

STARSHIP SYDNEY
— AND —
STARSHIP AQUA



HOUSE BEVERAGE PACKAGE

WINE

Tyrrell's Moores Creek Sparkling Brut, Hunter Valley NSW

Tyrrell's Moores Creek Semillon Sauvignon, Hunter Valley NSW

Tyrrell's Moores Creek Shiraz, Hunter Valley NSW

BEER

Young Henrys Pale Ale

Young Henrys Natural Lager

James Boags Light

NON- ALCOHOLIC

A selection of soft drinks and juices

COCKTAIL MENU

Canapés

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Canapé Level One

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]

Canapé Level Two

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

Canapé Level Three

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]