



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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A.B.N. 34 610 345 821

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



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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



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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



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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