

# Darling Harbour **Function Menus**

Large groups - here are a few lunch or dinner menu options & suggestions that may suit your special event...



## **Option A1: GOURMET BAR B QUE (BBQ) Buffet & Banquet**

**Very casual... very Australian... & very popular**

Great for that staff social or birthday party or a casual Sunday luncheon with friends. Relax on the outer decks with a traditional Australian barbie with steaks, sausages, chicken skewers, seafood & salads plus a dessert from our selection (Vegetarian main course options also available)

## **Option B1: TWO COURSE MENU *one selection in each course***

**Entree & Mains... or Mains & Desserts**

**\$39.50 per guest\***

**Ideal for industry, promotional nights or club, social and presentation dinners**

- \* Fresh baked bread rolls with dinner
- \* Entrees – select one from our banquet menu prior to the function
- \* Main course - Choose one selection .... and we also offer a vegetarian option
- \* You can choose one dessert instead of entree  
(Mon to Thurs: \$39.50 – Friday, Saturday & Sunday: \$49.50)

## **Option C1: THE PARTY MENU *our most popular package***

**- welcome Cocktail Party Canapés then Dinner & Dessert**

**\$54.50 per guest\***

**Ideal for functions where you would like guests to network prior to dinner**

- \* On arrival - A roving entrée selection of hors d'oeuvres and canapés served to your guests (choose 3 canapés from our cocktail party menu). This allows your guests to mingle and meet before dinner. Guests are then seated at their tables.
- \* Warm walnut and almond bread with herb butter or freshly baked bread rolls with dinner
- \* Choice of two main courses (served alternatively) plus a vegetarian option is available...
- \* Choose one dessert  
(Mon to Thurs: \$54.50 – Friday Saturday & Sunday: \$59.50)



## **Option D1: THE CAPTAINS TABLE - Three Course Menu**

**\$59.50 per guest\***

- \* Warm walnut and almond bread with herb butter or fresh baked bread rolls with dinner
- \* Choose two entrées and these will be served alternatively to your guest...
- \* Choice of two main courses from our extensive function menu - served alternatively
- \* Choose two desserts from our menu - served alternatively  
(Mon to Thurs: \$59.50 – Friday Saturday & Sunday: \$69.50)

## **Option E1: THE ADMIRAL'S COCKTAIL PARTY & Three Course Menu**

**\$75.00 per guest\***

- \* On arrival - A roving entrée selection of hors d'oeuvres and canapés served to your party guests (choose 3 canapés from our cocktail party menu).
- \* Guests are then seated at their tables
- \* Warm walnut and almond bread with herb butter or fresh baked bread rolls with dinner
- \* Choice of two entrées (all three courses served alternatively)
- \* Choice of two main courses
- \* Choice of two desserts or cheese plates  
(Mon to Thurs: \$75.00 – Friday Saturday & Sunday: \$85.00)

## **Option F1: CHEFS PASTA BUFFET BANQUET**

**\$34.50 per guest\***

**Ideal for large or small groups on a restricted budge...**

Choose from our extensive pasta and fresh salad buffet  
(Mon to Thurs: \$34.50 – Friday Saturday & Sunday: \$39.50)

## **Option G1: THE BUFFET BANQUET**

**\$49.50 per guest\***

**A smorgasbord of delights from our extensive hot & cold buffet banquet...**

BUFFET includes salads, roasts, dessert etc  
(Mon to Thurs: \$49.50 – Friday Saturday & Sunday: \$59.50)

## **Option H1: GRAND BBQ BUFFET BANQUET COCKTAIL PARTY \$74.50 per guest\***

On arrival - A roving entrée selection of 3 hors d'oeuvres & canapés served to your party guests We then have our premium BBQ including fresh seafood and ocean king prawns Seafood steaks, salads, king prawns, oysters and desserts...the list goes on...a great buffet selection  
(Mon to Thurs: \$74.50 – Friday Saturday & Sunday: \$79.50)

**With all menus, there are alternative options to suit vegetarians, dietary requirements & religious beliefs**

**Note: Alcoholic beverages & soft drinks are not included with any of our menu packages listed above**

**\* ALL FUNCTION & CATERING PRICES LISTED ABOVE ARE PLUS GST**

Optional Extras for all menus .....

