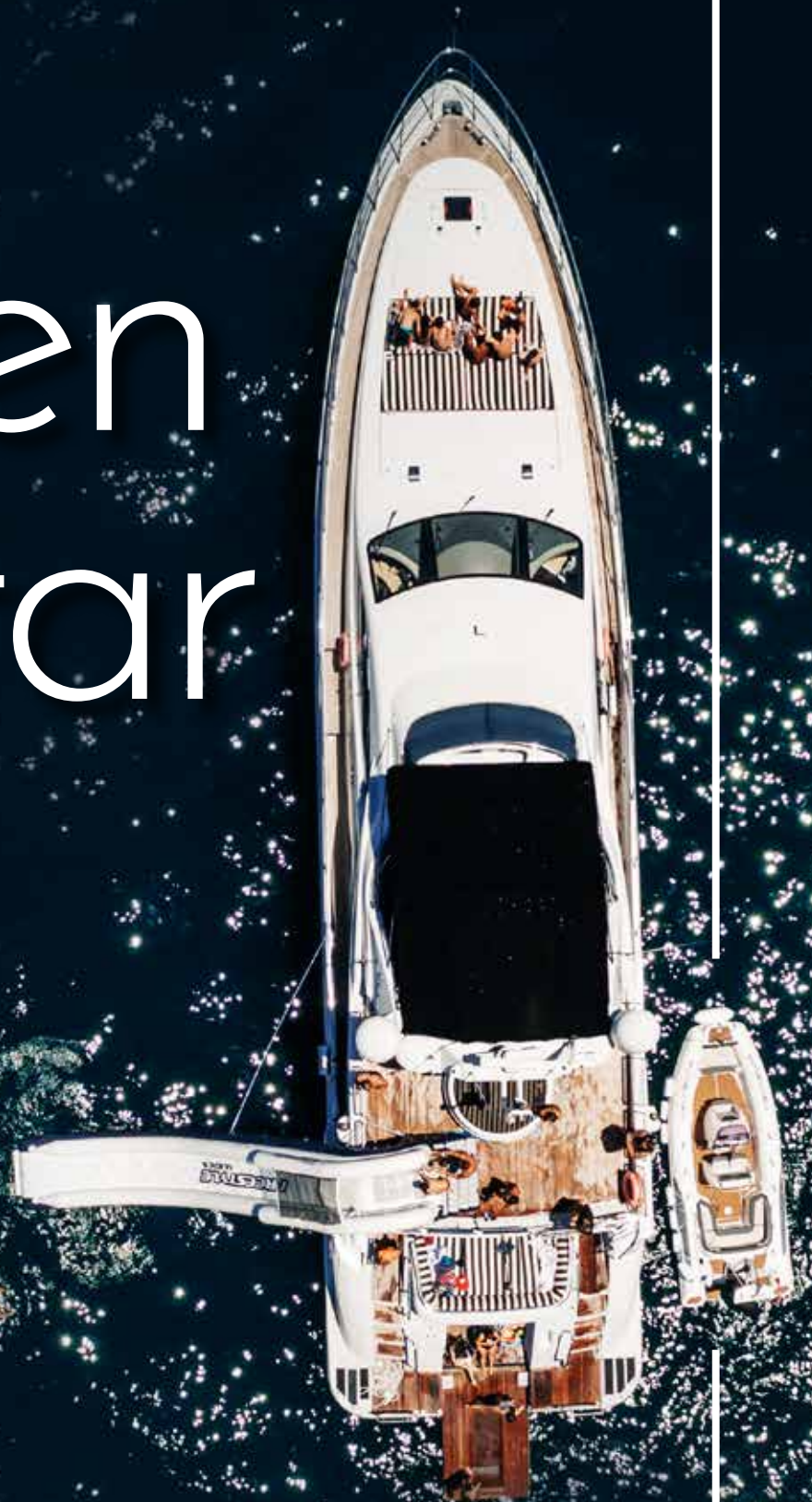


# Seven Star

ALL OCCASION  
CRUISES



# 3 Course

Formal Dining Menu  
(Chef Required)

## Entrée (Alternate Placement)

Garlic king prawns, shallot champagne and champignon cream sauce served on a bed of pilaf rice

Italian antipasto plate with a variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with balsamic glaze and grissini

Slow cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce

Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce topped with pecorino crusted garlic sourdough

Warm salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and rocket with a spicy tomato chutney

