



AMBROSIA

CATERING & EVENT HIRE

# Catering Menus

# Canapés

## BUTCHER

- Beef carpaccio on wheat bread crouton, fermented cucumber, parmesan cream | 5
- Chicken lollipops rolled in sticky bbq tabasco sauce, sour cream & chives | gf 5
- Kipfler potato wrapped in hickory smoked bacon, HP sauce | gf, df 5
- BBQ smoked chicken drumettes, chives, peri peri sauce | gf, df 5
- Crumbed nduja and tomato arancini ball, saffron aioli | gf 5
- Wagyu beef sausage roll, Gentleman's relish | 5
- Duck spring rolls, hoisin dipping sauce | df 5.5
- Pork & pistachio, prune, lemon myrtle, rocket | gf, df 5.5
- Tartlet with braised brisket, olive oil potato puree, cheddar cheese top | gf 5.5
- Sourdough bruschetta with smoked chicken, tomato, basil pesto | df 5.5
- Duck rilette, orange marmalade, native dukkah | gf, df 6
- Quail breast drunk on orange and thyme, beetroot crisp, creme fraiche | gf 6
- Pulled beef empanada, smashed avocado salsa, habanero sauce | df 7
- Pulled brisket brioche slider, Maplefern chilli sauce, kale slaw | 7.5

## FISHMONGER

- Prawn cigar spring roll, sticky soy & ginger broth dip | 5
- Shucked oyster, lemon myrtle, shallot vinegar | gf, df 5
- Katiffi wrapped tiger prawn, ouzo aioli | 5.5
- King fish tartare on prawn cracker, green onion, young ginger mayo | gf, df 5.5
- Abrolhos Island ballot saucer scallop, finger lime, basil vinaigrette | gf, df 5.5
- Blue swimmer crab & limoncello arancini, dill green sauce | 5.5
- Hot smoked salmon, yuzu glazed, black sticky rice, wakame, sesame | gf, df 6
- Shark Bay prawn po'boy, mini baguette, lettuce, spicy mayo | df 8
- Western Australian crayfish brioche slider, lettuce, preserved lemon ranch sauce | 9

## GREENGROCER

- Mini bruschetta with crushed garden peas, ricotta & peppermint gum | v 5
- Vine ripened tomato caprese, basil, mozzarella & muddled olives | gf, v 5
- Tartlet of green heritage tomato, semolina wafer, soft sheep milk feta | v 5.5
- Almond flour battered broccolini chips, cheddar cheese drizzle | gf, v 6.5
- Zucchini flower stuffed, almond & native oregano labneh, saffron mayo | gf, v 7
- Tempura pumpkin stick, spiced honey dipping sauce | gf, df, v 5.5
- Wheat bread crostini, La Delizia Latticini stracciatella, sea asparagus | v 5
- Zatar rubbed flatbread, hummus, feta, pine nut | v 5
- Polenta bites with bush tomato marmalade | gf, v 5
- Ricotta & honey tart, pistachio crumbles | v 5
- Baked polenta, red onion marmalade, curd, rosella flowers | gf, v 5.5

Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Recommend 3-4 canapés per hour.

Canapés include napkins & service team or delivery available.

Minimum order applies.



# Canapés

## PÂTISSERIE

Finger lime brulee tart | 5  
Red velvet cup cake | 5  
Profiterole, vanilla crème chocolate coating | 5  
Caramel slice, orange glaze | 5  
Mini lemon myrtle meringue pie | 5  
Petite donuts | 5  
Cherry & coconut slice | 5  
Passionfruit & boya nut trifle cup | 5  
Spanish churros donuts, cinnamon sugar, chocolate dipping sauce | 5  
Carrot & walnut cake slice | 5

Cambray Cheese Platter | v +75  
Suitable for 8 people

Selection of artisan, crisp bread, crackers, lavosh  
Camembert, orange marmalade  
Farmhouse gold, dates  
Blackwood blue, quince paste  
Fresh seasonal fruit

Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Recommend 3-4 canapés per hour.  
Canapés include napkins & service team or delivery available.  
Minimum order applies.



