

Starship Sydney 3 Course Menus

The Jetty

Entrée

Goats Cheese & Caramelized Onion Tart with Balsamic Reduction and Baby leaf Salad
Pumpkin Pistachio Ravioli with burnt butter and Sage Shaved Parmesan
Roasted Char Grilled Vegetable Stack with Goat Cheese and Pesto Dressing
Salt & Pepper Calamari with lime Aioli and Watercress Salad

Main

Lamb Back Strap Fondant Potatoes, Wilted Spinach, Caramelized Onion and Red Currant Jus
Beef Fillet with Rosemary Potato, wilted Truss Tomatoes and Red wine Jus
Pan fried Fish of the day with Du Pay Lentils and Cucumber Yoghurt
Roasted Chicken Breast with Blue cheese Polenta and Thyme Jus

Dessert

Crème Brulee with Seasonal Berries
Apple Crumble with Pistachio Ice Cream
Tiramisu with Amaretto and Coffee Anglaise

Opera View

Entrée

Carpaccio of Trout w/ Avocado, Fennel, Mint, Shaved Coconut and Crème Fraiche
King prawn Stack w/ Avocado & Tomato Salsa, Salmon Caviar and Lime Aioli
Roasted Char Grilled Vegetable Stack w/ Goats Cheese and Pesto Dressing
Wild Mushroom Risotto w/ Persian feta, Truffle Oil and Pecorino
Pumpkin Pistachio Ravioli w/ burnt butter and Sage Shaved Parmesan

Main

Pan Fried King Fish on Spinach and Yoghurt Pilaf w/ Lemon Fraiche
Roasted Spatchcock Marinated w/ Lemon, Garlic, Thyme and Potato & Kumara Gratin
Veal Cutlet w/ Rosemary Potato, Herbed Butter and Merlot Jus
Tenderloin of Beef Fillet w/ Layer Potato wilted Truss Tomatoes and Merlot Jus
French Double Lamb Cutlets w/ Golden Roasted Kiffler Potatoes and Cranberries Jus

Dessert—Individual or Buffet

Honey Panacotta, Passion Fruit Gelato and Tullie Apple Crumble with Pistachio Ice Cream
Tiramisu with Amaretto and Coffee Anglaise

Or

A Selection of Fine Cheeses and Freshly Sliced Fruits

Harbour View

Entrée

Carpaccio of Wagyu Beef w/ Thyme, Salsa Verde, Pecorino and wild Rocket
Crispy Quail w/ Babaganoush, Confit Pineapple, Black Pepper and Chili Oil
Saffron Angel Hair Linguine w/ Crab Meat, Chili and Prawn Garnish
Pumpkin Pistachio & Amareto Ravioli w/ burnt butter Sage and Shaved Pecorino
Wild Field Mushroom Risotto w/ Persian feta, Truffle Oil and Pecorino
Pressed Pork Belly w/ Caramelized Apple Wedges

Main

Age Grain fed Beef w/ Layer Potato wilted Truss Tomatoes and Merlot Jus
Pan Seared Corn fed Chicken Breast w/ Camberzola Polenta and Piri Piri sauce
Pan Fried Atlantic Salmon w/ Braised Lentils, Mint and Cucumber & Spiced Yoghurt
Parmesan Crusted Veal Cutlet w/ Roasted Pepper Salsa and Herbs Butter

Dessert

Selection of Mini Desserts Served from A buffet
Crème Brulee, Chocolate Tarte, Mini Tiramisu, Mini Pudding, Mini Gelatos

Individually Baked Apple Tartin with King Island Double Cream

Or

Selection of Australian & Imported Cheese, Quince Paste, Muscatels and Lavosh

Selection of 2 entrees, 2 mains, 2 desserts

All Main Courses Served with Bowls of Seasonal Vegetables or Green Salad

Selection of pre dinner / lunch canapés available \$12.00/p/p

