



BUFFET AND SHARED DINING SELECTION

Selection of artisan breads

Charcuterie and antipasto platters

A selection of masterfully cured meats alongside in house marinated vegetables, olives and pickles

Selection of Starz in house dips served with flat breads, grissini & crudités

Select from

Kalamata olive tapenade, roasted red pepper & tomato, tzatziki, Persian feta,
Roasted beetroot and garlic, hummus, bean and preserved lemon

SEAFOOD

At Starz Catering only the freshest Australian sustainably sourced seafood available is on offer

OYSTERS

Selection of freshly shucked pacific and Sydney rock oysters served with a trio of dipping sauces

King prawns with Marie- Rose dressing

Baby octopus vinaigrette marinated in white wine vinegar, bay leaves and oregano

Starz gravlax with freshly grated horseradish, fingers limes

Smoked salmon with Lilliput capers, dill crème fraiche & watercress

Tasmanian rock lobster with green papaya and Thai dressing

SEAFOOD HOT

Salt water barramundi with romesco sauce

Fillets of grilled Atlantic salmon with chervil and lime dressing

Gold band snapper baked with shaved fennel, radicchio, fried capers & salsa Verdi

BBQ black tiger prawns with pesto dressing

Tempura prawns with tempura broccolini & carrots, sticky chilli glaze



BUFFET AND SHARED DINING SELECTION

MEAT, POULTRY AND GAME

Grass fed Hereford eye fillet of beef, heirloom carrots, merlot jus

Cape grim beef striploin, horseradish, balsamic infused beetroot puree & watercress

Slow cooked beef ribs, caramelised eschallots, port wine jus

Thai masman beef curry with fragrant jasmine rice and roti bread

Slow cooked beef ragout w/ Penne pasta shaved Reggion Parmigiano

Ras el Hanout crusted lamb back strap, fragrant bulgur, mint labne dressing

Moroccan lamb Kofta, turmeric infused cous cous, tahini dressing

Slow cooked lamb rumps, baby beets, asparagus, and rucola

Zaatar crusted corn fed chicken breast, sun dried tomato spinach and ricotta filling

Confit of duck maryland w/ burnt orange sauce

Pomegranate glazed Muscovy duck breast, savoy cabbage,

Starz special secret glazed ham carved from the bone

VEGETARIAN

Salt and pepper silken tofu with steamed bok choy palm sugar, lime and chilli dressing

Vegetarian lasagna, slow roasted tomato puree & basil

Potato and eggplant mousaka

Baked stuffed vine ripened tomato w/ black rice and zucchini

Baked polenta, mixed sautéed mushrooms, tomato confit



BUFFET AND SHARED DINING SELECTION

SALADS, VEGETABLES & SIDES

Seared asparagus, with shaved parmesan and balsamic dressing

Caprese salad

Turmeric scented cauliflower, pistachio crust, rucola, yogurt dressing

Peloponnesian Greek salad

Roasted beetroot, feta, walnuts & spinach, balsamic glaze

Baby mesclum, champagne vinaigrette dressing

Poached chicken, baby cos lettuce, shaved pecorino, white anchovies, croutons

Seared lamb and cous cous salad, pinenuts, candied orange and mesclum leaves

Tataki beef salad, soba noodles, Japanese vegetables, ponzu dressing

POTATO GRATIN

Silky smooth mash potato

Truffle scented crushed potato bake and grated Romano

Mediterranean roasted vegetables with basil dressing

Steamed greens with EV olive oil and balsamic dressing

Steamed brocolini with lemon zest and EV oil

Rosemary and preserved lemon scented roasted baby chat potato

Roasted medley of root vegetables, herb dressing



BUFFET AND SHARED DINING SELECTION

DESSERTS & CHEESE BOARD

Coconut and lychee panacotta

Decadent Valrhona chocolate mousse with raspberries

Classic tiramisu or Starz special cherry tiramisu

Mascarpone, chocolate and raspberry mini eclairs

Vanilla bean crème brulee

Mini ricotta and chocolate cannoli

Burnt orange and almond flourless tart

Turkish delight, pomegranate and persian fairy floss mini pavlova

SEASONAL FRUIT PLATTER

CHEESE BOARD

Selection of the finest Australian and international cheeses served with dried fruits, muscatels, membrilio accompanied with water crackers and lavosh

Pricing

Please contact us to discuss the various options on offer

We endeavour to create a catering package to suite your taste and budget

All requests are welcome

Minimum of 10 guests

Chef's charges apply for onsite service

Additional dietary and cultural needs can be catered for upon request

