

BUFFET SERVICE

Buffets offer a greater variety of foods from meats to seafood and vegetarian, for your guests to enjoy.

Whilst guests do have to leave their seats to attend the buffet we monitor this flow by having them do so table by table.

Buffets are also a quick and efficient way to cater to large groups and dietary requirements

When choosing your buffet dishes consider balancing your choices. If you need any assistance our team is very experienced in offering advice on your options.

TABLE BUFFET

We also offer a table buffet where the dishes are served to your individual tables.

This does attract an additional service charge of \$6.00 per person but worth considering as it allows the same choice of foods without guests having to attend a traditional buffet.

STARSHIP SYDNEY STARSHIP AQUA



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BUFFET MENU



CANAPÉ PLEASE CHOOSE 2 *(additional selections \$7 pp)*

Caramelised onion & parmesan tartlet (v)
Mediterranean ratatouille tartlet, meredith farm feta (v)
Truffled mushroom arancini, basil pesto, shaved reggiano (v)
Steamed prawn & scallop dim sims, mirin
Assorted sushi & nori rolls
Mini chicken bamboo skewered satay sticks with peanut sauce, coriander and diced Spanish onion
Lemon chicken wontons with lime plus sauce

LEVEL 1 MAINS PLEASE SELECT 4 *(additional selections \$8 pp)*

Chargrilled crusted sirloin, medium rare, with bell pepper salsa, bearnaise mustard & caramelised Spanish onion
Slow cooked Moroccan spiced lamb shoulder, preserved lemon & labneh cous cous
Beef bourguignon, red wine & shallot jus, buttery mash, herb baby carrots
Free range pan seared corn fed chicken fillet, piri piri, preserved lemon yoghurt
Atlantic salmon, with tomato and lemon salsa.
Saffron chicken, prawn and chorizo paella, arborio rice
Crisp skinned pork belly, cinnamon apple sauce
Hot honey & orange glazed leg ham carved at the buffet
Argentine chimichurri crisp skinned chicken
Champagne oysters on a bed of rock salt
Wild mushroom risotto, spinach, wild rocket, shaved parmesan (v)
Fall apart slow cooked tender wagyu brisket with smoked hickory sauce.
King prawns with garlic aioli & seafood sauce.

LEVEL 2 MAINS

(to replace a level 1 main, please add \$7 per person or as an extra dish \$11 pp)

Cape grim chargrilled tenderloin fillet, assorted accompaniments
Seared lime crusted atlantic salmon fillet, lemon grass & laksa broth
Steamed wild barramundi, ginger shallots, rice wine
Crisp skinned peking duck, plum sauce, special fried rice

SALADS & SIDES *Please select 3 (additional selections \$6 pp)*

Organic honey glazed kumara & spinach salad, walnut & hunter valley feta
Red quinoa, couscous, chick pea, baby spinach salad, almonds, softened currants, lemon yoghurt dressing
Boiled baby potato salad, mint, chives, quartered eggs, traditional mayonnaise
Apple, walnut and radicchio salad, roaring forties blue, sweetened balsamic
Chilled iceberg lettuce, extra virgin olive oil, lemon & garlic dressing, grana padano
Zucchini salad, mint, garlic, baby peas, lemon, extra virgin olive oil
Char grilled eggplant, zucchini, roasted vegetables, king island goat's cheese
Crunchy middle eastern fattoush
Classic caesar salad
Rocket, pear, pecorino, pine nuts, aged balsamic
Mixed leaf baby rocket, spinach, shaved parmesan, virgin olive oil, aged balsamic
Asian vermicelli noodle salad, school prawns, blackened chilli, coriander, mint, crushed peanuts
Tomatoes, bocconcini, basil leaves, artisan virgin olive oil, maldon salt, cracked pepper
Angel hair pasta salad, crisped capers, liguria olives, rocket, roasted garlic
Hot roasted chat potatoes with rosemary & maldon salt
Classic French potato bake, fresh thyme, streaky bangalow smoked bacon
Sauteed broccoli, caramelised onion and toasted almonds.
Saffron & coconut rice pilaf with toasted cashew

DESSERT *Please choose 1 (additional selections \$7 pp)*

Fine Australian cheeses, muscatels, lavish, quince paste
Chef's selection of sweet desserts
A selection of roving gelatos on ice trays