, Dutch carrots, zucchini, gherkins, Greek dolmades served with a rocket, apple, grilled capsicums shaved parmesan salad, Tasmanian fetta  
Shaved leg ham, Italian prosciutto, mild salami and mortadella  
Freshly made sourdough bread

#### **Fresh Cold Australian Seafood Platter**

(All Fresh All Australian)

\$85.00 per person

S.A coffin bay oysters served natural and with wakame and flying fish roe. Tasmanian smoked salmon; teriyaki grilled Atlantic salmon, Tasmanian King scallops with Spanish onion, tomato and coriander salsa. Poached King prawns, spanner crabs, W.A Lobster. Served with cocktail sauce, tartare sauce and lemon

#### **Nigiri, Maki and Sashimi Platter**

\$32.50 per person

Tasmanian Salmon, Prawn and Kingfish nigiri,  
Spicy teriyaki beef maki roll, tuna and king fish sashimi, served with Wasabi peas, pickled ginger,  
Tasmanian Wasabi and soy sauce

#### **Surf & Turf**

\$100.00 per person

Coffin Bay Oysters, Crystal Bay Prawns, Tasmanian Honey & Soy Salmon  
Grilled asparagus, baby potatoes, roasted mushroom and Dutch Carrots,  
Char grilled Cape Grim Scotch, Sour dough bread and mustards

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Updated 16/2/19



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### **Oyster Platter**

\$4.00 per oyster

(Bruny Island Oysters done 3 ways)

Natural as they come

Wakame, tuna and flying fish roe

Apple cider, chervil and Spanish onion

### **Tasmanian and King Island Cheese platter**

\$18.50 per person

A stroll through Tasmania's cheese producers which can include cheeses from Bruny Island, Saltwater River Cheese Factory, Wicked Cheese, Ashgrove, Elgaar Farm and of course King Island Dairy. All platters are accompanied with crisp Rosemary Wheaton crackers, dried fruits, dates and South Cap Crusty Baguette House made Turkish delight

### **Mixed house made dip platter**

\$12.50 per person

Chef's choice of seasonal mixed trio of house dips with a variety of different freshly made breads

### **Fresh Seasonal Fruit Platter**

\$12.50 per person

Seedless watermelon, rockmelon, honeydew, pineapple, strawberries, paw paw, blueberries, raspberries, passion fruit, Kensington mangos and grapes.  
(Fruit may change due to seasonal availability)

### **Mixed Dessert Platter**

\$40 (for up to 4 people)

Additional people at \$20 per person

Choose 4 items

Chef's special chocolate and hazelnut brownies & raspberry compote  
Caramel and chocolate slice with Bailys cream  
French vanilla slice with strawberry coulis  
Baked vanilla bean cheesecake  
Mixed macarons (salted caramel/chocolate or hazelnut)  
Crème Brulee



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### CANAPE PLATTERS

#### **Mini Empanadas**

Potato Curry empanada with potato, green beans, carrot and curry spice served with a beetroot onion and chilli chutney  
\$64.00 (15 pieces)

Chicken Empanada with Moroccan spice, onion, carrot and green peas with a roasted tomato relish  
\$80.00 (15 pieces)

Manchego sweet potato empanada with sweet potato, manchego cheese  
fresh cut tabouli  
\$80.00 (15 pieces)

#### **Mini Arancini Balls**

Pumpkin and Tasmanian Fetta Arancini coated in gluten free bread crumbs roasted beetroot and cashew puree  
\$125.00 (20 pieces)

Mushroom Arancini with button mushrooms and grana panado served with garlic aioli  
\$125.00 (20 pieces)

Saffron arancini ball with grana padano and mozzarella coated in egg and breadcrumbs  
\$125.00 (20 pieces)

#### **Mini Vietnamese Rice Paper Rolls**

House made fresh Vietnamese Rice paper rolls with Vietnamese Nuoc Cham dipping sauce  
\$57.00 (15 pieces)

BBQ Pork with oyster sauce, soy sauce, vermicelli, mint, cucumber, carrot and sweet chilli sauce  
\$57.00 (15 pieces)

