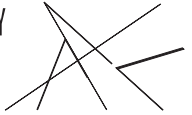


COCKTAIL MENU

CANAPÉS

STARSHIP SYDNEY
— AND —
STARSHIP AQUA



\$9pp

CANAPÉS

- A premium Australian oyster** accompanied by a selection of vinaigrettes
- Tomato avocado salsa tartlets** with soft herbs (V)
- Spice fried crispy tofu** with ginger & sesame dressing (VEG, GF, DF)
- Selection of handmade quiches in shortcrust pastry** with herbs & marinated feta (V)
- Salt and pepper calamari** with a ginger and shallot dressing
- Nonna style meatballs** in roasted tomato sauce & melted mozzarella
- Beef Bourguignon** mini shortcrust pie
- A selection of nigiri and nori rolls** with wasabi and soy (V AVAILABLE)
- Truffled arancini** with fresh tarragon & romesco sauce (V)
- Fresh Vietnamese spring rolls** with vermicelli, prawns, mint & tamarind sauce (GF DF)
- Peking duck pancake** with shallots, baby coriander & hoisin (DF)
- Indian vegetable samosas** served with tangy tamarind and mint chutney (V)
- Mini BBQ pulled pork slider** with slaw
- Mini haloumi slider** with pesto, rocket and tomato (V)
- Steamed prawn gyoza** with ponzu sauce

Sang wa of ocean trout cured with orange zest, ginger, lime leaves & chili (GF, DF)

Smoked salmon with creamed goats cheese, dill, cracked pepper and lemon on a mini blini

Pepper crusted tenderloin fillet with basil pesto on crostini

Frenched lamb cutlet grilled to perfection with basil & parmesan drizzle, onion & coriander salsa in a mini bowl (GF)

Seared & pepper crusted Australian yellowfin tuna & wasabi crème

Szechuan fried king prawns with a ginger and shallot dressing

CANAPÉ
UPGRADES \$12pp

SUBSTANTIAL CANAPÉS \$15pp

served in a box or bowl

Prawn & lobster brioche buns with a flavourful herb aioli

Grilled lamb kofta skewers on a couscous salad served with garlic yogurt sauce

Malay coconut chicken on vermicelli noodle salad (DF)

Fish & chips whiting fillets fried until golden with baby caper tartare & fresh lemon

Seared salmon skewer with Japanese slaw and sesame mayonnaise

Duo of vegetarian mini sliders spicy veggie pattie and haloumi with pesto (V)

Mini Tacos with spiced beef, avocado & tomato salsa w sour cream

Penne with slow cooked ragu and shaved pecorino

(GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian, (VEG) Vegan

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COCKTAIL MENU

FOOD STATIONS

All Stations are hosted by a Chef or a member of our hospitality team

STARSHIP SYDNEY
— AND —
STARSHIP AQUA



OYSTER BAR

Our most popular Station
\$25pp

Premium selection of Sydney rock, Coffin Bay and Pacific oysters accompanied by lemon wedges and various condiments.

ANTIPASTO & CHEESE

\$30pp

Five premium Australian cheeses selected by our expert Cheese Monger
A selection of cured meats including San Daniele prosciutto, truffle salami and mortadella
Char grilled vegetables
All accompanied by artisan sourdough, Lavosh crackers and quince paste

SEAFOOD HARVEST

\$40pp

Australian king prawns
Sydney rock, Coffin Bay and Pacific oysters
Bloody mary oyster shooters
Balmain bugs
Salmon and tuna sashimi
All accompanied by lemon wedges and various condiments

SUSHI & SASHIMI

\$30pp

Huon king salmon, kingfish & harissa tuna
Selection of nigiri & nori rolls
Miso Soup
Wakame seaweed with sesame oil
Fresh horseradish, wasabi & mayonnaise, pickled ginger, mirin vinaigrette & soy sauce

PAELLA

Our most popular Station
\$25pp

Live chef station
Traditional paella pans a la Valencia with Arborio rice, prawns, chicken, mussels, calamari, & chorizo, all cooked fresh in front of your guests
Vegetarian & vegan option available on request

MINI SLIDERS

\$20pp

A hunger stopping selection of mini sliders including pulled pork, Moroccan lamb, wagyu beef & spiced veggie pattie (GF BUNS AVAILABLE)
A range of sauces & condiments such as chipotle, hickory and peri peri

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FOOD STATIONS

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STARSHIP SYDNEY
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STARSHIP AQUA



MEXI NACHOS

\$25pp

Slow roasted beef, pork or chicken slow-cooked for 4 to 6 hours with our own Starship BBQ rubs & finished with our basting sauces (choice of two proteins)

Char grilled roasted vegetables

A variety of hard and soft tortilla bases to be toasted to order avocado with fresh lime juice, Spanish onion, tomato salsa, sea salt & fresh coriander with fresh lime juice

BBQ GRILL

\$25pp

Live chef station with your choice of 3 items:

French lamb cutlets

Szechuan king prawn skewers

Vegetable skewers

Gourmet sausages

All accompanied with baskets of freshly baked bread rolls, tomato relish, smoky bbq sauce and assorted mustards

