



SYDNEY SHOWBOAT SEATED EVENT MENU

Popular 3-Course Set Menu | Deluxe 3-Course Seated & Served Menu | Unlimited Banquet Menu



POPULAR 3-COURSE SET MENU

Entrée Sharing Platter

Delhi Chaat (D,G,V)

Shaved fennel and smoked salmon (SF)

Carpaccio of tomato and bocconcini with basil dressing (D,N,SF)

Main Course

Oat and quinoa crumbed roasted chicken breast on a bed of mashed potato and pea puree with broccolini and sauce vierge (D,G,N)

Dessert – Alternative serve

Salted Caramel Popcorn (D,N,GF)

OR

Passionfruit Raspberry Kiss (D,GF)

VEGETARIAN POPULAR 3-COURSE SET MENU

Entrée Sharing Platter

Assorted Vegetarian Delhi Chaat (D,V)

Smashed samosas, yoghurt, tamarind chutney & chickpea salsa

Flaky cottage cheese & spinach pocket

Main Course

Beetroot ravioli with beurre blanc, muscatels, edamame beans, red vine sorrel & parmesan (D,G,V)

Dessert – Alternative serve

Salted Caramel Popcorn (D,N,GF)

OR

Passionfruit Raspberry Kiss (D,GF)

Dietary & Allergen Information: Contains Dairy (D) • Contains Tree Nuts (N) • Contains Seafood (SF) • Contains Gluten (G) • Gluten Free (GF) • Vegetarian (V) • Vegan (VE)

*Indicative menu only – items may be subject to change without notice.

DELUXE 3-COURSE SEATED & SERVED MENU

Entrée – Choice of Two

Roast breast of duck with red cabbage & beetroot (D)

Grilled baby calamari with broad beans, garlic & capers (D,SF)

Smoked salmon & prawn ceviche, avocado, chives & tomato salsa (SF)

Chef's loaded chicken Caesar salad* (D,G)

Cauliflower steak with wilted kale, chickpeas, hummus & tomato salsa (VE)

Butterflied U8 king prawns with XO sauce & red chilli on radicchio salad (SF)
(additional \$16.50pp)

Main Course – Choice of Two

Oven-roasted chicken breast with broccolini, baby carrots & caper butter (D,G)

Red emperor barramundi with parsley, garlic & pine nuts (D,N,SF)

Herb-crumbed salmon fillet with heirloom tomato salad (N,SF,G)

Fresh beetroot ravioli, pine nuts, raisins & beurre blanc (D,N,G)

Potato gnocchi with asparagus spears, chilli, garlic & olive oil (VE)

Prime veal cutlet with chef's potatoes, broccolini, carrots & rosemary jus (D,N)
(additional \$22.50pp)

Grilled lamb cutlets (3) with mash, broad beans, peas & minted ricotta (D)
(additional \$22.50pp)

Sweet Flavours – Choice of Two

Fruit of the forest pavlova with crème Chantilly, meringue & strawberry coulis (V)

Passionfruit sable with almond praline, honey & strawberry syrup (D,N,G,V)

Salted caramel & popcorn log with crème fraiche & strawberry (D,N,G,V)

Pistachio dome with vanilla custard sauce & fresh raspberries (D,N,G,V)

Oreo cheesecake with tropical fruits, passionfruit & candied macadamia (D,N,G,V)

Lime citrus pannacotta with Campari and pomegranate (D,G,V)

*Caesar salad available as vegetarian or halal (without bacon)
on request.

Optional Upgrades - Final platter

Recommended for 3-4 hour charters

Cheese Display (D,N,V)

Spread of three assorted cheeses, fresh & dried fruits, nuts, crackers & quince

\$18pp, minimum 50 guests

Fruits Platter (VE)

Chef's selection of assorted seasonal fruits

\$12pp, minimum 50 guests

Dietary & Allergen Information: Contains Dairy (D) • Contains Tree Nuts (N) • Contains Seafood (SF) • Contains Gluten (G) • Gluten Free (GF) • Vegetarian (V) • Vegan (VE)

*Indicative menu only – items may be subject to change without notice.

UNLIMITED BANQUET MENU

Entrée – Served on sharing platters

Smoked salmon & prawn ceviche, avocado & tomato salsa (SF)

Delhi chaat – smashed samosas, yoghurt, tamarind & chickpea salsa (D,N,G,V)

Halloumi with broad beans, polenta fritters & chimichurri (D,G,V)

Chef's seasonal salad

Nonna's bread rolls & butter (D,G,V)

Main Course & Accompaniments – Served in bowls to share

Roasted Chicken Supreme

Creamy Polenta | Seasonal Vegetables | Mushroom Sauce

Oven baked Fish of the Day (SF)

Sauce Vierge | Thai Salad

Fresh Beetroot Ravioli (D,N,G)

Large Ravioli Parcels | Pine Nuts | Raisins | Beurre Blanc

Cauliflower Steak (VE)

Wilted Greens | Chickpeas | Hummus | Tomato Salsa

Served to the table with

Roasted root vegetables with balsamic maple glaze (V)

Cranberry & almond ghee pulao (D,N,V)

Desserts – Individual alternate serve

Tropical Delight (N,VE)

Lychee Mousse | Tropical Jelly | Cocoa Pearls | Pistachio

OR

Fruit of the Forest Pavlova (D,V)

Fresh Berries Medley | Strawberry Coulis | Crème Chantilly | Meringue

Optional Upgrades - Final platter

Recommended for 3-4 hour charters

Cheese Display (D,N,V)

Spread of three assorted cheeses, fresh & dried fruits, nuts, crackers & quince

\$18pp, minimum 50 guests

Fruits Platter (VE)

Chef's selection of assorted seasonal fruits

\$12pp, minimum 50 guests

Dietary & Allergen Information: Contains Dairy (D) • Contains Tree Nuts (N) • Contains Seafood (SF) • Contains Gluten (G) • Gluten Free (GF) • Vegetarian (V) • Vegan (VE)

*Indicative menu only – items may be subject to change without notice.