

SHADOW

SUPERYACHT

CHEFS MENU N°1

\$85 PER PERSON

6 CLASSIC, 2 SUBSTANTIAL, 1 DESSERT

CLASSIC CANAPES

Misto olive, capers, pecorino, crostini V (VE no cheese)

Haloumi, bush honey, sesame, lemon myrtle V, GF

Portobello Truffle Mushroom, parmesan tarts – V, (VE no parmesan)

Karaage Chicken, Japanese aioli, sesame seeds – GF, DF

Smoked Beef, aioli, prawn, tomato dressing GF, DF

Ceviche, coconut, lime, coriander, chili DF GF

SUBSTANTIAL CANAPES – CHOOSE TWO

Wagyu beef slider, cheese pickle, milk bun

Haloumi slider, rocket, house relish (VE, GF option available)

Pulled Chicken or Mushroom Taco, charred corn, chipotle, tomato chili, avocado,
(VEGAN is Mushroom No Chicken please request, GF option available)

DESSERT CANAPES

Salted chocolate pistachio brownie – N

Minimum 20 pax

Chef Charge of \$450 each

Two chefs required for charters of over 51pax

SHADOW

SUPERYACHT

CHEFS MENU N°2

\$100 PER PERSON

7 CLASSIC, 1 SIGNATURE, 1 SUBSTANTIAL, 1 DESSERT + GRAZING
BOARD

GRAZING BOARD

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

CLASSIC CANAPES

Burrata, burnt fig, balsamic, basil GF

Mushroom tart, parmesan, truffle V OR VE No cheese

Karaage Chicken, Japanese aioli, sesame seeds – GF, DF

Lamb kofta, yogurt mint, dukkha salt N GF

Elderflower cured Kingfish sashimi spoons, pineapple chili salsa GF, DF

Ceviche, coconut, lime, coriander, chili DF GF

Scallop shells, cauliflower, butter crumb

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SIGNATURE CANAPES – CHOOSE ONE

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

Prawn baguette rolls, Bloody Mary sauce, iceberg lettuce

Crispy duck char sui, bao buns, pickled cucumber carrot

Confit Fennel salmon, baby cos, pickled red onion, horseradish, potato hash

SUBSTANTIAL CANAPE – CHOOSE ONE

Paella pans, choice of chicken & chorizo OR prawns & scallops, peas – GF

Miso salmon, pickled ginger, sesame, cucumber – GF

Wild mushroom truffle risotto, parmesan, rocket – V, GF

Pulled Chicken or Mushroom, Taco, charred corn, chipotle, tomato chili, avocado,
(VEGAN is Mushroom No Chicken please request, GF option available)

DESSERT CANAPE – CHOOSE ONE

Chia coconut, passionfruit, almond – GF, VE, DF

Salted chocolate pistachio brownie – N

Lemon lime tarts

Minimum 20 pax

Chef Charge of \$450 each

Two chefs required for charters of over 51pax

SHADOW

SUPERYACHT

CHEFS MENU N°3

\$135 PER PERSON

8 CLASSIC, 2 SIGNATURE, 1 SUBSTANTIAL, 2 DESSERT, GRAZING
BOARD

GRAZING BOARDS

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

CLASSIC CANAPES

Burrata, burnt fig, balsamic, basil GF

Haloumi, heirloom tomato, basil, balsamic V, GF

Lamb kofta, yogurt mint, dukkha salt N, GF

Karaage Chicken, Japanese aioli, sesame seeds – GF, DF

Elderflower cured Kingfish sashimi spoons, pineapple chili salsa GF, DF

Ceviche, coconut, lime, coriander, chili, DF, GF

Scallop shells, cauliflower, butter crumb

Duck, rhubarb, pistachio N, GF, DF

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SIGNATURE CANAPES – CHOOSE TWO

Miso salmon, pickled ginger, sesame, cucumber GF, DF

Wild mushroom truffle risotto, parmesan, rocket – V, GF

Mini Lobster Brioche rolls, creamy slaw, celery, potato crisps

Confit Fennel Salmon, baby cos, pickled onion, horseradish creme, potato hash, GF

