



SHORE THING

QUEENSLAND MENU
SHORE THING CATERING MENU

CANAPE MENU • BUFFET MENU • FINE DINING • STATIONS • BBQ

CATERING OVERVIEW

CANAPE MENU

Coastal Canape Menu - \$80.00 per person
9 canapes

Reef Canape Menu - \$95.00 per person
8 canapes, 1 substantial, 1 dessert

Pearl Canape Menu - \$120.00 per person
9 canapes, 1 substantial, 1 dessert

BUFFET MENU

Tropical Island Buffet Menu - \$125.00 per person
1 canape, 4 salads, 3 sides, 3 mains, Dessert

Sizzle BBQ Buffet Menu - \$145.00 per person
1 canapes, 4 salads, 3 sides, 5 mains, 1 dessert

Seafood Buffet Menu - \$150.00 per person
1 station, 4 salads, 4 mains, 1 dessert

Sprouts Menu - \$50.00 per person (u14)
2 canapes, 3 sides, 3 mains, Dessert Station

Inspired by the Reef • Local Produce • Luxury Dining



COASTAL CANAPE MENU

\$80.00 per person

- Mini Queensland prawn cocktail bites
- Crispy coconut chicken bites with mango aioli
- Tomato & basil bruschetta on toasted sourdough
- Mini pumpkin danish with whipped ricotta and caramelised onion
- Watermelon, feta & mint skewers (V)
- Beef cheeseburger sliders
- Thai vegetable spring rolls with sweet chilli (V)
- Tropical fruit skewers (V)
- Mini fish tacos



REEF CANAPE MENU

\$95.00 per person

- Seared Queensland scallops with citrus dressing, served in shell
- Fresh tuna tartare rice crisps — rice paper crisp, tuna, mango, wakame
- Beef eye fillet crostini with truffle cream, micro herbs
- Baked tiger prawns with citrus butter and herbs
- Pork belly and pineapple skewers, grilled
- Duck Bellini — sliced duck breast, mini pancakes, cucumber, plum sauce
- Stracciatella with heirloom tomato & basil oil toast (V)
- Thai vegetable spring rolls with sweet chilli (V)
- Mini lobster rolls — brioche toast, lobster filling, chives
- Chef's selection dessert canapé



PEARL CANAPE MENU

\$120.00 per person

- Freshly shucked oysters with finger lime mignonette
- Moreton Bay bug brioche rolls, micro herbs
- Homemade spinach and feta ravioli bites (V)
- Wagyu beef tataki with ponzu, sweet potato mash
- Smoked salmon blinis with crème fraîche
- Maple chicken waffle bites
- Mushroom arancini with truffle aioli (V)
- Fresh reef fish ceviche with coconut & lime
- Pork belly and pineapple skewers
- Tiger prawn bao bun with chimichurri and homemade pickles
- Chef's selection dessert canapé



TROPICAL ISLAND BUFFET

\$125.00 per person

Perfect for relaxed luxury lunches.

Salads

- Tropical mango & avocado salad
- Watermelon, cucumber & mint salad
- Baby cos Caesar
- Roast pumpkin and chickpea salad

Mains

- whole reef fish
- Coconut chicken with lime
- Grilled beef sirloin

Sides

- Chargrilled seasonal vegetables
- Steamed jasmine rice
- Garlic smashed Christ potato's
- Warm artisan bread
- Whipped butter

Dessert

- Pavlova Bar
- Fresh berries
 - Tropical fruits
 - Vanilla cream
 - Passionfruit curd



SIZZLE MENU

Perfect for beach clubs, yacht decks, and sunset dinners.

