



*Signature*  
**STARSHIP SYDNEY**

— AND —

**STARSHIP AQUA**

**MENU**

Minimum Spends

Jan, Feb, April, June, July, Aug  
(excluding Thurs-Sat of Vivid)


Starship Aqua: SUN - WED: \$12,500 THUR - SAT: \$15,000  
Starship Sydney: SUN - WED: \$25,000 THUR - SAT: \$30,000

March, May, Sept, Oct & Vivid Sydney

Starship Aqua: SUN - WED: \$14,375 THUR - SAT: \$17,250  
Starship Sydney: SUN - WED: \$28,750 THUR - SAT: \$34,500

Nov & Dec

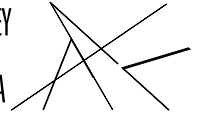
Starship Aqua: SUN - WED: \$16,530 THUR - SAT: \$19,800  
Starship Sydney: SUN - WED: \$33,000 THUR - SAT: \$43,600



# COCKTAIL MENU

## CANAPÉS

STARSHIP SYDNEY  
— AND —  
STARSHIP AQUA



AU\$9 per person

### CLASSIC 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

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

**Seared & pepper crusted Australian yellowfin tuna** & wasabi crème

**Szechuan fried king prawns** with a ginger and shallot dressing

### CANAPÉ UPGRADES

AU\$12.50 per person

**SUBSTANTIAL CANAPÉS** AU\$15 per person  
served in a box or bowl

**Prawn & lobster brioche buns** with a flavourful herb aioli

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

**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

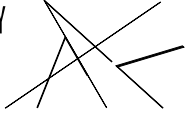
**(GF)** Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.

# FOOD STATION

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

AU\$25 per person

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

## ANTIPASTO & CHEESE

AU\$30 per person

**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

AU\$35 per person

**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

AU\$30 per person

**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

AU\$25 per person

**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

AU\$20 per person

**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

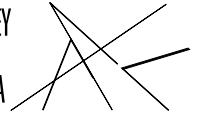
**(GF)** Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.

# FOOD STATION

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

STARSHIP SYDNEY  
— AND —  
STARSHIP AQUA



## MEXI NACHOS

AU\$25 per person

**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

AU\$25 per person

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

**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

**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

AU\$20 per person

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

## GELATO CART

AU\$12.50 per person

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

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

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.

# BANQUET MENU

AU\$100 per person

Alternate Entree OR Dessert: Additional AU\$10 per person

STARSHIP SYDNEY  
— AND —  
STARSHIP AQUA



## ENTRÉES

**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) (VG available)

MAINS

## DESSERTS

**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

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

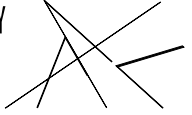
This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.

# BANQUET MENU

## THE UPGRADED COLLECTION

*The Upgraded Collection is for discerning diners who truly appreciate fine cuisine, crafted especially for extraordinary occasions. Featuring premium ingredients and meticulous attention to detail in every dish, this menu guarantees a memorable culinary experience that will delight all guests.*

STARSHIP SYDNEY  
— AND —  
STARSHIP AQUA



### ENTRÉES

**Crystal Bay Prawn and Spanner Crab Lasagne** in a seafood bisque with baby watercress

**Bannockburn Free Range Poached Chicken Salad**, with heirloom vegetables & a lemon oregano vinaigrette **(GF, DF)**

**Cauliflower & Cumin Velouté** with butter poached Tasmanian sea scallops avruga caviar & baby chervil

**Hot Smoked Yellowfin Tuna Carpaccio** with mirin vinaigrette, heirloom tomatoes, toasted black sesame & Yarra Valley caviar **(GF, DF)**

### MAINS

**Duck Roulade** wrapped in Jamon prosciutto & basil with potato gratin & Canadian maple & green apple sauce **(GF, DF)**

**Pink Lady Snapper Fillet** lightly pan seared with fennel puree, watercress salad, parsnip chips & herbs **(GF)**

**Riverina Free Range Lamb Rack** with chermoula crust, parsnip & potato puree & red wine jus **(DF)**

**Oakleigh Ranch Wagyu Eye Fillet - marble score 4** with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot **(GF, DF)**

### DESSERTS

**Calibre White Chocolate Tear Drop** with raspberry jelly, burnt orange ice cream, pistachio sweet paste soil & edible flowers **(GF)**

**Golden Gaytime Terrine** with honey roasted cashews, oven roasted white rock peaches, banana ice cream & shaved black winter truffle

**Shortcrust Macerated Raspberry Tart** with crème fraiche, pineapple puree, white chocolate ice cream & gold leaf

**18ct Gold Chocolate Martini** with salted caramel fudge sauce, chocolate

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

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.