# Plated

Entrée & Main | 75  
Entrée, Main & Dessert | 90  
Main & Dessert | 70  
Alternate Drop | 6 per course

## TO START

Warm dinner rolls, butter | v  
Upgrade to warm sourdough, cultured sea salt butter | v +2

## ENTRÉE *Select One*

### Butcher

Lamb ribeye, native dukkha, pumpkin, cilantro, labna cheese | gf  
Crumbed pulled beef rillette, garden pea cream, golden beetroot, viola | gf  
Shaved eye fillet carpaccio, white anchovies, butter bean puree, rocket, aioli | gf, df  
Jamòn serrano, asparagus, quail egg, almond romesco, manchego cheese | gf  
Lemon myrtle smoked duck breast, beetroot steak, orange infuse pan jus, tendrils | gf, df  
Free-range chicken breast, roast garlic cream, potato gnocchi, basil oil  
Pork cheek, cauliflower crème, apricot, walnuts, sage | gf

### Fishmonger

Sand whiting fillets, samphire, wakame, ginger sauce, sticky black rice | gf, df  
Skull Island whole tiger prawn, burnt butter & aniseed myrtle, asparagus, chicory | gf  
Abrolhos ballot saucer scallop, chorizo sugo, sunflower seeds, chili strands | gf, df

### Greengrocer

Sweet onion tarte tatin, cold pressed apple molasses, rocket, kohlrabi | gf, df, v  
Bruschetta, macerated fig, Cambray feta, macadamia | v  
Muddled heritage tomatoes & stracciatella tart, salsa Verde, frizzled leek | v

Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Plated includes serveware & service team.  
Subject to vessel selected & equipment onboard available.  
Minimum guests applies.





## MAINS

*Select one*

### Butcher

*All served with pan jus | gf, df*

Lilydale free-range chicken breast | gf, df

Dardanup pitch black beef eye fillet | gf, df

Wagyu beef rump steak | gf, df

Valley Spring lamb rump | gf, df

Dorper lamb rack | gf, df

Timber Hill pork belly | gf, df

Confit Wagin duck leg | gf, df

### Fishmonger

*All served with lemon myrtle butter beurre blanc | gf*

Cone Bay barramundi fillet | gf, df

Hiramsua loin fillet | gf, df

Atlantic salmon fillet | gf, df

### Greengrocer

*All served with fig saba reduction | gf, df*

Lion main mushroom steak | gf, df, v

Smoked grilled paneer cheese | gf, v

Baby carrot, tarragon, lemon terrine | gf, df, v

### Main Accompaniments

*Select One*

Layered potato cake, cavolo nero, fennel, baby carrot, nasturtium | gf, v

New potato, courgette, salt bush gremolata, dandelion | gf, df, v

Pulled kent pumpkin, old vine shiraz fondant leeks, asparagus | gf, v

Organic polenta gratin, heirloom tomato gravy, chives | gf, v

Oyster mushroom, tarragon, sweet onion relish | gf, df, v

Brussels sprouts, potato galette, kale crisps | gf, v

Cauliflower, provolone melt, brioche crumbs, sage | gf, v

Squash, garden peas, tendrils, Cambray feta | gf, v

Sweet potato gratin, broccolini, thyme, gremolata | gf, v

Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Plated includes serveware & service team.  
Subject to vessel selected & equipment onboard available.  
Minimum guests applies.





