

Starship Sydney – Menu

All catering requires minimum passenger numbers:

January – 15th November

Minimum 150 guests

16th November – December

Minimum 150 guests

16th November – December

Friday & Saturday night

Minimum 200 guests

*For the perfect cocktail event, we suggest a selection of roving canapés and
1 food station per every 100 guests*

*Dietary requirements are catered for and we can assist you to choose the perfect menu
for your occasion.*

Up to 500 guests for buffet dining

Up to 360 guests for seated dining

Canapé Menu

Minimum spend of \$92 per person
Choose from a variety of the following

Level 1: 10 per person

Mini beef slider with tomato, cheddar cheese & caramelised onion
Malay coconut chicken skewers & teriyaki beef skewers w dipping sauces (gf df)
Tomato avocado salsa tartlets with soft herbs (v)
Mini artisan hot dog with American mustard & ketchup, fried onions in a brioche finger bun
Selection of handmade quiches in shortcrust pastry with soft herbs & marinated feta (v)
Salt and pepper calamari with a ginger and shallot dressing
Soft Tortilla boats with spiced beef, avocado & tomato salsa w sour cream
Noona style meatballs in roasted tomato sauce & melted mozzarella
Beef bourguignon mini shortcrust pie
A selection of nori rolls (v)
Thai beef salad in Chinese take outs
Truffled arancini with fresh tarragon & romesco sauce (v)
Fresh Vietnamese spring rolls with vermicelli, prawns, mint & tamarind sauce (gf df)

Level 2: \$11 per person

Wagyu beef brisket mini pot pie with shaved truffle pecorino, cold pressed olive oil & cracked black pepper
Peking Muscovy duck pancake with shallots, baby coriander & hoisin (df)
Pumpkin veloute with chive oil in a demitasse cup (v gf)
Penne with slow cooked ragu and shaved pecorino in a mini bowl
Seared salmon skewer with mango & lime chutney
Steamed prawn gyoza with ponzu sauce in bamboo baskets
Smoked trout with creamed goats cheese, dill, cracked pepper and lemon on a mini pikelet
Oyster pillows lightly fried until golden with cumin & coriander yoghurt (gf)
Fish & Chips - Whiting fillets fried until golden, served in their own fisherman's basket, baby caper tartare, fresh lemon

Level 3 (Substantials): \$14 per person

Prawn and blue swimmer crab bisque in espresso cups (gf df)
Miniature chive crumpet with Huon salmon, mousse & Yarra Valley caviar
Australian oysters with a selection of sauces & vinaigrettes, Mornay & Kilpatrick (gf df)
Pepper crusted tenderloin fillet with basil pesto on crostini
Peeled Yamba prawn shots with cocktail sauce, iceberg lettuce & melba toast
Seared & pepper crusted Australian yellowfin tuna & wasabi crème
Szechuan fried king prawns with a ginger and shallot dressing
A selection of nigiri and nori rolls with wasabi and soy (v)
Large Black Angus sliders on a milk bun with caramelised onions, aged cheddar, pickles iceberg lettuce & truss tomatoes with a smokey burger sauce
Frenched lamb cutlet, grilled to perfection with basil & parmesan drizzle
Thai green curry with free range poached chicken, turmeric rice, seasonal vegetables, coriander & toasted shallots in a mini bowl (gf)
Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion & coriander salsa in a mini bowl (gf)
12-hour braised lamb shoulder in oregano with couscous, preserved lemon & greek yoghurt in a mini bowl (gf)

On Arrival Canapé Menu

Please choose 3 from the below

\$22

Salt and pepper calamari (GF)
Japanese nori (V)
Chicken satay skewers with peanut drizzle, fried shallot and coriander
Ratatouille tarts with Persian feta (V)
Arancini balls with shaved parmesan & aioli dressing

LIVE FOOD STATIONS

An interactive & personal food experience

Numbers under 120 guests will incur a Chefs charge

MEXICAN TACO STATION – \$20 per person

Slow roasted wagyu for 4 to 6 hours with our own Starship BBQ rub & finished with our sticky BBQ basting

Pulled free range chicken

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 sauce

ASIAN & NOODLE MARKET STATION - \$22 per person

A classic Hawker food stall with all the trimmings, a selection of fried rice, school prawns, chicken all cooked fresh in front of your guests (live cooking station)

Char Kay Teow

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

Handmade egg or hokkien noodles

Crispy fried onions, crushed peanuts

Fresh mint & coriander, lemon wedges Sambal, fish sauce and chilli

DUMPLING STATION – \$20 per person

A selection of handmade artisan dumplings served with all your favourite accompaniments

