

# SEADECK EXCLUSIVE HIRE MENU



## **meat selection**

Cornbread cracker with cajun mayo, and grilled chicken (GF)  
Fried tandoori quail with mint yoghurt (GF)  
Korean style short rib pancake with cucumber and daikon  
Pomegranate glazed duck, fennel cream on fried wonton  
Country terrine on crostini with tarragon aioli and cornichon  
Mini Yorkshire puddings, rare roast beef parsley and horseradish crème  
Grilled lamb cutlets with salsa verde

## **seafood selection**

Tempura king prawns with green shallot and plum dipping sauce  
Betel leaf with hot smoked kingfish, pomelo and coconut salad (GF)  
Sardine on toast with olive tapenade and tomato jam  
Tuna tataki, yuzu mayo and wakame on sesame toast  
Baked Hervey Bay scallops, black garlic and parsley butter (GF)  
Fresh prawns with citrus cocktail sauce (GF)  
Blue swimmer crab and dill creme fraiche on fried wonton  
Market best oysters with champagne and shallot vinegar (GF)  
Wasabi cracker with herb crusted ocean trout and citrus mayo (GF)  
Szechuan pepper squid with a chilli plum dipping sauce (GF)

## **vegetarian selection**

Pumpkin, burnt butter and sage arancini with aioli  
Three cheese brioche toastie  
Crumbed tumeric cauliflower with zhoug yoghurt  
Rye crostini with goats cheese and artichoke puree  
Crumbed haloumi fingers with spiced herbed yoghurt  
Spanakopita tart with zaatar yoghurt

## **vegan selection**

Tempura vegetables with soy, ginger and mirin dipping sauce  
Spring green and tofu rice paper rolls with pickled ginger, vermicelli noodles and sweet soy dipping sauce (GF)  
Seaweed and tofu beignet with soy, sesame and lime dipping sauce



### **spoons (served on ceramic spoon)**

Szechuan pork dumplings with black vinegar dressing  
Smoked eel and white miso salad  
Roast carrot, sage and ricotta tortellini with burnt butter  
Hot smoked salmon, cucumber, horseradish, avruga caviar (GF)

### **substantial items**

Petit shrimp burger with gochujang glaze and butter lettuce  
Duck and shiitake mushroom dumplings with beetroot puree, pine nut and currant dressing  
Petite poke bowl with brown rice, salmon, avocado, edamame, shredded nori & sesame seeds  
(GF)  
Tuna sashimi with avocado puree and wasabi crumbs (GF)  
Kingfish ceviche taco with avocado and coriander salsa  
Macaroni and cheese with fennel and harissa crumbs  
Moroccan fish stew with saffron mash and preserved lemon (GF)  
Chilli soy chicken with sesame noodle salad  
Blue eye cod croquettes with sauce gribiche  
Massaman beef curry with jasmine rice and mango chutney (GF)  
Green chicken curry with jasmine rice and cucumber pickle (GF)  
Beetroot risotto with gorgonzola crumbs  
Grilled wagyu beef sirloin with cafe de Paris butter (GF)

### **sweet selection**

Mint and melon salad with blood orange gelato (GF)  
Chocolate bark (GF)  
Lemon cheesecake with raspberry dust  
White chocolate and rosewater truffle (GF)  
Chocolate mousse cones with honeycomb (GF)  
Mini chocolate coated ice cream balls (any flavor) (GF)

### **a point of difference for your party**

Beef brisket, bread rolls, salad and condiments (buffet style)  
Cheese station (selection of imported and Australian cheese)  
Glazed ham, cheese, bread and condiments (buffet style)  
Oyster bar  
Whole suckling pig with selection of condiments and bread  
Petit bahn mi station  
Selection of three curries of your choice served with mint raita, pappadums, roti, mango  
chutney, lime pickle and fresh herbs and jasmine rice  
Oyster and prawn bar