## DESSERT

*Select one*

Mango coconut cake, mandarin, Davidson plum dust, coconut marshmallow | df

Sticky date pudding, rum caramel sauce, double cream | v

Chocolate fondant cake, cherry compote, almonds, mascarpone | v

Apple & rhubarb crumble, vanilla anglaise, smoked almond crumbs | gf, df, v

Baked Basque cheesecake, fresh berries, white chocolate | v

Dark chocolate & raspberry cake, walnuts | df, vegan

Layered honey cake, honeycomb crumbs | df, v

Cambray Cheese Platter | v +75

*Suitable for 8 people*

Selection of artisan, crisp bread, crackers, lavosh

Camembert, orange marmalade

Farmhouse gold, dates

Blackwood blue, quince paste

Fresh seasonal fruit

Upgrade to Ambrosia Shared Tasting Board | v +10

Churros donuts, cinnamon sugar, chocolate sauce | v

Chocolate profiterole, vanilla crème | v

Mini lemon myrtle meringue pie | v

Mango & boya nut trifle cup | v

Carrot & walnut cake slice | v

Caramel slice, orange glaze | gf, v

Cherry & coconut slice | v

Finger lime & coconut brûlée tart | df, v

Petite glazed donuts | v

Red velvet cupcake | v

Fresh seasonal fruits | gf, df, v



Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Plated includes serveware & service team.  
Subject to vessel selected & equipment onboard available.  
Minimum guests applies.

# Barbeque

Signature BBQ | 35

2x sausages or skewers, 2x hot greengrocer, 2x cold greengrocer

Abundance BBQ | 55

2x sausages or skewers, 1x burger, 3x hot greengrocer, 3x cold greengrocer

Dinner rolls, butter | v

## SAUSAGES

*Includes BBQ onions & condiments*

Beef & onion | gf, df

Pork & fennel | gf, df

chicken & sage | gf, df

Spanish chorizo | gf, df

Lamb merguez | gf, df

Additional sausage option | +9

## SKEWERS

### Angus Beef

Pepper berry rub | gf, df

Garlic & rosemary | gf, df

Bush tomato relish | gf, df

### Chicken Tenderloin

Native lemongrass, peanut sauce | gf, df

Southern style buffalo sauce | gf, df

Thyme & lemon gum leaf rub | gf, df

### Local Whole Prawns

Young ginger & chili | gf, df

Finger lime & parsley Verde | gf, df

### From the Garden

Corn cobb, zucchini, cherry tomato, capsicum, mushroom | gf, df, v

Additional skewer option | +9

Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

BBQ includes biodegradable serveware & service team.  
Subject to vessel selected & equipment onboard available.  
Minimum guests applies.



# Barbeque

## HOT GREENGROCER

Duck fat potatoes, garlic, rosemary | gf, df  
Steamed new potatoes, cultured butter, Ollson's sea salt | gf  
Cous cous, pumpkin, sultanas, smoked almonds, Davidson plum vinaigrette | df  
Quinoa, green bean, red onion, Tuscan cabbage, citrus dressing | df  
Buttered corn on the cobb, smoked paprika dust | gf

Additional hot greengrocer option | +6

## COLD GREENGROCER

Garden green leaf salad, fennel, orange, kohlrabi, Persian feta | gf  
Caesar salad, lemon myrtle mayo, shaved parmesan  
Kale and green apple slaw, green onion sour cream dressing | gf  
Potato salad, bacon bites, spring onion, spinach, Kakadu plum mayo | gf  
Cracked farro, falafel, orange crisps, almonds, tahini cheese  
Classic Greek salad | gf

Additional cold greengrocer option | +5

## BURGERS

*Served on potato bun*

Black angus patty, red onion, pickle, mustard, cheddar cheese  
Chicken tenderloins, avocado, tomato, lettuce, lemon myrtle mayo | df  
Pork eye fillet, kale slaw, Davidson plum ranch sauce | df  
Swiss brown field mushroom, halloumi cheese, bush tomato relish, chicory leaves

Additional burger option +16

Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

BBQ includes biodegradable serveware & service team.  
Subject to vessel selected & equipment onboard available.  
Minimum guests applies.





