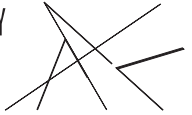


COCKTAIL MENU

CANAPÉS

STARSHIP SYDNEY
— AND —
STARSHIP AQUA



CANAPÉS

- A premium Australian oyster** accompanied by a selection of vinaigrettes
- Tomato avocado salsa tartlets** with soft herbs (V)
- Spice fried crispy tofu** with ginger & sesame dressing (VEG, GF, DF)
- Selection of handmade quiches in shortcrust pastry** with herbs & marinated feta (V)
- Salt and pepper calamari** with a ginger and shallot dressing
- Nonna style meatballs** in roasted tomato sauce & melted mozzarella
- Beef Bourguignon** mini shortcrust pie
- A selection of nigiri and nori rolls** with wasabi and soy (V AVAILABLE)
- Truffled arancini** with fresh tarragon & romesco sauce (V)
- Fresh Vietnamese spring rolls** with vermicelli, prawns, mint & tamarind sauce (GF DF)
- Peking duck pancake** with shallots, baby coriander & hoisin (DF)
- Indian vegetable samosas** served with tangy tamarind and mint chutney (V)
- Mini BBQ pulled pork slider** with slaw
- Mini haloumi slider** with pesto, rocket and tomato (V)
- Steamed prawn gyoza** with ponzu sauce

Sang wa of ocean trout cured with orange zest, ginger, lime leaves & chili (GF, DF)

Smoked salmon with creamed goats cheese, dill, cracked pepper and lemon on a mini blini

Pepper crusted tenderloin fillet with basil pesto on crostini

Frenched lamb cutlet grilled to perfection with basil & parmesan drizzle, onion & coriander salsa in a mini bowl (GF)

Seared & pepper crusted Australian yellowfin tuna & wasabi crème

Szechuan fried king prawns with a ginger and shallot dressing

CANAPÉ
UPGRADES \$12pp

SUBSTANTIAL CANAPÉS \$15pp

served in a box or bowl

Prawn & lobster brioche buns with a flavourful herb aioli

Grilled lamb kofta skewers on a couscous salad served with garlic yogurt sauce

Malay coconut chicken on vermicelli noodle salad (DF)

Fish & chips whiting fillets fried until golden with baby caper tartare & fresh lemon

Seared salmon skewer with Japanese slaw and sesame mayonnaise

Duo of vegetarian mini sliders spicy veggie pattie and haloumi with pesto (V)

Mini Tacos with spiced beef, avocado & tomato salsa w sour cream

Penne with slow cooked ragu and shaved pecorino

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

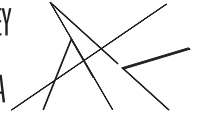
This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and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

COCKTAIL MENU

FOOD STATIONS

All Stations are hosted by a Chef or a member of our hospitality team

STARSHIP SYDNEY
— AND —
STARSHIP AQUA



OYSTER BAR

Our most popular Station
\$25pp

Premium selection of Sydney rock, Coffin Bay and Pacific oysters accompanied by lemon wedges and various condiments.

ANTIPASTO & CHEESE

\$30pp

Five premium Australian cheeses selected by our expert Cheese Monger
A selection of cured meats including San Daniele prosciutto, truffle salami and mortadella
Char grilled vegetables
All accompanied by artisan sourdough, Lavosh crackers and quince paste

SEAFOOD HARVEST

\$40pp

Australian king prawns
Sydney rock, Coffin Bay and Pacific oysters
Bloody mary oyster shooters
Balmain bugs
Salmon and tuna sashimi
All accompanied by lemon wedges and various condiments

SUSHI & SASHIMI

\$30pp

Huon king salmon, kingfish & harissa tuna
Selection of nigiri & nori rolls
Miso Soup
Wakame seaweed with sesame oil
Fresh horseradish, wasabi & mayonnaise, pickled ginger, mirin vinaigrette & soy sauce

PAELLA

Our most popular Station
\$25pp

Live chef station
Traditional paella pans a la Valencia with Arborio rice, prawns, chicken, mussels, calamari, & chorizo, all cooked fresh in front of your guests
Vegetarian & vegan option available on request

MINI SLIDERS

\$20pp

A hunger stopping selection of mini sliders including pulled pork, Moroccan lamb, wagyu beef & spiced veggie pattie (GF BUNS AVAILABLE)
A range of sauces & condiments such as chipotle, hickory and peri peri

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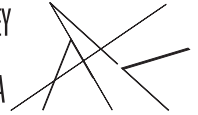
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STARSHIP SYDNEY
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MEXI NACHOS

\$25pp

Slow roasted beef, pork or chicken slow-cooked for 4 to 6 hours with our own Starship BBQ rubs & finished with our basting sauces (choice of two proteins)

Char grilled roasted vegetables

A variety of hard and soft tortilla bases to be toasted to order avocado with fresh lime juice, Spanish onion, tomato salsa, sea salt & fresh coriander with fresh lime juice

BBQ GRILL

\$25pp

Live chef station with your choice of 3 items:

French lamb cutlets

Szechuan king prawn skewers

Vegetable skewers

Gourmet sausages

All accompanied with baskets of freshly baked bread rolls, tomato relish, smoky bbq sauce and assorted mustards

RICE & NOODLES

\$25pp

Live Station

Classic Hawker food stall with handmade egg or hokkien noodles served with all the trimmings, all cooked fresh in front of your guests

Hainan chicken poached chicken with jasmine rice, ginger, chilli and shallot dressing

A variety of accompaniments including crispy fried onions, crushed peanuts, fresh mint & coriander, lemon wedges sambal, fish sauce and chilli

INDIAN CURRY

\$25pp

Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion and coriander salsa in a mini bowl (GF)

Kochi Lamb with slow-cooked lamb and tumeric, freshly ground spices and star anise (GF)

Dal Makhani with slow-cooked creamy black lentils and fresh ginger (GF)

All served with traditional condiments and baskets of naan bread and pappadums

DESSERT BAR

\$20pp

A delightful selection of indulgent desserts and petit fours styled with luxe decor and fresh flowers

GELATO CART

\$12.50pp

Gelato stand of up to 8 flavours served in gelato bowls or wafer cones with all the trimmings

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