Seafood pot pie with white wine cream sauce encased in puff pastry

Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki

Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled asparagus (V)



### **Main Course (Alternate Placement)**

Chargrilled beef tenderloin with red wine jus, served with kumara au gratin, truffle and duxelles mushrooms, green bean parcel and confit vine tomatoes

Herb and pistachio crusted lamb rack, chickpea patties, bouquet of carrots and green beans, glazed onion, infused with rosemary jus

Crispy skinned Tasmanian salmon, roast kipfler potatoes, lemon zest asparagus, fried baby capers in dill beurre blanc

Grilled wild barramundi fillet served with Jerusalem artichokes, caramelised baby carrots, blistered cherry tomatoes, rocket salad with a burnt lemon crème fraîche

Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red pepper sauce

Classic chicken Kiev on a bed of garlic potato puree, sided with prosciutto wrapped broccolini and roasted Japanese pumpkin topped with seeded mustard sauce

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted tomato reduction (V)

### **Dessert (Alternate Placement)**

Coconut and Malibu crème brûlée with mix berry compote

Baked Belgian white chocolate and lime cheesecake, with Chantilly cream and berry coulis

Classic Italian homemade tiramisu

Dark chocolate ganache tart topped with a chocolate coated strawberry and crème fraîche

Vanilla panna cotta layered with Romanoff and liqueur strawberries

Sticky date pudding with a butterscotch caramel sauce and vanilla bean ice cream

Profiterole skewers with warm chocolate dipping sauce and Chantilly cream

Table dessert tasting platters consisting of a variety of the above featured items

### **Additional Platters (Formal Dining per table)**

Mezze Platter (\$45 per platter)

Garlic sautéed olives, labneh, stuffed vine leaves, kibbeh, tabouli, hummus, baba ganoush, freshly cut vegetables and fresh Lebanese bread

Greek Mezze (\$45 per platter)

Marinated rosemary feta, black and green olives, stuffed vine leaves, taramasalata, tzatziki with fresh pita bread

Gourmet Antipasto (\$45 per platter)

A selection of cured meats, marinated eggplant, capsicum, mushrooms, bocconcini, vine ripened tomatoes and garlic olives with balsamic seasoning

Hot and Cold Seafood (\$65 per platter)

Prawns, oysters, smoked salmon, calamari, octopus, tempura prawns and fish goujons



# Buffet Menu 1

(Chef Required)

A selection of boutique rolls with butter portions

Roast pumpkin, bocconcini and baby spinach arancini

Herb, pepper and lemon encrusted salmon fillet and tartare sauce

Chardonnay and thyme poached chicken breast with risoni, oven roasted tomato and baby spinach

Fresh pasta with roasted capsicum, mushrooms and semi-dried tomatoes tossed in a light tomato pesto dressing

Cajun rump surrounded with our home-style tzatziki sauce

Tiger prawn platter with herb and lemon aioli

Wild rocket and parmesan with rock salt and black pepper

Dill, red onion and caperberry potato salad

## Dessert

Fresh seasonal fruit platter

Chef's selection of house desserts

# Buffet Menu 2

(Chef Required)

A selection of boutique rolls with butter portions

Roast pumpkin, bocconcini and baby spinach arancini

Chargrilled beef fillet and field mushrooms served with a green peppercorn jus

Chardonnay and thyme poached chicken

Roasted herb and garlic chat potatoes

Sydney Rock oysters with champagne and vinaigrette and pearls of the sea (2 per person)

Caprese salad of tomato, bocconcini and fresh basil

Wild rocket and parmesan with rock salt and black pepper

A selection of fine Australian cheese served with dried fruit and deli style crackers

## Dessert

Fresh seasonal fruit platter

Chef's selection of house desserts



# Buffet Menu 3

(Chef Required)

A selection of boutique rolls with butter portions

Roast pumpkin, bocconcini and baby spinach arancini

Chardonnay and thyme chicken

Rib eye fillet with stuffed field mushrooms and red wine jus with roasted chat potatoes

Whole baked Tasmanian salmon topped with baby spinach, dill and capers

Mussels with garlic and chilli butter

Balmain bugs grilled with garlic lemon butter

Sydney Rock oysters with champagne and vinaigrette and pearls of the sea (3 per person)