# BUFFET MENU

AU\$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 (VG)

Basket of Freshly Baked Bread Rolls with premium Australian butter

## DESSERTS select two

**Premium Australian Cheeses** with muscatels, lavish and quince paste

**Chef's Selection of Sweet Desserts**

**A Selection of Roving Gelatos** on ice trays

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

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.

# HOUSE PACKAGE

ALL BEERS AND WINES LISTED ARE INCLUDED AND FEATURE ACCLAIMED WINES FROM THE ESTEEMED AUSTRALIAN WINE FAMILY, TYRRELL'S AND YOUNG HENRYS THE HIGHLY REGARDED SYDNEY BASED BREWHOUSE.

AU\$15 per person per hour

## WINE SELECTION

Tyrrell's Moore's Creek Semillon Sauvignon Blanc, Hunter Valley NSW

Tyrrell's Moore's Creek Shiraz, Hunter Valley NSW

Tyrrell's Moore's Creek Sparkling Brut, Hunter Valley NSW

## BEER

Young Henrys Pale Ale

Young Henrys Natural Lager

James Boags Light

## NON-ALCOHOLIC

A selection of soft drinks and premium juices are included

Heaps Normal 0% Beer available on request

Altina 0% Wines available on request\*

\*Please note: While we do offer alcohol-free products onboard, they are typically intended for approximately 5% of guests. If the number of guests attending your event exceeds this percentage, kindly inform your Event Coordinator.

# CLASSIC PACKAGE



IN OUR CLASSIC PACKAGE, YOU'LL ENJOY A VARIETY OF PREMIUM AUSTRALIAN WINES. ALONGSIDE THE SPARKLING WINE, CHOOSE ONE WHITE AND ONE RED OR ROSÉ TO COMPLEMENT YOUR EVENT.

AU\$20 per person per hour

## SPARKLING

Nepenthe Prestige Cuvee, Adelaide Hills SA

## WHITE WINE

Yalumba Gen Organic Pinot Grigio, Angaston SA

Beside Broke Road Sauvignon Blanc, Margaret River WA

Tyrrell's Chardonnay, Hunter Valley NSW

## RED & ROSÉ WINE

Wirra Wirra Adelaide Shiraz, McLaren Vale SA

Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA

Robert Stein Merlot, Mudgee NSW

Rogers & Rufus Grenache Rosé

## BEER

Young Henrys Pale Ale

Young Henrys Natural Lager

James Boags Light

## NON-ALCOHOLIC

A selection of soft drinks and premium juices are included

Heaps Normal 0% Beer available on request

Altina 0% Wines available on request\*

\*Please note: While we do offer alcohol-free products onboard, they are typically intended for approximately 5% of guests. If the number of guests attending your event exceeds this percentage, kindly inform your Event Coordinator.

# PREMIUM PACKAGE



THE SPARKLING IS INCLUDED IN THE PREMIUM PACKAGE,  
PLEASE SELECT TWO WHITES AND TWO REDS/ROSÉ'S.  
ALL BEERS SHOWN ARE SERVED INCLUDING AN IMPORTED BEER

AU\$30 per person per hour

## SPARKLING

Chandon NV Brut, Coldstream VIC

## WHITE WINE

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

Brokenwood Pinot Noir, Beechworth VIC

Penfolds Max's Shiraz Cabernet, Magill SA

Lunatic Shiraz, Heathcote VIC

Brokenwood Nebbiolo Rosato, Beechworth VIC

## BEER

Young Henrys Pale Ale

Young Henrys Natural Lager

Corona

James Boags Light

## NON-ALCOHOLIC

A selection of soft drinks and premium juices are included

Heaps Normal 0% Beer available on request

Altina 0% Wines available on request\*

\*Please note: While we do offer alcohol-free products onboard, they are typically intended for approximately 5% of guests. If the number of guests attending your event exceeds this percentage, kindly inform your Event Coordinator.

# COCKTAILS



## FANCY SIPS

### 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.