Chicken breast & braised mushroom dumpling

Steamed pork belly buns in light tapioca flour

King Prawn dumplings

Vegetarian Selection

Confit chilli paste, Kikkoman soy & Wasabi, nam jim

MINI SLIDER STATION - \$22 per person

A hunger stopping selection of mini sliders

Pulled Pork

Wagyu Brisket

Roasted Vegetables

Brioche buns, black buns, apple slaw, aged cheddar, caramelised onions, tomatoes, iceberg lettuce with a range of sauces & condiments such as chipotle, hickory and peri peri

PAELLA - \$22 per person

Traditional paella pans a la Valencia with Arborio rice, prawns, chicken, mussels, calamari, & chorizo
Vegetarian & vegan option also available on request

Premium Grazing Stations

ANTIPASTO & CHEESES GRAZING TABLE - \$26 per person

*The grazing table consist of a gourmet selection of small goods all hand selected by our executive chef only
portraying the finest ingredients*

Mortadella

San Daniele prosciutto

Truffle salami inferno infused with smoked paprika

Selection of artisan sourdough from brasserie bread, charred slices

Marinated green olives with lemon peel, star anise, coriander seeds & confit garlic

Platters of char grilled vegetables, mushrooms, zucchini, capsicum

Pickled heirloom vegetables

Boccincini, vine ripened cherry tomatoes & basil leaves in dressed with virgin olive oil

A variety of locally sourced Australian cheeses all served with truffle honey, sea salt & candied fruits Lavosh
crackers and quince paste

SEAFOOD HARVEST - \$28 per person

A selection of fresh Australian seafood displayed over crushed ice with all the trimmings.

Yamba prawns cooked served with fresh lemon & accompanied sauces

Huon smoked salmon

Clarence River grilled baby octopus with olive oil, lemon & garlic

Best available of Sydney or Nambucca rock oysters with red wine shallot vinaigrette sauce & Nam Jim, apple &
lemon grass granita

Mini bamboo skewers of seared teriyaki salmon with sesame seeds

JAPANESE STATION - Market price per person

An amazing display of only the freshest A grade sashimi available, consisting of the following:

Huon King Salmon , King fish & Harissa tuna

Selection of nigiri & nori rolls

Miso Soup

Wakame seaweed with sesame oil

Fresh horseradish, wasabi & egg yolk mayonnaise, pickled ginger, mirin vinaigrette & Kikkoman soy sauce

DESSERT CANAPES - \$12 per person

A buffet of Chef's selection of Starship desserts

GELATO BAR - 10 per person

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

3 Course Menu

\$92 per person

Entrée (alternate serve, two choices)

Roasted vegetable tart w fetta & a petite herb salad (V)

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

Bannockburn free range poached chicken salad with heirloom vegetables
& a lemon oregano vinaigrette (GF, DF)

Huon salmon terrine with lemon zested ricotta, roasted capsicum strips, basil pesto & fresh lemon cheek (GF)

Wagyu beef cheek ravioli in a light tomato sugo, crispy basil, truffle parmesan sable, cold pressed olive oil & soft herbs

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

Main (alternate serve, two choices)

Each main served with seasonal salad or vegetables

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

La Ionica twice cooked chicken breast with a potato galette, w 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)

Dessert (alternate serve, two choices)

A decadent flourless chocolate cake served with chantilly cream (GF)

Vanilla panna cotta with a raspberry coulis (GF)

Passionfruit cream, rich chocolate mousse & a 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

3 Course Menu - Level 2

\$110 per person

Entrée

Roasted vegetable tart w fetta & a petite herb salad (V)

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

Bannockburn free range poached chicken salad with heirloom vegetables
& a lemon oregano vinaigrette (GF, DF)

Huon salmon terrine with lemon zested ricotta, roasted capsicum strips, basil pesto & fresh lemon cheek (GF)

Wagyu beef cheek ravioli in a light tomato sugo, crispy basil, truffle parmesan sable, cold pressed olive oil & soft herbs

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

Main (alternate serve, two choices)

Each main served with seasonal salad or vegetables

Heirloom pumpkin twice baked with maple granola, Meredith goats curd, apple quinoa, baby basil & lemon oregano vinaigrette (V)

Pink Lady snapper fillet line caught lightly pan seared with fennel puree, watercress salad, parsnip chips & soft herbs (GF)

Riverina free range lamb rack with chermoula crust, parsnip & potato puree & red wine jus (DF)

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

Black Angus 8-hour braised beef cheek with sautéed forest mushroom, potato gratin & madeira jus (DF)

Dessert

Hazelnut joconde biscuit layered with coffee cream & a chocolate ganache served with seasonal berries

Vanilla bean crème caramel with shortcrust sable, poached corella pear & cinnamon & orange zest Chantelle clotted cream

Banoffee pie with candied peacan nuts, pistachio cream, macerated raspberries & edible flowers

Apple & saffron compote surrounded by salted caramel mousse sitting on a hazelnut sable served with chantilly cream

3 Course Menu - Level 3

\$122 per person

Entrée

Wild mushroom risotto w soft herbs, lemon thyme compound butter, shaved seasonal truffles & sautéed foie gras (V)