RICE & NOODLES

\$25pp

Live Station

Classic Hawker food stall with handmade egg or hokkien noodles served with all the trimmings, all cooked fresh in front of your guests

Hainan chicken poached chicken with jasmine rice, ginger, chilli and shallot dressing

A variety of accompaniments including crispy fried onions, crushed peanuts, fresh mint & coriander, lemon wedges sambal, fish sauce and chilli

INDIAN CURRY

\$25pp

Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion and coriander salsa in a mini bowl (GF)

Kochi Lamb with slow-cooked lamb and tumeric, freshly ground spices and star anise (GF)

Dal Makhani with slow-cooked creamy black lentils and fresh ginger (GF)

All served with traditional condiments and baskets of naan bread and pappadums

DESSERT BAR

\$20pp

A delightful selection of indulgent desserts and petit fours styled with luxe decor and fresh flowers

GELATO CART

\$12.50pp

Gelato stand of up to 8 flavours served in gelato bowls or wafer cones with all the trimmings

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BUFFET MENU

\$115 per person

STARSHIP SYDNEY
— AND —
STARSHIP AQUA



MAINS select three dishes

Hot Honey & Orange Glazed Leg Ham carved at the buffet

Crisp Skinned Pork Belly, cinnamon apple sauce

Atlantic Salmon Fillet with lemongrass and laksa broth on bed of bok choy and steamed rice

Roasted Piri Piri Corn Fed Chicken Fillets served with preserved lemon yoghurt

Chargrilled Sirloin of Beef with roasted bell peppers and caramelised onions

Ricotta Lasagne with pumpkin, spinach & sage

Steamed Wild Barramundi on a bed of wilted greens with ginger, shallots & served with steamed rice

Crisp Skinned Peking Duck with plum sauce and special fried rice

Slow Cooked Moroccan Spiced Lamb Shoulder served with preserved lemon and labneh cous cous

SIDES & SALADS select three dishes

Traditional Baby Potato Salad with mint, chives, quartered eggs and whole egg mayonnaise

Asian vermicelli noodle salad with fresh coriander and mint, crushed peanuts (VG)

Apple, walnut and radicchio salad King Island blue and sweetened balsamic

Middle Eastern Fattoush Salad

Caprese Salad with tomatoes, bocconcini, basil leaves, artisan virgin olive oil

Roasted Vegetables with Char grilled eggplant, zucchini, and King Island goat's cheese

Hot Roasted Chat Potatoes seasoned with fresh rosemary, garlic and Maldon rock salt (VEG)

Basket of Freshly Baked Bread Rolls with premium Australian butter

DESSERTS select one dish (additional selections \$7pp)

Premium Australian Cheeses with muscatels, lavish and quince paste

Chef's Selection of Sweet Desserts

A Selection of Roving Gelatos on ice trays

UPGRADES

Add a Classic Canapes \$9pp

Add an Upgraded or Substantial Canape \$12.50pp

Please speak with your Charter Sales Manager to see the full collection of Canapes available.

Seafood Platters \$15pp

Platters of Prawns with condiments or Premium Pacific and Sydney Rock Oysters with accompaniments.

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BANQUET MENU

THREE COURSE

\$100 per person

STARSHIP SYDNEY
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STARSHIP AQUA



ENTRÉES alternating (choose 2)

Roasted Vegetable Tart with fetta & a petite herb salad (v)

Burrata Mozzarella with seasoned heirloom tomatoes, baby basil, Ligurian olives & sourdough (v)

Huon Salmon Terrine with lemon zested ricotta, roasted capsicum, basil pesto & fresh lemon cheek (GF)

Wagyu Beef Cheek Ravioli in a light tomato sugo, crispy basil, truffle parmesan sable, cold pressed olive oil & herbs

Saffron Cannelloni with pumpkin puree, creamed spinach, lemon zest ricotta with aged parmesan and crispy sage

Crisped Huon Salmon Fillet on a cassoulet of lentil du py, cannellini beans in a light seafood bisque, chervil and lemon zest

La Lonica twice cooked chicken breast with a potato galette, with a clotted mustard cream & soft herbs (GF)

Amelia Park 5-hour Slow Braised Lamb Shanks with chive potato puree & red wine jus (GF, DF)

Riverina premium sirloin with a twice cooked duck fat potato gratin & Parisien herbed butter (GF)

Heirloom Pumpkin twice baked with Meredith goats curd, apple quinoa, baby basil & lemon oregano vinaigrette (v)

Three Mushroom Ravioli with basil and parsley pesto, topped with shaved Grana Padano parmesan (v)

Middle-Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes (v) (GF) (VEG available)

MAINS
alternating (choose 2)

DESSERTS alternating (choose 2)

Decadent Chocolate Cake served with Chantilly cream

Vanilla Panna Cotta with a raspberry coulis (GF)

Passionfruit Cream, Rich Chocolate Mousse & Passionfruit Jelly sitting on a brownie base, served in a delicate chocolate cylinder

