Boatique

DINING OPTIONS

Why not add one of our tantalising share platters to your canape or BBQ Selection? Our chefs use only the finest ingredients to create magical culinary experiences.

BRIDGEHAMPTON
5 x Classic canapes
$49pp

WESTHAMPTON
5 x Classic canapes
1 x Substantial
1 x Dessert
$69pp

SOUTHAMPTON
5 x Classic canapes
1 x Substantial
1 x Signature
1 x Dessert
$79pp

EAST HAMPTON
5 x Classic canapes
2 x Substantial
1 x Signature
2 x Dessert
$89pp

Minimum spend requirement $2500
BYO catering is available at $15pp (minimum 60 guests) + a fee of $600 for use of galley and crew assistance.

HAMPTONS
SYDNEY

$10.00pp

COLD
CLASSIC CANAPES

Huon smoked salmon blini, chive, dill, crème fraiche
Beetroot, zucchini, quinoa fritters, yogurt mint V
Fijian coconut ceviche, snapper, lime, coriander, chili GF
Peking duck sesame pancakes, shallot, cucumber, hoisin
Beetroot gin cured ocean trout, smoked yogurt, cucumber relish GF
Smoked sweet potato hummus, pita chips, brown butter V or VE
Chilled prawns, harissa aioli, lime GF
Elderflower cured kingfish sashimi spoons, pineapple chili salsa GF
Thai chicken larb salad, nam jim, toasted peanuts, baby gems GF, N
Snapper sashimi, ponzu, cucumber GF
Olive tapenade, confit tomato, charcoal activated bread, GF, VE
Roast pumpkin, goats cheese, thyme, crepes, pine nuts V
Date, smoked feta, pistachio V
Nori squares, avocado, ginger, shallot, wasabi GF, VE
Haloumi, cherry tomato, basil leaves, balsamic GF, V or VE
Watermelon, dukha feta, lemon dressing V
Roast beef, béarnaise, potato rosti GF
Parmesan polenta basil bites GF, V or VE
Smoked pumpkin, tahini sauce, nuts n seeds V

HAMPTONS
SYDNEY

WARM
CLASSIC CANAPES

$10.00pp

Corn fritters, spicy tomato relish, avo smash V
Pork belly crispy, cauliflower, pomegranate molasses GF
Pork fennel meatballs, tomato ragu, parmesan GF
Mexican chicken mole tostada, guacamole, Pico de Gallo
Chorizo, whipped feta, brioche toast
Karaage chicken, aioli, nori GF
Golden crunchy new potatoes, curry salt, aioli V or VE
Wild mushroom duxelles tarts, truffle oil, pecorino V or VE
Prawn lollipops, kaffir, lime butter GF
Scallop in half shell, cauliflower puree, herb crumb
Teriyaki beef, lemongrass, sesame, bamboo skewers GF
Pulled chicken, crisp curry leaves, wonton crisp
Prawn ceviche with yuzu aioli GF
Haloumi, pea fritters w smoky aioli V
Lamb kofta, yogurt, dukkha salt N
Salt n Pepper squid, fennel dust, lemon aioli GF
Cauliflower, parmesan, cheddar, thyme arancini V or VE
Asian spring rolls, spicy plum dipping sauce V
Rodriguez bros chorizo, potato crisps, saffron aioli
Chicken, corn, house made sausage rolls, tomato jam
Spiced lamb tart w za'atar yogurt , mint dill nuts N
Falafel with hummus, dukkha VE, N