Tuna Tataré, avocado, wasabi, baby lettuce cups or tapioca squid ink crisp GF, DF

Oysters N.S.W lakes x 3pp, 2 styles GF, DF - Shallot red wine vinegar Or yuzu ponzu

Wagyu beef, brioche, truffle jus +\$3 pp

Potato hash, sour cream, caviar, chives +\$3 pp

Qld spanner crab, endive, lemon pearls, crème fraiche +\$3 pp

SUBSTANTIAL CANAPE – CHOOSE ONE

Paella pan, Chicken, chorizo, or prawns, scallops, peas GF

Miso Salmon, pickled ginger, sesame, cucumber GF, DF

Wild mushroom truffle risotto, parmesan, rocket – V, GF

Bbq Chicken, smoked tomato tarragon vinaigrette GF, DF

Braised Lamb, quinoa, chickpea, pomegranate & parsley GF, DF

Grilled market Fish, papaya, coconut lime chili, GF, DF

Pulled Chicken or Mushroom, Taco, charred corn, chipotle, tomato chili, avocado,

(VEGAN is Mushroom No Chicken please request, GF option available)

DESSERT CANAPE – CHOOSE TWO

Chia coconut, passionfruit, almond – GF, VE, DF

Salted chocolate pistachio brownie – N

Lemon lime tarts

Minimum of 20 pax

Chef Charge of \$450 each

Two chefs required for charters of over 51pax

BUFFET MENU

\$135 PER PERSON SERVED IN PLATTERS

2 CANAPES WITH A CHOICE OF 2 PROTEIN, 2 SALAD/VEG, 1 FRUIT
PLATTER OR DESSERT, BREAD BASKET

CANAPES

Chef's selection of two canapes

PROTEIN – CHOOSE TWO

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (GF)

Roast beef, rocket, grana padano, cherry tomato, truffle aioli GF

Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs GF, DF

Pulled lamb, feta, cous cous, currants, toasted almond N

Frittata, pea, mint, feta, spinach V, GF

Haloumi, lemon, caper, chili (mild), parsley salad V, GF

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SALAD AND VEGETARIAN

Roasted root vege, salsa verde, rocket VE, GF

Frittata, pea, mint, feta, spinach V, GF

Haloumi, lemon, caper, chili (mild), parsley salad V, GF

Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing N V GF

Quinoa, mint, tomato, lemon oil, tabouli VE GF

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

Super greens, tamari sesame seeds; broccolini, asian greens, ponzu dressing VE GF

Basil Rocket Pesto, penne, tomato confit, parmesan V

Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranite VE

DESSERT PLATTER

Chocolate pistachio brownie, Berry polenta cake, Fig friands ,
sweet slices GF options available

Minimum of 20 pax

Maximum of 50 pax

Chef Charge of \$450 each

Two chefs required for charters of over 51pax

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SIGNATURE CANAPE MENU

Mini Lobster Brioche rolls, creamy slaw, celery, potato crisps DF \$18

Crispy duck char sui, boa buns, pickled cucumber carrot DF \$18

Confit Fennel Salmon, baby cos, pickled onion, horseradish creme, potato hash GF \$18

Mini Prawn Baguette Rolls, Bloody Mary sauce, Iceberg lettuce \$18

Sticky Pork, betel leaves, crispy shallot, palm sugar, chili, GF, DF \$18

Tuna Tataré, avocado, wasabi, baby gem lettuce cups or

tapioca squid ink crisp GF, DF \$18

Fijian coconut ceviche, lime, coriander, chili, papaya GF, DF \$18

Oysters N.S.W lakes x 3pp, 2 styles GF, DF

Shallot red wine vinegar Or yuzu ponzu \$18

Wagyu beef, brioche, truffle jus \$21

Potato hash, sour cream, caviar, chives \$21

Qld spanner crab, endive, lemon pearls, crème fraiche \$21

* Signature Canapes can be ordered as an addition to any menu package

GRAZING PLATTERS

QLD Tiger prawns, tail on, harissa aioli, lemon GF \$300

Oysters, wakami seaweed, pickled ginger, ponzu sauce, lemon \$290

Mezze platter: spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fattoush salad, pita chips – V \$235