Lemon Curd Tart in a sweet butter shell, served with egg yolk vanilla bean ice cream & a mixed berry compote

Tiramisu with vanilla bean mascarpone cream, white chocolate caviar & pistachio biscotti

UPGRADES

Add 3 Chef Canapes \$15pp
Tuffed Arancini, Vietnamese Cold Rolls with Nuoc Cham and East Coast Oyster with migionette

Add a Grazing Board from \$15pp
Choose from an Australian Premium Cheese Board, Cheese and Charcuterie Board, Vegetarian Harvest Board, Prawns and Premium Grade Pacific and Sydney Rock Oysters with accompaniments

Add Sides \$5pp
Choose from Duck Fat Potatoes, Dukkha Roasted Pumpkin with Feta and Pepita Seeds, Mesculin Leaves with Aged Balsamic, or Baskets of Sonoma Sourdough with Pepe Saya Cultured Butter

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We're delighted to present three beverage packages thoughtfully curated to showcase premium Australian wines and beers. Please select the package that best suits your preferences.

HOUSE

WINE SELECTION Included Tyrrell's Moore's Creek Semillon Sauvignon Blanc, NSW
Tyrrell's Moore's Creek Shiraz, Hunter Valley NSW
Tyrrell's Moore's Creek Sparkling Brut, Hunter Valley NSW

BEER Included Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light

NON-ALCOHOLIC Included A selection of soft drinks and juices are included
Heaps Normal 0% Beer available on request
Altina 0% Wines available on request

\$15 per person per hour

CLASSIC

SPARKLING Included Nepenthe Prestige Cuvee, Adelaide Hills SA
WHITE WINE Select One Yalumba Gen Organic Pinot Grigio, Angaston SA
Beside Broke Road Sauvignon Blanc, Margaret River WA
Tyrrell's Chardonnay, Hunter Valley NSW

RED & ROSÉ WINE Select One Wirra Wirra Adelaide Shiraz, McLaren Vale SA
Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA
Robert Stein Merlot, Mudgee NSW
Rogers & Rufus Grenache Rosé

BEER Included Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light

NON-ALCOHOLIC Included A selection of soft drinks and juices are included
Heaps Normal 0% Beer available on request
Altina 0% Wines available on request

\$20 per person per hour

PREMIUM

SPARKLING Included Chandon NV Brut, Coldstream VIC
WHITE WINE Select Two Pewsey Vale Vineyard 1961 Block Riesling, Eden Valley VIC
Tyrrell's Estate Grown Chardonnay, Hunter Valley NSW
Vasse Felix Sauvignon Blanc, Willyabrup WA

RED & ROSÉ WINE Select Two Brokenwood Pinot Noir, Beechworth VIC
Penfolds Max's Shiraz Cabernet, Magill SA
Lunatic Shiraz, Heathcote VIC
Brokenwood Nebbiolo Rosato, Beechworth VIC

BEER Included (select one imported) Young Henrys Pale Ale
Young Henrys Natural Lager
Select One: Corona, Peroni or Asahi
James Boags Light

NON-ALCOHOLIC Included A selection of soft drinks and juices are included
Heaps Normal 0% Beer available on request
Altina 0% Wines available on request

\$30 per person per hour

BEVERAGE PACKAGE UPGRADES

STARSHIP SYDNEY
— AND —
STARSHIP AQUA



CHAMPAGNE

Moët & Chandon Imperial Mini Sippers (200ml)	\$35
Mumm Grand Cordon Rouge Champagne (France)	\$145
Veuve Clicquot Yellow Label NV	\$160
Veuve Clicquot Yellow Label NV Magnum	\$340
Bollinger Special Cuvée Champagne	\$300
Dom Pérignon Vintage Champagne 2013	\$625

COCKTAILS

ON ARRIVALS

Chandon Garden Spritz	\$15
Aperol Spritz	\$20

SIGNATURE

The Sydney Sun Setter	\$20
Red chilli and blood orange Aperol spritz	
Bondi G&T	\$20
Manly Spirits Dry Gin, Fever Tree Indian Tonic and rosemary	
Ahoy Sailor	\$20
Sailor Jerry, Campari, pineapple juice, and freshly squeezed lime	
Spiced Bloody Mary	\$20
Belvedere Vodka, tomato juice, lemon juice, tobasco, pickles and paprika	
Hello Captain	\$20
Manly Spirits Coastal Citrus Gin, Limoncello, lemon juice and soda	

CLASSICS

Classic Martini	\$25
Belvedere Vodka stirred with dry Vermouth and a dash of brine	
Old Fashioned	\$25
Buffalo Trace stirred with sweet Vermouth and aromatic bitters	
Manhattan	\$25
Basil Hayden blended with sweet Vermouth and a dash of bitters	
Negroni	\$25
A blend of Campari, Manly Spirits Dry Gin, and sweet Vermouth	
Tommy's Margarita	\$25
Don Julio Reposado shaken with Agave and freshly squeezed lime juice	

BESPOKE COCKTAILS

If you have a specific cocktail in mind, that isn't on our list, please speak with our team, we are more than happy to accommodate your requests.