- Bar nibbles, nuts, dips & pretzels ..... \$1.50 per guest (\$15.00 per platter)
- Platters of Herb & Garlic Bread selection ..... \$3.50 per guest (\$12.50 per platter)
- Fresh vegetable platters with dips selection ..... \$3.50 per guest (\$35.00 per platter)
- Freshly brewed Coffee & Tea Buffet ..... \$3.50 per guest

**Darling Harbour's Floating Restaurant & Function Centre, Cockle Bay**

**www.southsteyne.com.au Ph: 9211 5999 Em: southsteyne@bigpond.com.au**

# Darling Harbour Function Menus



## Entrees... choose from...

**BBQd lamb salad** – BBQ lamb strips rested on fresh mixed lettuce, fresh capsicum, avocado and a mango drizzle dressing

**Tempura prawn tails** with fresh avocado cheery tomato coriander and a citrus lemon lime aioli

**Smoked Tasmanian salmon salad** with orange, fennel, dill and a honey mustard vinaigrette

**Salt & pepper calamari** – lemon peppered calamari in a light tempura batter served with a fresh green salad and a citrus lemon lime dipping sauce

**Tandoori lamb** – marinated tandoori & cumin lamb with a Moroccan couscous & yoghurt riata (also available as a main)

**Balinese chicken** – Asian style roasted chicken with a peanut sauce and a fresh selected herb salad

**Thai beef salad** – with fresh mint coriander, roasted cashew nuts and a chilli jam dressing

**Fresh prawn & topical avocado salad** with roasted capsicum, fresh cherry tomatoes & coriander

**Roasted pork** – roasted pork with a cauliflower puree, fresh herbs and a lemon infused olive oil dressing

## VEGETARIAN OPTIONS

**Roasted beetroot salad** – thyme & garlic roasted beetroot with walnuts, goats cheese and lemon salad

**Ricotta & spinach ravioli** in a rich tomato & basil sauce, topped with Parmesan cheese and crispy leek (also available as a main)

## Mains

**Hunter Valley beef** – roasted prime beef topped with a pepper crust served with a chive potato mash, fresh seasonal greens and a pepper sauce

**Beef Wellington** – a traditional classic – beef fillet topped with pate wrapped in a light filo pastry, oven baked, served with a peppered potato mash, seasonal greens and a mushroom jus

**Roasted lamb** – oven roasted lamb rump rested on pumpkin, roasted capsicum and cherry tomato with minted garden peas

**Tandoori lamb** – marinated tandoori & cumin lamb with a Moroccan couscous & yoghurt riata

**Tasmanian salmon** – seared Tasmanian salmon on a salad of avocado, roasted kipfler potato, asparagus with a salad verde dressing

**Honey chilli prawns** – ocean prawns tossed in honey and chilli served on a bed of steamed jasmine rice

**Barramundi macadamia** – macadamia crusted barramundi fillet with fresh seasonal greens, steamed rice and a creamy white wine sauce

**Chicken supreme** – oven roasted crispy skin chicken breast with a chive potato mash, fresh seasonal greens and a garlic & lemon peppered sauce

**Roast pork cutlet** – prime pork cutlet oven baked, rested on roasted potatoes, braised cabbage drizzled with a port reduction and topped with caramelised apple

## VEGETARIAN MAINS

**Fresh Mediterranean vegetable selection** – roasted vegetables tossed with a Neapolitan sauce & topped with freshly grated Parmesan cheese

**Ricotta & spinach ravioli** in a rich tomato & basil sauce, topped with Parmesan cheese and crispy leek

## Desserts selection

**Baked lemon lime tart** with whipped cream and citrus compote

**Fresh strawberries** tossed with Cointreau & brown sugar with fresh cream anglaise

**Double chocolate mud cake** garnished with fresh strawberries and whipped cream

**Fresh tropical fruit salad** of fresh mango, kiwifruit, strawberries, melon and passionfruit served in a meringue nest with a whipped cream (seasonal fruits may be substituted subject to availability)

**Hot apple crumble bake** with King Island cream and garnished with fresh strawberries

**Jamaican Cheesecake** - creamy cheese cake on a bed of crushed biscuit topped with passionfruit & mango drizzle

## Cheese Selection & Fresh Fruit Platters

We can also offer a selection of Australian cheeses and fresh fruit platters to suit special events and corporate functions either as part of a menu or as an additional item. Cheese plate platters cost varies as to the number and size of platters – (as a guide allow \$14 per guest)

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