BBQ Duck with above ingredients  
\$57.00 (15 pieces)

Vermicelli vegetarian with mushrooms, soy sauce, mint leaf, cucumber, carrot and lettuce (Gluten Free and Vegetarian)  
\$57.00 (15 pieces)



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### **Mini Cocktail Pies**

Beef and Burgundy with a roasted tomato relish  
\$57.00 (15 pieces)

Peppered steak with caramelised onion  
\$57.00 (15 pieces)

Spinach and mushroom with a roasted tomato relish  
\$57.00 (15 pieces)

### **Mini Thai Beef Skewers**

Thai beef skewers with tender slices of beef rolls with marinated Thai green curry paste, fresh coriander, and fish sauce with red chilli  
\$65.00 (15 pieces)

### **Mini Pinwheels**

Blue swimmer crabmeat pinwheels with rolled pancake, shredded surimi cream cheese and shallots  
\$65.00 (15 pieces)

Roast duck and cream cheese pinwheel with hoisin sauce and garlic shallots  
\$65.00 (15 pieces)

### **Seafood**

Tasmanian St Helens or South Australian Coffin Bay oysters  
\$24.00 for ½ dozen

Cooked Large Australian Green Tiger prawns  
\$30.00 for 10 pieces



## Watts Catering Boat Menu

### Salad Platters

\$65 per platter (serves 5 people)

#### **Tuscan Vegetarian Pasta**

Cherry tomatoes, charred zucchini, sundried tomatoes, roasted capsicum, spinach, pesto and sweet Dijon vinaigrette mixed with pasta olives, oregano and Tasmanian fetta cheese

#### **Roast Vegetarian**

Combination of roast potato's, carrot, sweet potato, chargrilled eggplant, charred mushrooms, roast onions, capsicum and crumbled fetta

#### **Tuna Avocado**

Cooked Yellow fin tuna, avocado, tomato, cucumber, olives, sundried tomatoes, Spanish onions, capsicum and mixed lettuce

#### **Purple Cabbage**

Thinly sliced cabbage, roasted eggplant, black currents, black rice, walnuts, pomegranates arils and pomegranate dressing

#### **Pumpkin Couscous**

Butternut pumpkin, couscous, roasts capsicum, sundried tomatoes, shallots and garnished with rocket lettuce

#### **Pesto Barley**

Barley, roast eggplant, charred zucchini, baby spinach, artichoke hearts, sundried tomatoes, crumbled Tasmanian fetta mixed with fresh pesto

#### **Marinated Beef**

Marinated Beef, cucumber and tomato, garnished with Spanish onion and mixed lettuce

#### **Grilled Chicken and Steamed Vegetables**

Grilled marinated chicken, steamed broccoli, cauliflower and carrots with capsicum

#### **Traditional Greek**

Tomato, cucumber, capsicum, Spanish onion, olives, Tasmanian Fetta and oregano

#### **Crumbed Chicken Pasta**

Chicken, penne pasta, capsicum, Spanish onion, Parmesan cheese with a chilli mayonnaise dressing

#### **Chicken Schnitzel**

Chicken, tomato and cucumber tossed with mixed lettuce, red capsicum and Spanish onion

#### **Chicken Pesto Penne**

Poached chicken, penne pasta, roasts capsicum, rocket lettuce, Parmesan and sun dried tomato tossed with Dijon vinaigrette and pesto sauce

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### Salad Platters cont.

#### **Chicken Chorizo**

Poached chicken, chorizo, cucumber, tomato, Spanish onion, capsicum and mixed lettuce

#### **Chicken Caesar**

Poached chicken, cos lettuce, boiled egg, bacon, Parmesan cheese and croutons

#### **Chicken Avocado**

Poached chicken, avocado, cucumber, tomato, mixed lettuce, capsicum, Spanish onion, sun dried tomato, and poppy seeds

#### **Brown Rice**

Rice, carrot, celery, corn and sultanas, cucumber, capsicum tossed with a sweet chilli dressing