Hot smoked yellow fin tuna carpaccio with mirin vinaigrette, heirloom tomatoes, toasted black sesame & Yarra Valley caviar (GF, DF)

Citrus cured huon salmon fillet with crispy pork neck, snow crab, crème fraiche, Yarra Valley caviar & preserved lemon aioli

Muscovy duck leg confit with creamed celeriac puree, macerated figs, yellow mustard seeds, baby chervil & parsnip chips (GF)

Rangers Valley chimmichurri rump cap dry aged with oven roasted bone marrow, pickled cauliflower & grilled U6 prawn (GF, DF)

Main

Wild mushroom ravioli with shaved black truffles, braised pearl onions, smoked mozzarella & cold pressed olive oil

Petaluma ocean trout fillet with crispy skin, fennel puree, sautéed pancetta, king Edward mushrooms & butter poached saffron potatoes (GF)

Pink Lady snapper fillet line caught lightly pan seared with fennel puree, baby kale salad, parsnip chips, pickled beetroot & soft herbs (GF)

Amelia Park free range lamb rack slow roasted with duck fat potato fondant, madeira reduction, light jus & butter poached board beans

Oakleigh Ranch marble score 4 wagyu eye fillet with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot (GF, DF)

Dessert

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

Short crust macerated raspberry tart with crème fraiche, pineapple puree, white chocolate ice cream & gold leaf

Passion fruit panacotta with Valencia orange jelly, calibre chocolate caviar & oven roasted coconut biscuit soil (GF)

18 ct gold chocolate martini with salted caramel fudge sauce, chocolate terrine & handmade macarons with sea salt

Buffet Menu

\$92 per person

Whilst guests do have to leave their seats to attend the buffet we monitor this flow by having them do so table by table.

TABLE BUFFET

*We also offer a table buffet where the dishes are served to individual tables. It allows the same choice of foods without guests having to attend a traditional buffet.
This is an additional service charge of \$6.00 per person*

LEVEL 1 MAIN - SELECT 3

Additional selections \$8 per person

Chargrilled crusted sirloin, medium rare, with bell pepper salsa, bearnaise mustard & caramelised Spanish onion

Slow cooked Moroccan spiced lamb shoulder, preserved lemon & labneh cous cous
Beef bourguignon, red wine & shallot jus, buttery mash, herb baby carrots

Crisp skinned pork belly, cinnamon apple sauce

Hot honey & orange glazed leg ham carved at the buffet

Argentine chimichurri crisp skinned chicken

Tomato and chilli pasta with ricotta

Fall apart slow cooked tender wagyu brisket with smoked hickory sauce

LEVEL 2 MAINS

To replace a level 1 main, please add \$7 per person or as an extra dish \$11 pp

Cape grim chargrilled tenderloin fillet, assorted accompaniments

Seared lime crusted atlantic salmon fillet, lemon grass & laksa broth

Steamed wild barramundi, ginger shallots, rice wine

Crisp skinned peking duck, plum sauce, special fried rice

SALADS & SIDES - SELECT 3

Additional selections \$6 pp

Organic honey glazed kumara & spinach salad, walnut & hunter valley feta
Red quinoa, couscous, chick pea, baby spinach salad, almonds, softened currants, lemon yoghurt dressing
Boiled baby potato salad, mint, chives, quartered eggs, traditional mayonnaise
Apple, walnut and radicchio salad, roaring forties blue, sweetened balsamic
Chilled iceberg lettuce, extra virgin olive oil, lemon & garlic dressing, grana padano
Zucchini salad, mint, garlic, baby peas, lemon, extra virgin olive oil
Char grilled eggplant, zucchini, roasted vegetables, king island goat's cheese
Crunchy middle eastern fattoush
Classic caesar salad
Rocket, pear, pecorino, pine nuts, aged balsamic
Mixed leaf baby rocket, spinach, shaved parmesan, virgin olive oil, aged balsamic
Asian vermicelli noodle salad, school prawns, blackened chilli, coriander, mint, crushed peanuts
Tomatoes, bocconcini, basil leaves, artisan virgin olive oil, maldon salt, cracked pepper
Angel hair pasta salad, crisped capers, liguria olives, rocket, roasted garlic
Hot roasted chat potatoes with rosemary & maldon salt
Classic French potato bake, fresh thyme, streaky bangalow smoked bacon
Sauteed broccoli, caramelised onion and toasted almonds.
Saffron & coconut rice pilaf with toasted cashew

DESSERT - SELECT 1

Additional selections \$7 pp

Fine Australian cheeses, muscatels, lavish, quince paste
Chef's selection of sweet desserts
A selection of roving gelatos on ice trays

SEAFOOD PLATTER (\$22 pp)

Champagne oysters on a bed of rock salt
King prawns with garlic aioli & seafood sauce