

# BANQUET MENU

## THREE COURSE

STARSHIP SYDNEY  
— AND —  
STARSHIP AQUA



### ENTRÉES alternating (choose 2)

**Roasted Vegetable Tart** with fetta & a petite herb salad (v)

**Burrata Mozzarella** with seasoned heirloom tomatoes, baby basil, Ligurian olives & sourdough (v)

**Huon Salmon Terrine** with lemon zested ricotta, roasted capsicum, basil pesto & fresh lemon cheek (GF)

**Wagyu Beef Cheek Ravioli** in a light tomato sugo, crispy basil, truffle parmesan sable, cold pressed olive oil & herbs

**Saffron Cannelloni** with pumpkin puree, creamed spinach, lemon zest ricotta with aged parmesan and crispy sage

**Crisped Huon Salmon Fillet** on a cassoulet of lentil du py, cannellini beans in a light seafood bisque, chervil and lemon zest

**La Lonica** twice cooked chicken breast with a potato galette, with a clotted mustard cream & soft herbs (GF)

**Amelia Park 5-hour Slow Braised Lamb Shanks** with chive potato puree & red wine jus (GF, DF)

**Riverina premium sirloin** with a twice cooked duck fat potato gratin & Parisien herbed butter (GF)

**Heirloom Pumpkin** twice baked with Meredith goats curd, apple quinoa, baby basil & lemon oregano vinaigrette (v)

**Three Mushroom Ravioli** with basil and parsley pesto, topped with shaved Grana Padano parmesan (v)

**Middle-Eastern Eggplant** slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes (v) (GF) (VG available)

**MAINS**  
alternating (choose 2)

### DESSERTS alternating (choose 2)

**Decadent Chocolate Cake** served with Chantilly cream

**Vanilla Panna Cotta** with a raspberry coulis (GF)

**Passionfruit Cream, Rich Chocolate Mousse & Passionfruit Jelly** sitting on a brownie base, served in a delicate chocolate cylinder

**Lemon Curd Tart** in a sweet butter shell, served with egg yolk vanilla bean ice cream & a mixed berry compote

**Tiramisu** with vanilla bean mascarpone cream, white chocolate caviar & pistachio biscotti

## UPGRADES

Add 3 Chef Canapes ..... \$15pp  
*Tuffed Arancini, Vietnamese Cold Rolls with Nuoc Cham and East Coast Oyster with migionette*

Add a Grazing Board ..... from \$15pp  
*Choose from an Australian Premium Cheese Board, Cheese and Charcuterie Board, Vegetarian Harvest Board, Prawns and Premium Grade Pacific and Sydney Rock Oysters with accompaniments*

Add Sides ..... \$5pp  
*Choose from Duck Fat Potatoes, Dukkha Roasted Pumpkin with Feta and Pepita Seeds, Mesculin Leaves with Aged Balsamic, or Baskets of Sonoma Sourdough with Pepe Saya Cultured Butter*

(GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian, (VEG) Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.