# Banquet Shared

## Signature Banquet | 55

2x butcher or fishmonger, 2x hot greengrocer, 2x cold greengrocer, dessert tasting board

## Abundance Banquet | 75

3x butcher or fishmonger, 3x hot greengrocer, 3x cold greengrocer, dessert tasting board

### TO START

Warm dinner rolls, butter | v

Upgrade to warm sourdough, cultured sea salt butter | v +2

### BUTCHER

Carved scotch fillet, mushroom & marsala gravy | gf

Wagyu rump steak, pepper berry pan jus | gf, df

Slow cooked beef brisket, sweet paprika & Davidson plum rub | gf, df

Pork belly with crackling, old vine shiraz apple sauce | gf, df

Roast jointed free-range chicken, sage & lemon zest | gf, df

Free-range chicken chops, apricots, shallots & almonds | gf, df

Dorper lamb cutlets, sherry & river mint gum glaze | gf, df

Valley spring lamb rump, harrisa, rosella flowers | gf, df

Cinnamon myrtle smoked Wagin duck breast, cream velouté | gf

Additional butcher option | +10

### FISHMONGER

Cone Bay barramundi fillets, red wine braised cherry tomatoes, native oregano | gf, df

Atlantic salmon fillets poached in white wine cream, dill, capers | gf

Exmouth tiger prawns, nduja, lemon zest, basil | gf, df

Additional fishmonger option | +10

Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Banquet shared includes serveware & service team.  
Subject to vessel selected & equipment onboard available.  
Minimum guests applies.



# Banquet Shared

## HOT GREENGROCER

Charred cauliflower, honey, pine nut crumbs | gf, df  
Beetroot steak, chèvre whip, sunflower seeds, fig saba | gf  
Kent pumpkin, barrel aged feta, toasted rice, plum vinegar | gf  
Garden peas, courgettes, tendrils, goat feta | gf  
Fennel ratatouille, aniseed myrtle hollandaise | gf  
Baby carrots, onion soubise sauce, whitlof, tarragon | gf  
Brussels sprouts, broccoli, juniper, chervil | gf, df  
Duck fat potatoes, sour cream, seeded mustard | gf  
Steamed new potatoes, cultured butter, Ollson's sea salt | gf  
Cous cous, pumpkin, sultanas, smoked almonds, davidson plum vinaigrette | gf, df  
Quinoa, green bean, red onion, tuscan cabbage, citrus dressing | gf, df

Additional hot greengrocer option | +6

## COLD GREENGROCER

Garden green leaf salad, fennel, orange, kohlrabi, Persian feta | gf  
Ceaser salad, lemon myrtle mayo, parmesan chips  
Kale & green apple slaw, green onion sour cream dressing | gf  
Potato salad, bacon, spring onion, spinach, Kakadu plum mayo | gf, df  
Cracked farro, falafel, orange crisps, almonds, tahini cheese | gf  
Classic Greek salad | gf

Additional cold greengrocer option | +5



Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Banquet shared includes serveware & service team.  
Subject to vessel selected & equipment onboard available.  
Minimum guests applies.

# Banquet Shared

## DESSERT

### Ambrosia Shared Tasting Board

Churros donuts, cinnamon sugar, chocolate sauce | v  
Chocolate profiterole, vanilla crème | v  
Mini lemon myrtle meringue pie | v  
Mango & macadamia trifle cup | v  
Carrot & walnut cake slice | v  
Caramel slice, orange glaze | gf, v  
Cherry & coconut slice | v  
Finger lime & coconut brûlée tart | df, v  
Petite glazed donuts | v  
Red velvet cupcake | v  
Fresh seasonal fruits | gf, df, v

### Cambray Cheese Platter | v +75 *Suitable for 8 people*

Selection of artisan, crisp bread, crackers, lavosh  
Camembert, orange marmalade  
Farmhouse gold, dates  
Blackwood blue, quince paste  
Fresh seasonal fruit

### Whole Cakes | +70 *16 serves*

Apple pie | v  
Orange & almond, flourless cake | gf, df  
Passionfruit rolled pavlova | v  
Chocolate devil mud cake | v  
Choc caramel sponge cake | v  
Black forest torte | gf, v  
Red velvet torte | v  
Beesting cake | v

Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Banquet shared includes serveware & service team.  
Subject to vessel selected & equipment onboard available.  
Minimum guests applies.



