



Business Bites – Boat Menu

Menu provided by Business Bites

Mon-Fri Min Order \$200. Saturdays Min Order \$250. Sunday Min Order \$300. 10% Sunday Surcharge.
(TBC)

Light Canapé Menu

AU\$31.00 per person (minimum 10 people)

Smoked salmon tartlet / puff pastry / shallots / dill
Cumin spiced lamb kofta / cucumber tzatziki (Halal) GF
Moroccan cocktail pie / vegan / high top V
Spicy chicken empanada / spiced aioli / coriander / shallot
Prawn rice paper parcels / mint / coriander / chili sauce GF
Arancini / mushroom / parmesan / truffle mayo V GF

Canapé Menu 1

AU\$55.00 per person (minimum 10 people)

Arancini / mushroom / parmesan / truffle mayo V GF
Moroccan cocktail pie / vegan / high top V
Prawn rice paper parcels / mint / coriander / chili sauce GF
Smoked salmon tartlet / puff pastry / shallots / dill
Petite Chicken & Leek Pie / celery / spring onions
Best Market Oysters / lime emulsion GF
Sugar Cane Prawns / coconut dusted / lime sauce
Pumpkin Goats Cheese Tartlet / caramelised onion / pine-nut V
Skewered Lamb Kofta / cumin spiced / cucumber tzatziki GF

Canapé Menu 2

AU\$65.00 per person (minimum 10 people)

Arancini / mushroom / parmesan / truffle mayo V GF
Moroccan cocktail pie / vegan / high top V
Prawn rice paper parcels / mint / coriander / chili sauce GF
Smoked salmon tartlet / puff pastry / shallots / dill
Best Market Oysters / lime emulsion GF
Sugar Cane Prawns / coconut dusted / lime sauce
Satay Peanut Coconut Sambal / coriander / dry fried onion (Halal) GF
Assorted Nori / fish / prawn / chicken / veg / egg
Steak Green Peppercorn Pie / tomato ketchup



Business Bites – Menu

Buffet Menus

Buffet Menu 1

AU\$40.00 per person (minimum 10 people)

Charcuterie / Antipasto / bresaola / prosciutto / salami / eggplant / chickpea / tzatziki dip / vege
crudités / olives / feta / bread / crackers

Lemon roasted chicken / charred lemon / rosemary / thyme

Quinoa salad / roast pumpkin / coconut / seeds / mint

Thai beef salad / glass noodles / snow pea / capsicum / choy sum / baby corn / cucumber /
Coriander / mint lime dressing

Crusty French baguette

Kumera salad / baby spinach / roasted pine nut / chickpea / shallot / balsamic

Buffet Menu 2

AU\$48.00 per person (minimum 10 people)

Charcuterie / Antipasto / bresaola / prosciutto / salami / eggplant / chickpea / tzatziki dip / vege
crudités / olives / feta / bread / crackers

Lemon roasted chicken / charred lemon / rosemary / thyme

Smoked salmon / crusty baguette / grilled lemon / capers / pickled red onion / dill /
horseradish cream

Thai beef salad / glass noodles / snow pea / capsicum / choy sum / baby corn / cucumber /
Coriander / mint lime dressing

Caramelised onion pumpkin & pepper / polenta tart V

Crusty French baguette

Kumera salad / baby spinach / roasted pine nut / chickpea / shallot / balsamic

Exotic rice salad / black rice / pickled beetroot / walnuts / baby spinach / feta / balsamic



Business Bites – Menu

Asian Buffet Menu

AU\$60.00 per person (minimum 15 people)

Satay peanut coconut sambal / coriander / dry fried onion (Halal)

Peking duck spring roll / hoisin plum dipping sauce

Dumplings / prawn with soy & hot chili / pork dim sim with ginger soy / vegan with masterstock

Marinated ocean trout / ginger soy / baked / crispy skin / snow peas

Tofu & black mushrooms / julienne carrots / chili sesame oil dressing

Drunken chicken breast / Szechuan star anise master stock

Braised king prawns / broccolini / garlic / chili

BBQ pork noodles / BBQ pork / curried Singapore noodles / shallot / julienne carrots

Chinese greens / pak choi or choy sum / oyster sauce

Steamed rice

Fresh fruit platter / seasonal best / sliced / skin off V

Custard tart



SYDNEY HARBOUR SPECIALISTS

Business Bites – Menu

Platters Menu

Antipasto/ Charcuterie

\$110.00

Bresaola / prosciutto / salami / eggplant / chickpea / tzatziki dip / vege crudités / olives / feta / bread / crackers

Seafood Platter (36 pieces)

\$125.00

Oysters - seasonal varieties (12 pieces) Peeled prawns (12 pieces) Smoked salmon (12 slices pieces) Accompaniments / baguette

Vegetarian Antipasto & Mezze Platter

\$110.00

Hummus / baba ganoush / grilled vegetables / dolmades / olives / bocconcini / pickled vegetables / grissini / lavosh / turkish

Cheese Platter

\$110.00

Australian & Imported / cheddar / wash rind / blue / rrie / crackers / dried fruits / nuts V

Fruit Platter

\$63.00

Fresh fruit platter / seasonal best / sliced / skin off V

Sushi Platter - Nori

\$110.00

Salmon / tuna / teriyaki chicken / california / tempura prawn / tofu / egg / cucumber / avocado

Smoked salmon

\$110.00

Crusty baguette / grilled lemon / capers / pickled red onion / dill / horseradish cream



Business Bites – Menu

Baked Bites Platter (27 Pieces)

\$110.00

Sweet Treats Platter

\$92.00

Double chocolate brownie square / GF passion-fruit polenta cake / French macarons V

Rice Paper Roll Platter (10 Rolls In Total / Cut In half) GF

\$92.00

Point Sandwich Platter (10 Sandwiches In Total)

\$92.00

Wraps Platter (12 Pieces In Total)

\$56.00