Tiger prawn platter with herb and lemon aioli

Dill, red onion, and caper berry potato salad

Caprese salad of tomatoes, bocconcini and fresh basil

Assorted Australian cheese board with lavosh and dried fruits

## Dessert

Fresh seasonal fruit platter

Chef's selection of house desserts

# Canapés Menu A

(Minimum 6 Selections)

Chef's selection of mini flans

A selection of rice paper rolls with sesame dipping sauce

Mini bruschetta with basil and oregano on ciabatta bread

Petite southern highlands beef burger with gruyere and  
tomato chutney

Roasted pumpkin and baby spinach, parmesan and  
parsley arancini

Mini angus beef stroganoff pies with duchess potato

Chilli fish cakes with crisp lettuce and lime mayo

Chicken san chow bow

Indonesian chicken satay skewers with spicy peanut and  
coconut sauce



# Canapés Menu B

(Minimum 6 Selections)

Tiger prawns with herb and lemon aioli

Peking duck pancake with shallots and chilli jam

Rock oysters with champagne vinaigrette and pearls of  
the sea

Prawn cocktail with Marie Rose sauce

Smoked salmon terrine on toasted ciabatta

Prawn and chorizo skewers

Petite wagyu fillet steak sandwiches filled with rocket,  
brie cheese and caramelized onion

Scallops seared with ginger & soy dressing

Rosemary and red wine seared lamb cutlets with mint  
and yoghurt

# Platter Options

(Minimum 3 Selections)

## **Chef's House Made Dip Selection**

Selection of house made dips, variety of flat breads and bread sticks and seasonal vegetables

## **Antipasto Platter**

Selection of cold cured meats, marinated vegetables and a selection of lightly marinated olives served with crisp bread and lavosh

## **Fresh Cold Seafood Platter**

(Seafood selection may change dependant on season)  
Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

## **Oyster Bar (6 oysters per person)**

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa

## **Ocean King Prawns (4 King prawns per person)**

King prawns served with fresh lemon and aioli with condiments

Selection of Fine Australian Cheese & Seasonal Fruits  
Served with dried fruit, gourmet grissini, crackers and walnut bread

## **Dessert Tasting Plate**

Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes



# Barbeque Menu

(Chef Required)

## Canapés on Arrival

Chef's selection of delicious canapés

## From the Grill

Greek souvlaki with tzatziki sauce

Garlic rosemary lamb kebabs

Barramundi fillets with lemon butter sauce

Mini beef patties with glazed onions

Gourmet beef sausages

Lentil and potato cakes (V)

## Salad Selection

Traditional Greek salad (V)

Roast chat potatoes with caperberry, dill, egg and crispy bacon

Pesto pasta salad with Mediterranean roast vegetables (V)

Mesclun salad mix with cranberry, pecorino and white balsamic glaze (V)

Mini damper and sourdough rolls

## Dessert

Chocolate ganache tart with Chantilly cream

Seasonal fresh fruit platters

# Noodle Boxes

(Minimum 3 Choices)

Thai red curry chicken, baby bok choy and bean sprouts  
with jasmine rice

Spinach and ricotta ravioli with baby eggplant and  
olives tossed in Napolitana sauce

Poached ocean trout with a nicoise salad in a lettuce  
leaf cup

Hokkien noodles with BBQ pork



# Charcuterie and Seafood Station

## Roaming Canapes

Yamba King Prawn panko crumbed, wasabi and Japanese mayo

Petite lamb wellington parcels, drizzle rosemary jus

Pumpkin spinach bocconcini arancini, parma rosa sauce

Chicken souvlaki skewers drizzled with homemade tzaziki

## Antipasto & Charcuterie

Selection of grilled & marinated vegetables, garlic infused bread and olives, marinated feta, grilled halloumi, zucchini frittata.

Selection of cold meats to include prosciutto, sopressa, truffle salami

Grilled chorizo with caramelised onions

Assorted local cheeses, fruit display and artisan breads

## **Seafood**

***(Bought fresh from Sydney Fish Markets on the day)***

Array of King Prawns, Sydney Rock oysters, caviar

Greek style BBQ baby octopus

Blackened yellow fin tuna with mango pawpaw salsa

Gravlax salmon, dijon creme fraiche on toasted rye bread

Ceviche coral trout, chili lime and coriander

Tasmanian lobster medallion, brandy thermidor sauce,

Seared Hervey Bay Scallop, Thai style vermicelli salad

## **Desserts**

Passionfruit and lemon sorbet

Petit fours