#### **Beetroot**

Beetroot and crumbled Tasmanian fetta cheese, rocket and walnuts

#### **Bocconcini**

Bocconcini and cherry tomatoes with rocket, pepitas and Parmesan

#### **Bean Medley**

Mixed trio of beans, carrot, corn, celery, capsicum, seeded mustard dressing

#### **Green Lentil**

Lentils with freekah and kale topped with edamame, wasabi peas and matcha dressing



## Watts Catering Boat Menu

### Sandwiches

#### **BAGUETTES**

\$14.50 each per person / per item

#### **Beef**

Marinated beef, mixed lettuce, cucumber and Spanish onion

#### **Tasmanian Smoked Salmon**

Cream cheese, mixed lettuce, capers, avocado and Spanish onion

#### **BLT Schnitzel**

Chicken schnitzel, tomato, mixed lettuce, bacon, Spanish onion and aioli

#### **Chicken Schnitzel**

Chicken schnitzel, tomato, Spanish onion, mixed lettuce and a mild chilli mayonnaise

#### **WRAPS**

\$12.50 each per person / per item

#### **Chicken Avocado**

Milk Poached Chicken breast, avocado, sundried tomatoes, tasty cheese, and mixed lettuce with aioli

#### **Chicken Schnitzel**

Tomato, mixed lettuce dressed with a mild chilli mayonnaise

#### **Grilled Chicken**

Tomato, mixed lettuce, cucumber with a mild chilli mayonnaise

#### **Roast Veg**

Sweet potato, roasted eggplant, zucchini, sundried tomatoes, capsicum, baby spinach, Tasmanian Fetta cheese and pesto



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### **PANINIS**

\$14.50 each per person / per item

#### **Tuna**

Sundried tomatoes, Spanish onion, capers, tomato, leafy mixed greens with aioli

#### **Hungarian Salami**

Mixed lettuce, ricotta cheese and pesto

#### **Roast Vegetables**

Sweet potato, roasted eggplant, zucchini, sundried tomatoes, capsicum, baby spinach, Tasmanian Fetta cheese and pesto

#### **Prosciutto**

Rocket lettuce, bocconcini and tomato

#### **Grilled Chicken**

Tomato, mixed lettuce and a mild chilli mayonnaise

#### **Chorizo**

Tomatoes, tasty cheese, mixed lettuce and a mild chilli mayonnaise

#### **Chicken Schnitzel**

Tomato, Spanish onion, mixed lettuce and a mild chilli mayonnaise

#### **Chicken Avocado**

Poached chicken, mixed lettuce avocado, sundried tomatoes and aioli

### **SANDWICHES**

\$12.50 each per person / per item

#### **Chicken avocado on soy and linseed**

Poached chicken, mixed lettuce avocado, sundried tomatoes and tasty cheese

#### **Chicken avocado on wholemeal**

Poached chicken, mixed lettuce, avocado, sundried tomatoes and tasty cheese

#### **Grilled chicken on wholemeal**

Grilled chicken, mixed lettuce and tomato

#### **Grilled chicken on soy and linseed**

Grilled chicken, mixed lettuce and tomato



## Watts Catering Boat Menu

### Picnic Hampers

Designed for 2 people

*Picnic hampers come with wicker basket & cutlery  
(to be returned after use)*

#### **“The Little Munch”**

\$104.00 for two people

Corn chips with freshly made guacamole, tomato salsa and grilled lime  
Oven roasted free-range chicken stuffed with confit garlic, garden herbs and brioche bread  
Fluffy and light damper rolls with Tasmanian butter  
Freshly tossed garden salad with masculine lettuce and house dressing  
Freshly cut seedless watermelon  
Chef's chocolate and hazelnut brownies  
San Pellegrino still & sparking mineral water

#### **“The Big Munch”**

\$150.00 for two people

Antipasto with a selection of cured meats, grilled vegetables and herbed focaccia  
Traditional English pork pie with seeded mustard  
Freshly tossed garden salad with masculine lettuce and house dressing  
Tasmanian smoked salmon rocket, Spanish onion and capers  
French baguette and butter  
House made chicken liver pâté with toasted herbed croutons  
Fresh strawberries and whipped cream with runny Lindt chocolate  
San Pellegrino still & sparking mineral water