

MV Bennelong *Menus 2026*

All menus - items may be subject to change according to seasonality and availability
-are served by our staff & in no particular order
-are plus GST
-may have gluten free or dietary options available on request
-final catering numbers to be confirmed 10 business days prior to event date.

Canapé Menu 1

Light Canapés @ \$35.00 pp

Sushi Selection accompanied by Wasabi, Pickled Ginger, Soy Sauce

Spicy Samosas with a Tzatziki Dip

Gourmet Wagyu Sausage Rolls with Tomato Sauce

Vegetarian Spring Rolls with Asian Dipping Sauce

Cheesy Arancini Balls

Chocolate Sweets

Canapé Menu 2

Standard Canapés @\$55.00 pp

Sushi Selection accompanied by Wasabi, Pickled Ginger, Soy Sauce

Vegetarian Spring Rolls with Asian Dipping Sauce

Spicy Vegetable Samosas with a Tzatziki Dip

Beef OR Falafel Sliders with BBQ Onion, Tomato, Iceberg Lettuce and Aioli

Organic Wagyu Beef ,Caramelised Onion Chipolatas with Tomato Relish

Honey, Soy and Sesame Chicken Skewers

Cheesy Arancini Balls

Chocolate Brownie

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Canapé Menu 3

Canapés with Seafood @ \$85.00pp

Sushi Selection accompanied by Wasabi, Pickled Ginger, Soy Sauce

Fresh Sweet Yamba Prawns with a Tangy Seafood Sauce

Chilled Sydney Rock Oysters natural with wedges of fresh Lemon, Lime

Beef OR Falafel Sliders with BBQ Onion, Tomato, Iceberg lettuce and Aioli

Crumbed Calamari Rings with sweet Chilli sauce

Organic Wagyu Beef Caramelised Onion Chipolatas with Tomato Relish

Honey, Soy and Sesame Chicken Skewers

Sweet Cherry Tomato Toasties

Gourmet Wagyu Sausage Rolls with Tomato sauce

Spicy Samosas with a Tzatziki Dip

Vegetarian Spring Rolls with Asian Dipping Sauce

Cheesy Arancini Balls

Dusted Chocolate Brownie

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Buffet Menu 1

Mini Buffet @ \$50 pp

Canapé ..

Sushi Selection accompanied by Wasabi, Pickled Ginger, Soy Sauce

Vegetarian Spring Rolls with Asian Dipping Sauce

Buffet..

Chargrill seasoned Spiced Chicken Portions

Organic Wagyu Beef ,Caramelised Onion Chipolatas

Oven Baked Roasted Vegetable Frittata

Vine Ripened Truss Tomato Salad, Fresh Basil, Olive Oil Dressing

Tossed greens Garden Salad with dressings

Basket of Breads and Baguettes, fresh from the Bakery served with individual Butter Squares

Seasonal Fresh Fruit Platter

Chocolate Brownie

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Buffet Menu 2

Standard Buffet @ \$65pp

Canapé ..

Sushi Selection accompanied by Wasabi, Pickled Ginger, Soy Sauce

Vegetarian Spring Rolls with Asian Dipping Sauce

Mixed Herb Wagyu Meatballs with Salsa Sauce

Buffet..

Chargrill seasoned Spiced Chicken Portions

Lamb and Rosemary Skewers

Organic Wagyu Beef , Caramelised Onion Chipolatas

Oven Baked Roasted Vegetables Frittata

Vine Ripened Truss Tomato Salad, Fresh Basil, Olive Oil Dressing

Fragrant Green Leaf Salad with dressings

Basket of Breads and Baguettes, fresh from the Bakery served with individual Butter Squares

Seasonal Fresh Fruit Platter

Chocolate Cake

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Buffet Menu 3

Buffet with Seafood @ \$95 pp

Canapé ..

Vegetarian Spring Rolls with Asian Dipping Sauce

Sushi Selection accompanied by Wasabi, Pickled Ginger, Soy

Mixed Herb Wagyu Meatballs with Salsa Sauce

Buffet..

Market fresh Yamba Prawns, Sydney Rock Oysters, Tasmanian
Smoked Salmon with lemon, lime wedges and sauces

Crumbed Calamari Rings with Sweet Chilli

Whole Leg Ham glazed with Honey & Citrus Marmalade, carved off
the bone w/Chutney, Relish, Mustards, and Pickled Onions

Organic Wagyu Beef, Spinach, Tomato and Garlic Chipolatas

Chargrill seasoned spiced Chicken Portions

Fresh herbed oven roasted Vegetables

Shredded Classic Coleslaw

Vine Ripened Truss Tomato Salad, Fresh Basil and Olive Oil

Tossed Greens Garden Salad with a side of Vinaigrette Dressing

Basket of Breads and Baguettes, fresh from the bakery served with
individual Butter squares

Seasonal Fresh Fruit Platter

Chocolate Cake

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Christmas Banquet Menu 4 ~ Buffet @\$125 pp (minimum 40 guests)

Canapé ..

Sushi selection accompanied by Wasabi, Pickled Ginger , Soy Sauce

Tasmanian Smoked Salmon Pikelets w/Cream Cheese, Capers & Dill

Vegetarian Spring Rolls with Dipping Sauce

Buffet..

Christmas Turkey with Cranberry , Sage and Thyme Stuffing

Whole Leg Ham glazed with Honey & Citrus Marmalade, carved off the bone w/Chutney, Relish, Mustards, and Pickled Onions

Honey Wholegrain Mustard baked Eye Fillet

Organic Wagyu Beef Spinach, Tomato and Garlic BBQ Chipolatas

Sweet Yamba Prawns with Seafood Cocktail Sauce

Sydney Rock Oysters Natural with fresh Lemon and Lime

Fresh Herbed Honey oven roasted Vegetables

Roasted Chargrill Seasoned Potato Wedges

Shredded Classic Coleslaw

Garden Salad with a side of Vinaigrette Dressing

Basket of Breads and Baguettes, fresh from the Bakery served with individual Butter squares

Seasonal Fresh Fruit Platter

Festive Pavlova , Fruit Cake and Gingerbread

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Additional options available as an add on to all menus

(A minimum number of 40 guests applies)

- **Hot Plate BBQ Wagyu Station : @ \$15:50 pp**
Plus add Sous Chef on BBQ Hot Plate - \$550.00

Served by our Sous Chef , straight off the hot plate , succulent morsels of Organic, Marbled Wagyu cooked Teppanyaki style to your perfection.

(minimum 40 guests @\$15:50 pp plus chef cost)

- **Gelato Ice Cream / Sorbet Bar : @ \$14:50 pp**

Choice of any 3 (three) only 'Art of Gelato' flavours of Ice Cream and/or Sorbet from the list below. Served in a mini cup.

Ice Cream flavours: Vanilla Bean

Chocolate

Coffee

Mint Choc

Boysenberry Ripple

Hazelnut

Nutella

Sorbet flavours: Lemon

Mango

Raspberry

Blood Orange

Passionfruit

For any requested additional flavours (>3)add @ \$5.00 per person per additional flavour

All flavours subject to availability from Art of Gelato

(minimum 40 guests @ \$14:50 pp)