# Buffet

Signature Buffet | 55

2x butcher or fishmonger, 3x hot greengrocer, 2x cold greengrocer

Abundance Buffet | 75

2x butcher or fishmonger, 3x hot greengrocer, 2x cold greengrocer, dessert tasting board

## TO START

Warm dinner rolls, butter | v

Upgrade to warm sourdough, cultured sea salt butter | v +2

## BUTCHER

Slow cooked beef brisket, sweet paprika & Davidson plum rub | df

Beef cheek in bourguignon sauce, bacon, onion & merlot jus | gf, df

Beef rendang curry, coconut, curry leaves | gf, df

Beef stroganoff, bbq onions, crème fraîche

Pork belly with crackling, old vine shiraz apple sauce | gf, df

Roast jointed free-range chicken, sage & lemon zest | gf, df

Chicken tikka masala, cilantro | gf, df

Green chicken curry, kai lan | gf, df

Moroccan spiced slow cooked lamb shoulder | gf, df

Oregano & lemon rubbed greek lamb shank | gf, df

Cinnamon myrtle smoked wagin duck breast, cream velouté

Additional butcher option | +10

## FISHMONGER

Goan market fish curry, coconut cream, tamarind | gf, df

Exmouth tiger prawns, nduja, lemon zest, basil | gf, df

Cone bay barramundi fillets, braised cherry tomatoes in red wine & native oregano

Atlantic salmon fillets poached in white wine cream, dill, capers

Chilli mussels, birdseye chili, tomato sugo | gf, df

Additional fishmonger option | +10

Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Buffet includes serveware & service team.  
Subject to vessel selected & equipment onboard available.  
Minimum guests applies.



# Buffet

## HOT GREENGROCER

Charred cauliflower, honey, pine nut crumbs | gf, df, v  
Beetroot steak, chèvre whip, sunflower seeds, fig saba  
Kent pumpkin, barrel aged feta, toasted rice, plum vinegar | gf, v  
Garden peas, courgette, tendrils, goat feta | gf, v  
Fennel ratatouille, aniseed myrtle hollandaise | v  
Baby carrots, onion soubise sauce, whitlof, tarragon | gf, v  
Brussels sprouts, broccoli, juniper, chervil | gf, df, v  
Steamed new potatoes, cultured butter, Ollson's sea salt | gf, v  
Cous cous, pumpkin, sultanas, smoked almonds, Davidson plum vinaigrette  
Quinoa, green bean, red onion, tuscan cabbage, citrus dressing | gf, df, v  
Bombay potatoes, cherry tomato, mustard seeds | gf, v  
Bang bang cauliflower, sesame seeds, green onion | v  
Ratatouille vegetables, aged balsamic reduction | gf, df, v  
Red lentil dahl, ginger, lemon | gf, df, v

Additional hot greengrocer option | +6

## COLD GREENGROCER

Garden green leaf salad, fennel, orange, kohlrabi, Persian feta | gf, v  
Caesar salad, lemon myrtle mayo, parmesan chips | gf, v  
Kale & green apple slaw, green onion sour cream dressing | gf, v  
Potato salad, bacon, spring onion, spinach, Kakadu plum mayo | gf  
Cracked farro, falafel, orange crisps, almonds, tahini cheese | gf, v  
Pasta salad, olives, sundried tomato, pistachio pesto | | gf, df, v  
Classic Greek salad | gf, v

Additional cold greengrocer option | +5

Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Buffet includes serveware & service team.  
Subject to vessel selected & equipment onboard available.  
Minimum guests applies.