Cured meats: salami, proscuitto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough \$275

Fromage plate: Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh \$275

Dessert Platter: Chocolate pistachio brownie, Berry polenta cake, Fig friands , sweet slices \$185

Fruit Platter: Selection of in season fresh fruit \$165

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GRAZING PLATTERS - SUBSTANTIAL

PROTEINS

Smoked Chicken: spinach, chickpeas, smoked paprika yoghurt, lemon thyme - GF - \$ 250

Roast Beef: rocket, grana padano, cherry tomato, truffle aioli - GF - \$ 295

Miso Salmon: soba noodles, sesame, pickled ginger, Asian herbs GF, DF - \$ 265

Pulled Lamb: feta, couscous, currants, toasted almond - N - \$ 265

VEGETARIAN

Frittata: pea, mint, feta, spinach - V, GF - \$ 165

Haloumi, lemon, caper, chili (mild), parsley salad - V, GF - \$ 165

SALADS

Charred Turmeric Cauliflower: kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing - N, V, GF - \$ 165

Quinoa: mint, tomato, lemon oil, tabouli - VE, GF - \$ 165

Chermoula Potato Salad: with crispy chorizo, sweet corn, olives - GF - \$ 175

Super Greens: tamari, sesame seeds, broccolini, Asian greens, ponzu dressing - VE, GF - \$ 165

Basil Rocket Pesto: penne, tomato confit, parmesan - V - \$ 165

Roast Beetroot: cumin, balsamic, lentil, parsley, pomegranate - VE - \$ 165

Grazing platters can be ordered as an addition to any menu package

Grazing platters serve approximately 10 people

For Deliveries: Min Spend \$1000 + \$60 Delivery fee

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FORMAL SIT DOWN

\$165 PER PERSON

2 CHEFS SELECTION CANAPES, 1 ENTRÉE, 1 MAIN, 1 DESSERT
SIDES OF GREENS AND BREADBASKET

ENTRÉE

Tuna tartare cracker, smoked soy dressing, wakame, radish

Prawns butterflied, kaffir lime butter

Quail fennel dust, roast garlic, tomato tumaca GF, DF

Lobster risotto, parmesan crème, chili GF

Scallops, seaweed dashi dressing, vermicelli, cucumber, pickle

QLD Crab, sticky pork, crackling, mango, palm sugar, lime, chili

Burrata caprese, heirloom tomatoes, olive, basil V

Smoked oysters, daikon pickle, chili caramel

Zucchini flowers, saffron sauce, heirloom tomatoes, herb oil V

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MAINS

Pork belly, cauliflower, pomegranate, orange caramel GF
Squid ink pasta, prawns, scallops, mussels, lemon crumb, saffron butter
Beef fillet, brioche, truffle jus, confit heirloom tomato
Snapper, coconut chili sambal, green mango, crispy shallot GF, DF
Duck, rhubarb, kale, anise jus, goat cheese emulsion, wattle seed GF
Cornfed chicken, sage stuffing, confit leeks, jus
Lamb, salt bush, prosciutto, potato gratin, mint pesto, jus GF N
Mushroom risotto, truffle oil, parmesan, crispy herbs, V, GF

DESSERTS

Chocolate brownie, pistachio, vanilla cream N V
Panna-cotta yogurt vanilla, rhubarb, raspberry V
Chia, coconut, passionfruit, almond VE N
Cheese board, quince, lavosh, nuts, fruits V
Polenta berry cake, crème friache

Minimum spend of \$1500
No alternate drop unless min 20 pax
Chef Charge of \$450 each

CHILDREN'S MENU

\$49 PER PERSON

1 x main, 1 x dessert, 1 x fruit plate

FRUIT PLATE

Selection of fresh seasonal fruit – Vegan

MAIN –CHOOSE X 1

Fish n chips, tartare, lemon – grilled (GF,DF) option available

Chicken crumbed or grilled (GF, DF) sweet potato fries

Sausage roll, tomato sauce

Pasta, tomato, parmesan cheese, pesto – GF option available

Vegetarian flatbread pizza, tomato, cheese, GF option available

DESSERT - CHOOSE X 1

Chocolate cookies with cream

Banana pudding with berry jam