



HAMPTONS
SYDNEY



**THE DINING
EXPERIENCE**



HAMPTONS
SYDNEY



HAMPTONS
SYDNEY



DINING OPTIONS

Why not add one of our tantalising share platters to your canape or BBQ Selection? Our chefs use only the finest ingredients to create magical culinary experiences.

BRIDGEHAMPTON
5 x *Classic canapes*

\$49pp

WESTHAMPTON

5 x *Classic canapes*
1 x *Substantial*
1 x *Dessert*

\$69pp

SOUTHAMPTON

5 x *Classic canapes*
1 x *Substantial*
1 x *Signature*
1 x *Dessert*

\$79pp

EAST HAMPTON

5 x *Classic canapes*
2 x *Substantial*
1 x *Signature*
2 x *Dessert*

\$89pp

Minimum spend requirement \$2500
BYO catering is available at \$15pp (minimum 60 guests) +
a fee of \$600 for use of galley and crew assistance.

\$10.00pp

COLD
CLASSIC CANAPES

- Huon smoked salmon blini, chive, dill, crème fraiche
- Beetroot, zucchini, quinoa fritters, yogurt mint **V**
- Fijian coconut ceviche, snapper, lime, coriander, chili **GF**
- Peking duck sesame pancakes, shallot, cucumber, hoisin
- Beetroot gin cured ocean trout, smoked yogurt, cucumber relish **GF**
- Smoked sweet potato hummus, pita chips, brown butter **V or VE**
- Chilled prawns, harissa aioli, lime **GF**
- Elderflower cured kingfish sashimi spoons, pineapple chili salsa **GF**
- Thai chicken larb salad, nam jim, toasted peanuts, baby gems **GF, N**
- Snapper sashimi, ponzu, cucumber **GF**
- Eggplant, tarragon, garlic confit, crostini **VE**
- Roast pumpkin, goats cheese, thyme, crepes, pine nuts **V**
- Pea, parmesan frittata **GF**
- Nori squares, avocado, ginger, shallot, wasabi **GF, VE**
- Haloumi, cherry tomato, basil leaves, balsamic **GF, V or VE**
- Pea, mint, feta, crostini **V or VE**
- Roast beef, béarnaise, potato rosti **GF**
- Parmesan polenta basil bites **GF, V or VE**
- Peperonata, braised capsicum, capers, olive, pecorino baguette **V or VE**



\$10.00pp

WARM
CLASSIC CANAPES

- Corn fritters, spicy tomato relish, avo smash **V**
- Pork belly crispy, cauliflower, pomegranate molasses **GF**
- Pork fennel meatballs, tomato ragu, parmesan **GF**
- Mexican chicken mole tostada, guacamole, Pico de Gallo
- Chorizo, whipped feta, brioche toast
- Karaage chicken, aioli, nori **GF**
- Golden crunchy new potatoes, curry salt, aioli **V or VE**
- Wild mushroom duxelles tarts, truffle oil, pecorino **V or VE**
- Prawn lollipops, kaffir, lime butter **GF**
- Scallop in half shell, cauliflower puree, herb crumb
- Teriyaki beef, lemongrass, sesame, bamboo skewers **GF**
- Pulled chicken, crisp curry leaves, wonton crisp
- Chickpea fritters, tzatziki, chili jam **V**
- Crispy brussel sprouts, vincotto **VE**
- Lamb kofta, yogurt, dukkha salt **N**
- Salt n Pepper squid, fennel dust, lemon aioli **GF**
- Cauliflower, parmesan, cheddar, thyme arancini **V or VE**
- Asian spring rolls, spicy plum dipping sauce **V**
- Rodriguez brot chorizo, potato crisps, saffron aioli
- Chicken, corn, house made sausage rolls, tomato jam
- Pork, fennel, house made sausage rolls, tomato jam
- Falafel with hummus, dukkha **VE, N**





