REVELATION

Catering Menu

SYDNEY HARBOUR

Cold and hot grazing, canapé-style, perfect for daytime or evening cruising.

Grazing Package

$55 per person

- ★ Cherry tomato, bocconcini and basil skewers
- ★ Mediterranean olives served separately
- ★ Mini smashed chicken wraps with dill mayo and avocado
- ★ Mini haloumi wraps with pesto, tomato, spinach and roasted pumpkin
- ★ Fruit skewers
- ★ Flatbread and crackers with hummus, taramasalata and tzatziki
- ★ Cookies, dark chocolate sea salt brownies and caramel slices

Deluxe Package

$85 per person

Indulgent and refined. Perfect for lunch or dine-in sunset cruises.

Cold Grazing

- ★ Antipasto platter with olives, assorted cheeses, eggplant, artichokes, salami, mortadella and leg ham
- ★ Mini prawn brioche rolls with lemon and dill mayo, celery and crisp cos lettuce
- ★ Prosciutto and melon skewers
- ★ Artisan breads, grissini and crackers with hummus, taramasalata and tzatziki

Hot Canapés

- ★ Pea, mushroom and parmesan arancini with truffle mayo
- ★ Mini fish tacos with guacamole and special sauce

Sweet Finish

- ★ Mini Portuguese tarts, caramel slices and brownies

Premium Package

$125 per person

Cold Grazing

- ★ Deluxe antipasto platter with cheeses, cured meats, olives and marinated vegetables
- ★ Mini prawn brioche rolls with lemon and dill mayo
- ★ Prosciutto and melon skewers
- ★ Cherry tomato, bocconcini and basil skewers
- ★ Flatbread and crackers with hummus, taramasalata and tzatziki

Hot Canapés

- ★ Pea, mushroom and parmesan arancini with truffle mayo
- ★ Mini fish tacos with guacamole and special sauce
- ★ Mini beef sliders with cheese, caramelised onion and burger sauce
- ★ Grilled tuna steak on a bed of brown rice with edamame, avocado and pickled onion

Sweet Finish

- ★ Mini Portuguese tarts, caramel slices and dark chocolate sea salt brownies
- ★ Fresh fruit platter

Protein balls are available as a substitute for any of the sweets in the Deluxe and Premium packages.

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Morning & Afternoon Tea Grazing



Morning Tea Platter

$195 – Serves 10

Light, sweet and perfect for mid-morning cruising. Mini danishes, mini muffins and scones with jam and cream with Seasonal fruit platter.



Afternoon Tea Platter

$210 – Serves 10

A savoury-leaning selection with a touch of indulgence: mini sausage rolls, mini Portuguese tarts, with cheese, crackers, dips & fruit.



Seasonal Fruit Platter

$65 – Serves 10

A platter of fresh seasonal fruit.



Signature Grazing Board

$95 – Serves 6-8 · $155 – Serves 10–15

Three cheeses, prosciutto and salami, two dips, marinated olives, pickled vegetables, raw veggies, crackers, lavosh and artisan bread.



Cheese Platter

$105 – Serves 10-12

Brie, blue cheese and pecorino with taramasalata, beetroot hummus, grapes, dried apricots, fresh berries and crackers.

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Pasta & Risotto



Truffle Mushroom & Chicken Risotto

$155 – Serves 8–12

Creamy arborio rice with sautéed mushrooms, truffle oil and asparagus, topped with grilled chicken.



Pumpkin Risotto

$130 – Serves 8–12

Arborio rice cooked in pumpkin purée, topped with crispy kale and goat's cheese. Vegetarian and gluten free.



Penne Alla Vodka with Sausage

$135 – Serves 8–12

Penne in a creamy garlic, tomato and parmesan vodka sauce with pork and fennel sausage.



Penne Napolitana

$130 – Serves 8–12

Penne in a garlic and herb tomato sauce, finished with parmesan.

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Salads



Garden Salad

$85 – Serves 8–12

Lettuce, tomato, red onion, olives and cucumber with balsamic and olive oil.