\$145.00 per person

From the Grill

- Queensland tiger prawns
- Local reef fish
- Rump steak
- Lamb cutlets
- Gourmet sausages
- Gourmet chicken skewers

Salads

- Classic potato salad
- Coleslaw
- Greek salad
- Garden salad

Sides

- Grilled corn
- Garlic bread
- Roasted baby potatoes

Sauces

- Chimichurri
- Pepper sauce
- Garlic butter
- Corn salsa

Desserts- Chefs' selection of classic Australian desserts



SEAFOOD BUFFET

\$150.00 per person

Fresh Seafood

- Freshly shucked oysters
- Scallop
- Moreton Bay bugs
- Fresh sashimi/sushi selection

Hot Selection

- Grilled reef fish
- Garlic butter prawns
- Seafood paella
- Fish Taco

Salads

- Mango salad
- Asian slaw
- Mediterranean couscous
- Green salad with citrus dressing

Bread selection

Whipped herb butter

Dessert

Tropical Dessert Table

- Berry panna cotta
- Mango choux bun
- Mini pavlovas
- Passionfruit tartlets
- Fresh tropical fruit



SIGNATURE STATIONS

Grazing Antipasto Station

\$42.00 per person

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

Seafood ice bar

\$48.00 per person

Assorted sushi, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

Oyster shucking station

\$22.00 per person

Add a live oyster shucker for \$600

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

Whole baked honey leg ham

\$635.00

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls. Suitable for 50 to 70 guests with other food selections.



SWELL STATIONS

Pasta Station

\$35.00 per person

Elevate your onboard dining experience with a live pasta station, where our chefs prepare refined Italian classics to order using premium ingredients. Each dish is cooked fresh and tailored to guest preferences.

Selection includes:

- Creamy fettuccini made to order by chef
- Beef ragu linguini
- Pumpkin gnocchi

Italian Dessert Selection

- Tiramisu
- Cannoli
- Affogato

All Stations are available in conjunction with a catering package and are designed to elevate your charter catering options.

Signature Seafood Station

\$95.00 per person

Fresh Seafood

- Oysters
- Tiger prawns
- Moreton Bay bugs
- Fresh Sashimi
- Fresh sushi
- Scallops

Dessert

- Champagne & Berry Dessert Bar
- Vanilla panna cotta
- Chocolate mousse
- Fresh strawberries
- Champagne jelly
- White chocolate bark



SPROUTS MENU

\$50 per child up to 14 years only

Main Selection

Petite sausage rolls with BBQ sauce chicken strips, tomato sauce
Miniature ham and cheese quiche
Penne bolognaise

Dessert

seasonal fruit skewers (v) (gf)

EXTRAS

You are more than welcome to add additional items to your menu on top of the standard items outlined. These items will be charged additional to the menu price.

Canape menus

Add any Canape item = \$9.50

Formal Dining / Plated

Alternative serve is complimentary, however; 1 chef per 10 guests required, compared to 1 chef per 12 guests for single choice

Our menu is designed to reflect the relaxed elegance of Far North Queensland while showcasing premium local seafood, tropical produce, and modern Australian cuisine



BYO CATERING

\$5 per person / hr

On Application

Non-Peak Season

Available for up to 70 pax

Shore Thing supplies use of galley, cutlery, plates, platters, standard condiments, serviettes.

MINIMUMS

Canapes – minimum 20 guests

Buffet – minimum 14 guests

Plated – minimum 10 guests

Minimum Spend \$1800 applies for onboard catering

IMPORTANT INFO

Onboard Catering Information:

All items on our catering menu can be customized to accommodate dietary requirements.

All prices are inclusive of GST and may vary based on menu availability.

Final menu selections and dietary requirements must be confirmed at least 14 working days prior to your charter. If selections are not confirmed within this timeframe, a set menu will be provided.

A chef is required for all onboard catering.

Please Note:

All alcoholic beverage packages must be purchased in conjunction with either an onboard catering package or an alternative substantial catering option.

Shore Thing provides a responsible service of alcohol. Beverage options and pricing are subject to availability and may change without notice.

Shore Thing may at times need to adjust menu items based on availability and seasonal produce. Pricing is subject to change due to inflation.



CHEF FEES

Canape events, 1 chef per 50 guests Buffet events, 1 chef per 40 guests
Plated events, 1 chef per 12 guests (alternative serve - 1 chef per 10 guests)
Stations, 1 chef per 30 guests

\$140 per hour / Chef

SERVICE CREW

1 service crew per 10 guests

\$115 per hour / Service Crew

PUBLIC HOLIDAY

A 25% surcharge applies to catering and beverage packages on Public Holidays & New Years Eve.

Double time applies to Chef and Service Crew on Public Holidays & New Years Eve.