HAMPTONS
SYDNEY

$16.00pp

SUBSTANTIAL
CANAPES

Classic fish n chips, tartare, lemon, mushy peas
Chicken san choy bow w baby lettuce cups
Lamb mezze burger, tzatziki, lettuce, tomato
Braised lamb shoulder, quinoa, chickpea, pomegranate, parsley GF
Wild mushroom truffle risotto, parmesan, rocket GF, V or VE
Thai green chicken curry, jasmine rice, fragrant herbs GF
Wagyu mini beef burger, cheese, house pickles, milk buns
Pulled pork sliders, green apple ranch slaw, smoky bbq sauce
Fish tacos, baja sauce, slaw
Vegan tacos, slaw, salsa, coriander, cauliflower VE
Moroccan eggplant, tomato, cous cous, preserved lemon, riata V or VE
Wagyu pastrami Reuben sandwich, cheese, kraut
Risoni pasta, zucchini, olive, fetta, chili, herbs V or VE
Paella pan, chicken, chorizo, seafood, pea, lemon or Vegetarian
Ocean trout crusted w gremolata, labneh

HAMPTONS
SYDNEY

SIGNATURE
CANAPES

Soft shell crab slider, green mango, nam jim on a charcoal bun
Sticky pork, betel leaves, crispy shallot, palm sugar, chili
Tuna tartare, avocado, wasabi, baby gem lettuce cups
Fijian coconut ceviche, snapper, lime, coriander, chili, papaya
Oysters x 3pp (watermelon, raspberry vinegar mignonette
or shallot red wine vinegar or nori ponzu)
*Grilled lobster tails, café de paris butter (market price, please enquire) GF

$17.00pp

HAMPTONS
SYDNEY

DESSERT CANAPES

Salted chocolate pistachio brownie N
Sour lemon lime tart
Berry polenta cake
Chia, coconut, passionfruit spoons DF, GF, VE, N
Avocado cacao mousse DF VE GF
Pecan pie
Rhubarb vanilla tart
Apple crumble
Brownie cheesecake
Chocolate salted caramel tart

$9.00pp

Cake corkage of $3pp is applicable should you wish to bring your own cake onboard

HAMPTONS
SYDNEY

GOURMET BBQ DISHES

Grilled market fish, papaya, coconut lime chili GF
Beef sliders, American cheese, pickles
BBQ chorizo, hummus, pomegranate GF
BBQ chicken, smoked tomato tarragon vinaigrette GF
Lamb skewers, chimichurri sauce GF
Pork and fennel sausages GF
Miso salmon, pickled ginger, sesame cucumber GF
Vegan burger, kale slaw, cauliflower, hummus VE
Grilled lobster tails, café de paris butter (market price, please enquire) GF

$16.50pp

Optional extra:
Canapes can be added to the BBQ selection

SAILORS BBQ	CAPTAINS BBQ
1 BBQ dish	**2 BBQ dishes**
+ 1 Vegetarian	**+ 1 Vegetarian**
+ 1 Salad	**+ 2 Salads**
$45pp	$65pp

BBQ menu includes condiments + organic sourdough bread
BBQ dish can be split 50/50 - extra $5 per split per person

HAMPTONS
SYDNEY

SALADS

Charred turmeric cauliflower, crisp curry leaves, mustard seeds, pomegranate, toasted fennel seeds, almond flakes and tahini yoghurt dressing GF

Rocket, pear, parmesan, crispy prosciutto, white balsamic dressing GF

Quinoa, mint, tomato, lemon oil, tabouli

Smoked trout, new potatoes, sour cream, chives GF

Chermoula potato salad with crispy chorizo, sweet corn, olives GF

Super greens, tamari seeds, broccolini, beans, preserved lemon and herb labneh GF

$13.50pp

VEGETARIAN DISHES

Grilled corn, manchego cheese, smoked paprika

Charred broccolini, mint and almonds

Haloumi, parsley lemon caper chili salad

Roasted root vegetables, salsa verde

$13.50pp

HAMPTONS
SYDNEY

GRAZING PLATTERS

Mediterranean $200
Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fattoush salad, pita chips V

Cured Meats $250
Salami, prosciutto and melon, smoked ham, spiced olives, smoked chicken, smoked salmon, pickled onions

Fromage $250
Australian cheese selection, fruit, quince paste, breadbasket, lavosh

Fruit $150
Selection of seasonal fresh fruit

Each platter serves approximately 10-15 guests