



HAMPTONS
SYDNEY



**THE DINING
EXPERIENCE**



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**
 Olive tapenade, confit tomato, charcoal activated bread, **GF, VE**
 Roast pumpkin, goats cheese, thyme, crepes, pine nuts **V**
 Date, smoked feta, pistachio **V**
 Nori squares, avocado, ginger, shallot, wasabi **GF, VE**
 Haloumi, cherry tomato, basil leaves, balsamic **GF, V or VE**
 Watermelon, dukha feta, lemon dressing **V**
 Roast beef, béarnaise, potato rosti **GF**
 Parmesan polenta basil bites **GF, V or VE**
 Smoked pumpkin, tahini sauce, nuts n seeds **V**



\$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
 Prawn ceviche with yuzu aioli **GF**
 Haloumi, pea fritters w smoky aioli **V**
 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 bros chorizo, potato crisps, saffron aioli
 Chicken, corn, house made sausage rolls, tomato jam
 Spiced lamb tart w za'atar yogurt, mint dill nuts **N**
 Falafel with hummus, dukkha **VE, N**





SUBSTANTIAL CANAPES

Classic fish n chips, tartare, lemon, mushy peas

Chicken san choy bow w baby lettuce cups

Lamb mezze burger, tzatziki, lettuce, tomato

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**

Wagyu pastrami Reuben sandwich, cheese, kraut

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

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

Ocean trout crusted w gremolata, labneh

\$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)

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

\$17.00pp





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



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





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