# Buffet

## DESSERT

### Ambrosia Shared Tasting Board

Churros donuts, cinnamon sugar, chocolate sauce | v  
Chocolate profiterole, vanilla crème | v  
Mini lemon myrtle meringue pie | v  
Mango & macadamia trifle cup | v  
Carrot & walnut cake slice | v  
Caramel slice, orange glaze | gf, v  
Cherry & coconut slice | v  
Finger lime & coconut brûlée tart | df, v  
Petite glazed donuts | v  
Red velvet cupcake | v  
Fresh seasonal fruits | gf, df, v

### Cambray Cheese Platter | +75 *Suitable for 8 people*

Selection of artisan, crisp bread, crackers, lavosh  
Camembert, orange marmalade  
Farmhouse gold, dates  
Blackwood blue, quince paste  
Fresh seasonal fruit

### Whole Cakes | +70 *16 serves*

Apple pie | v  
Orange & almond, flourless cake | gf, df  
Passionfruit rolled pavlova | v  
Chocolate devil mud cake | v  
Choc caramel sponge cake | v  
Black forest torte | gf, v  
Red velvet torte | v  
Beesting cake | v

Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Buffet includes serveware & service team.  
Subject to vessel selected & equipment onboard available.  
Minimum guests applies.



# Buffet Carvery

Signature Buffet | 50

2x butcher or fishmonger, 3x hot greengrocer, 2x cold greengrocer

Abundance Buffet | 70

3x butcher or fishmonger, 3x hot greengrocer, 2x cold greengrocer, dessert tasting board

## TO START

Warm dinner rolls, butter | v

Upgrade to warm sourdough, cultured sea salt butter | v +2

## BUTCHER

Dardanup roast beef, braised onions in gravy | gf, df

Slow cooked beef brisket, sweet paprika & Davidson plum rub | gf, df

Lamb shoulder, rosemary & confit garlic | gf, df

Slow cooked pork, herb & fennel rub | gf, df

Pork belly, crackling, old vine Shiraz apple sauce | gf, df

Roast jointed free-range chicken, sage & lemon zest | gf

Additional butcher option | +10

## FISHMONGER

Cone Bay barramundi, red wine braised cherry tomatoes, native oregano | gf, df

Atlantic salmon fillets poached in white wine cream, dill, capers | gf

Goan market fish curry, coconut cream, tamarind | gf, df

Chilli mussels, tomato sugo, birdseye chili | gf, df

Additional fishmonger option | +10

Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Buffet carvery includes serveware & service team.  
Subject to vessel selected & equipment onboard available.  
Minimum guests applies.



# Buffet Carvery

## HOT GREENGROCER

Charred cauliflower, honey, pine nut crumbs | gf, df, v  
Kent pumpkin, barrel aged feta, toasted rice, plum vinegar | gf, v  
Garden peas, courgette, tendrils, goat feta | gf, v  
Baby carrots, onion soubise sauce, whitlof, tarragon | gf, v  
Brussels sprouts, broccoli, juniper, chervil | gf, df, v  
Steamed new potatoes, cultured butter, Ollson's sea salt | gf, v  
Quinoa, beans, red onion, tuscan cabbage, citrus dressing | gf, df, v

Additional hot greengrocer option | +6

## COLD GREENGROCER

Garden green leaf salad, fennel, orange, kohlrabi, Persian feta | gf, v  
Ceaser salad, lemon myrtle mayo, parmesan chips | gf, v  
Kale & green apple slaw, green onion sour cream dressing | gf, v  
Potato salad, bacon, spring onion, spinach, Kakadu plum mayo | gf  
Cracked farro, falafel, orange crisps, almonds, tahini cheese | gf, v  
Pasta salad, olives, sundried tomato, pistachio pesto | | gf, df, v  
Classic Greek salad | gf, v

Additional cold greengrocer option | +5

Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Buffet carvery includes serveware & service team.  
Subject to vessel selected & equipment onboard available.  
Minimum guests applies.