SUBSTANTIAL CANAPES

Classic fish n chips, tartare, lemon, mushy peas

Buffalo wings, ranch dressing, celery, carrot **GF**

Braised lamb shoulder, quinoa, chickpea, pomegranate, parsley **GF**

Wild mushroom truffle risotto, parmesan, rocket **GF, V or VE**

Thai green chicken curry, jasmine rice, fragrant herbs **GF**

Wagyu mini beef burger, cheese, house pickles, milk buns

Pulled pork sliders, green apple ranch slaw, smoky bbq sauce

Fish tacos, baja sauce, slaw

Vegan tacos, slaw, salsa, coriander, cauliflower **VE**

Moroccan eggplant, tomato, cous cous, preserved lemon, riata **V or VE**

Beef bourguignon, potato puree, root veg

Risoni pasta, zucchini, olive, fetta, chili, herbs **V or VE**

Paella pan, chicken, chorizo, seafood, pea, lemon or Vegetarian

*Grilled lobster tails, café de paris butter (market price, please enquire) **GF**

\$16.00pp



SIGNATURE CANAPES

Soft shell crab slider, green mango, nam jim on a charcoal bun

Sticky pork, betel leaves, crispy shallot, palm sugar, chili

Tuna tartare, avocado, wasabi, baby gem lettuce cups

Fijian coconut ceviche, snapper, lime, coriander, chili, papaya

Oysters x 3pp (watermelon, raspberry vinegar mignonette
or shallot red wine vinegar or nori ponzu)

\$17.00pp





HAMPTONS
SYDNEY

DESSERT CANAPES

- Salted chocolate pistachio brownie **N**
- Sour lemon lime tart
- Berry polenta cake
- Chia, coconut, passionfruit spoons **DF, GF, VE, N**
- Avocado cacao mousse **DF VE GF**
- Pecan pie
- Rhubarb vanilla tart
- Apple crumble
- Brownie cheesecake
- Chocolate salted caramel tart

\$9.00pp

Cake corkage of \$3pp is applicable should you wish to bring your own cake onboard



HAMPTONS
SYDNEY

GOURMET BBQ DISHES

- Grilled market fish, papaya, coconut lime chili **GF**
- Beef sliders, American cheese, pickles
- BBQ chorizo, hummus, pomegranate **GF**
- BBQ chicken, smoked tomato tarragon vinaigrette **GF**
- Lamb skewers, chimichurri sauce **GF**
- Pork and fennel sausages **GF**
- Miso salmon, pickled ginger, sesame cucumber **GF**
- Vegan burger, kale slaw, cauliflower, hummus **VE**
- Grilled lobster tails, café de paris butter (market price, please enquire) **GF**

\$16.50pp

Optional extra:

Canapes can be added to the BBQ selection

SAILORS BBQ

**1 BBQ dish
+ 1 Vegetarian
+ 1 Salad**

\$45pp

CAPTAINS BBQ

**2 BBQ dishes
+ 1 Vegetarian
+ 2 Salads**

\$65pp

*BBQ menu includes condiments + organic sourdough bread
BBQ dish can be split 50/50 - extra \$5 per split per person*



SALADS

Charred turmeric cauliflower, crisp curry leaves, mustard seeds, pomegranate, toasted fennel seeds, almond flakes and tahini yoghurt dressing **GF**

Rocket, pear, parmesan, crispy prosciutto, white balsamic dressing **GF**

Quinoa, mint, tomato, lemon oil, tabouli

Smoked trout, new potatoes, sour cream, chives **GF**

Chermoula potato salad with crispy chorizo, sweet corn, olives **GF**

Super greens, tamari seeds, broccolini, beans, preserved lemon and herb labneh **GF**

\$13.50pp

VEGETARIAN DISHES

Grilled corn, manchego cheese, smoked paprika

Charred broccolini, mint and almonds

Haloumi, parsley lemon caper chili salad

Roasted root vegetables, salsa verde

\$13.50pp



GRAZING PLATTERS

Mediterranean \$200

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fattoush salad, pita chips **V**

Cured Meats \$250

Salami, prosciutto and melon, smoked ham, spiced olives, smoked chicken, smoked salmon, pickled onions

Fromage \$250

Australian cheese selection, fruit, quince paste, breadbasket, lavosh

Fruit \$150

Selection of seasonal fresh fruit

Each platter serves approximately 10-15 guests



HAMPTONS

SYDNEY