Caesar Salad with Grilled Chicken

$110 – Serves 8–12

Baby cos, crispy bacon, boiled egg, croutons and shaved parmesan with Caesar dressing, topped with grilled chicken (or Halloumi).



Greek Salad

$85 – Serves 8–12

Tomato, Spanish onion, cucumber, olives and feta, with balsamic dressing on the side.



Teriyaki Soba Noodle Salad

$85 – Serves 8–12

Shredded cos, carrot, avocado, pickled radish and sesame with a drizzle of teriyaki sauce.

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Easy Eating



Mixed Gourmet Wrap Platter

$95 – Serves 6 · $175 – Serves 12

Wraps cut in half, two halves per serve. Fried chicken, chicken Caesar, Reuben, schnitzel pesto, ham and cheese & falafel (V).



Mixed Gourmet Sandwich Platter

$95 – Serves 6 · $175 – Serves 12

Made fresh on sourdough or rye in the same flavours as our wraps, or a mixed assortment.



Mixed Mini Brioche Sliders

$55 – 6 Serves · $100 – 12 Serves

Angus beef, halloumi (V) and fried chicken on a soft brioche bun.



Mini Chicken Skewers with Flatbread

$50 – 12 Serves · $90 – 24 Serves

Grilled chicken skewers with warm flatbread. Mix of mediterranean, satay & lemon pepper.



Mini Lamb Skewers with Flatbread

$65 – 12 Serves · $120 – 24 Serves

Lamb skewers grilled with rosemary, garlic and olive oil, served with flatbread and tzatziki.



Mini Prawn Skewers

$60 – 12 Serves · $110 – 24 Serves

Grilled prawn skewers marinated in chilli and lemon, with a light lemon dipping sauce.

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Bao Buns

$85 – 12 Serves · $150 – 24 Serves

Steamed bao mix of braised pork belly, pickled cucumber & lemongrass chicken with carrot.



Arancini Balls

$45 – 12 Serves · $80 – 24 Serves

Crispy arancini with aioli. Truffle, mozzarella & mushroom and beef, pea & napolitana.



Salt & Pepper Squid

$75 – Serves 8–12

Lightly seasoned, flash-fried, served with lemon.



Smoked Salmon Blinis

$50 – Serves 12

Topped with cream cheese and fresh herbs.



Spinach & Cheese Triangles

$85 – 12 Serves · $160 – 24 Serves

Golden triangles filled with spinach and creamy cheese. Vegetarian.



Bagel Platter

$115 – Serves 8

Smoked salmon and cream cheese, chicken schnitzel, Reuben, and pulled chicken bagels.

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Mini Brekky Slider Platter

$55 – Serves 8

Bacon, egg and cheese with BBQ sauce, and fried egg with halloumi and avocado.



Deluxe Mixed Mini Croissant Platter

$50 – Serves 10

Mini ham and cheese and cheese and tomato croissants.



Salmon Fillets

$100 – 6 Serves · $185 – 12 Serves

Oven-baked salmon with Asian greens and steamed rice.



Fried Fish or Chicken Tacos

$45 – 6 Serves · $85 – 12 Serves

Soft tortillas loaded with Flathead or Southern Chicken. Avocado, pico de gallo & spicy aioli.

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Dessert?



Deluxe Mixed Cakes
$65 – 16 pieces

Eight premium cakes cut into half-size portions for easy sharing.



Assorted Chouchous
$65 – 20 pieces

Double-filled choux pastries on a chocolate base in six flavours; pistachio, caramel vanilla, chocolate, raspberry, mango & passionfruit.



Mixed Donut Ball Platter
$90 – 12 pieces

Pistachio & Dubai chocolate donut balls topped with roasted pistachios and chocolate drizzle.



Macaron Platter
$65 – 20 Pieces

Vanilla, chocolate, raspberry, salted caramel, pistachio and chocolate, and passionfruit.



Assorted Petite Cheesecakes
$60 – 20 pieces

Mini cheesecakes made with premium NZ cream cheese finished in a variety of flavours.



Portuguese Tart Platter
$90 – 12 Pieces

Baked custard-filled tarts featuring crisp, flaky pastry with lightly caramelised tops.