# Buffet Carvery

## DESSERT

### Ambrosia Shared Tasting Board

Churros donuts, cinnamon sugar, chocolate sauce | v  
Chocolate profiterole, vanilla crème | v  
Mini lemon myrtle meringue pie | v  
Mango & macadamia trifle cup | v  
Carrot & walnut cake slice | v  
Caramel slice, orange glaze | gf, v  
Cherry & coconut slice | v  
Finger lime & coconut brûlée tart | df, v  
Petite glazed donuts | v  
Red velvet cupcake | v  
Fresh seasonal fruits | gf, df, v

### Cambray Cheese Platter | v +75 *Suitable for 8 people*

Selection of artisan, crisp bread, crackers, lavosh  
Camembert, orange marmalade  
Farmhouse gold, dates  
Blackwood blue, quince paste  
Fresh seasonal fruit

### Whole Cakes | +90 *16 serves*

Apple pie | v  
Orange & almond, flourless cake | gf, df  
Passionfruit rolled pavlova | v  
Chocolate devil mud cake | v  
Choc caramel sponge cake | v  
Black forest torte | gf, v  
Red velvet torte | v  
Beesting cake | v

Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Buffet carvery includes serveware & service team.  
Subject to vessel selected & equipment onboard available.  
Minimum guests applies.



# Morning & Afternoon Tea

Tea Break | 25  
2x savoury, 2x patisserie

## SAVOURY

Wagyu beef sausage roll, Gentleman's relish  
Mini beef & ale pie, bush tomato relish  
Smoked leg ham & goats cheese tartlet | gf  
Bacon, egg & chive frittata | gf  
Pulled brisket brioche slider, Mapleferm chilli sauce, kale slaw  
Mini pizzas – tomato & basil or potato & rosemary or pumpkin & thyme | v  
Spinach & ricotta roll | v  
Mushroom arancini, saffron aioli | v  
Roast pumpkin, feta & pine nut tart | v  
Savoury muffin | v  
Assorted finger sandwiches & wraps

Additional savoury option | +7

## PATISSERIE

Churros donuts, cinnamon sugar, chocolate sauce | v  
Chocolate profiterole, vanilla crème | v  
Finger lime & coconut brûlée tart | df, v  
Mini lemon myrtle meringue pie | v  
Mango & macadamia trifle cup | v  
Carrot & walnut cake slice | v  
Caramel slice, orange glaze | gf, v  
Cherry & coconut slice | v  
Petite glazed donut | v  
Red velvet cupcake | v  
Almond croissant | v  
Berry friand | gf, v  
Fresh seasonal fruits | gf, df, v

Additional patisserie option | +7

Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Morning & afternoon tea includes biodegradable serveware.  
Supplied in biodegradable boxes, no service team.  
Delivery available, minimum order applies.



# Lunch Bar

Wrap | 4.5  
Sandwich | 5  
Bagel | 6.5  
Panini | 6.5  
Gluten Free | 8

## SUBSTANTIAL

Leg ham, seeded mustard, cheddar, salad  
Shaved roast beef, onion relish, salad | df  
Pulled chicken, salt bush mayo, salad | df  
BLT, smoked bacon, tomato & lettuce salad | df  
Chicken katsu, Kunze pickled vegetables, salad  
Classic continental, shaved salami, tomato tapenade, salad | df  
Avocado, tomato, Cambray feta, salad | v  
Golden beetroot, hummus & flax seed, salad | df, v

## ADDITIONS

Individual salad bowls | +9  
Sliced fruit | gf, df, v +7  
Whole fruit | gf, df, v +3  
Berry friand | gf +8  
Ambrosia sweet treat | v +7  
Bottled juice | +5  
Soft drink | +4



Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Lunch bar includes biodegradable serveware.  
Supplied in biodegradable boxes, no service team.  
Delivery available, minimum order applies.



# AMBROSIA

CATERING & EVENT HIRE

*Contact Us!*

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