



SYDNEY HARBOUR SPECIALISTS

State of the Art



State of the Art is a stylish, classy and well presented vessel. This luxury boat prides itself in its clean and spacious layout. State of the Art is ideal for casual lunches and corporate outings on Sydney Harbour.

Specifications

- 65 foot motor launch
- Accommodates up to 45 passengers
 - Up to 20 for seated dining
- 3 deck levels
- Spacious rear deck with lounge seating
- Polished timber floorboards
- Air conditioning
- Sun bed on front deck
- 1 cabin with king bed

Special Features

- 32 inch flat screen television
- Quality sound system
- Plug-ins for PowerPoint presentation
- On board espresso machine
- WiFi

Rates

February - October

AU\$750.00 per hour (minimum 3 hours)

BYO: AU\$900.00 per hour (minimum 3 hours)

November, December, January

AU\$950.00 per hour (minimum 3 hours)

BYO: AU\$1100.00 per hour (minimum 3 hours)

Wait staff: AU\$300.00 per wait staff (4 hours)

AU\$75 per hour thereafter

1 required per 10 guests

Traveling / Wharf fees: AU\$50 per docking

Beverages

From AU\$15.00 per person per hour

Beer, red & white wine, soft drinks, juice

Upgrades available

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Updated 24/10/18



State of the Art – Menu

Catering provided by Boardwalk Catering

Minimum menu spend required of AU\$1500.00 or a chef charge of \$390.00 applies

Canapé Menu

Canapé menu 1

AU\$75 per person
suitable for a 3 hour event

6 Gold items, 2 Platinum items, 1 substantial item

Canapé menu 2

AU\$85 per person
suitable for a 4 hour event

6 Gold items, 2 Platinum items, 1 substantial item, 2 dessert items

Canapé menu 3

AU\$95 per person
suitable for a 4 hour event

6 Gold items, 3 Platinum items, 1 substantial item, 2 dessert items

Additional

Add an additional Gold item for \$6.60

Add an additional Platinum item for \$9.90

Add an additional Substantial item for \$13.00

Add an additional Dessert item for \$6.50 including GST



State of the Art – Menu

Canapé Menu

GOLD ITEMS

steamed chicken dim sim, sweet chilli & lime dressing (s)
vegetable frittata, slow roasted heirloom cherry tomato (v)
prawn, mango, chervil, vinaigrette, lime zest (s) (gf)
glazed pear, chive ricotta, brioche, aged balsamic (v)
freshly shucked market best oysters, Champagne vinaigrette (s)
slow roasted Berkshire pork belly, crackling, spiced apple jam (gf)
saffron & mozzarella arancini, chive aioli (v)
banana prawns, mayonnaise, popcorn, sesame (s) (gf)
portobello mushroom quiche, rosemary, aged parmesan (v)
crunchy panko chicken, confit garlic aioli, oregano salt
banana prawn skewers, ginger, soy, honey (s)
shaved beetroot, candied walnut, goats cheese, chervil (v) (gf)
vegetarian spring rolls, sweet soy dipping sauce, sliced shallots (v)
caramelised onion tartlet, whipped blue cheese, micro cress (v)

PLATINUM ITEMS

peking duck pancakes, sliced cucumber, spring onion
rosemary lamb skewers, spiced yoghurt (gf)
chicken & chorizo cocktail pies, Boardwalk tomato chutney
seared yellowfin tuna, wasabi aioli, sesame (s) (gf)
peeled market best prawn, smoked paprika mayonnaise (s)
salt & pepper calamari, lemon aioli (s)
63-degree beef tenderloin, ponzu dressing, shallots, lime zest (gf)
beer battered flathead goujons, tartare, lemon (s)
crispy chicken sliders, mixed leaf lettuce, brioche
Yellowtail Kingfish ceviche, ruby grapefruit (s)
Angus beef burger, Boardwalk chutney, pickles, charcoal slider



State of the Art – Menu

SUBSTANTIAL ITEMS

sous vide grain fed beef fillet, glass noodles, sliced vegetables (gf)
chicken & chorizo paella, heirloom tomatoes, fresh parsley (gf)
king prawns, tomato, avocado, pine nut & red onion salsa (s) (gf)
marinated lemongrass chicken, rice noodles, crispy shallots (gf)
chorizo, vine ripened tomato, basil, orecchiette, mozzarella
beer battered flathead, shoestring fries, lemon tartare sauce (s)
roasted lamb shoulder, quinoa, rocket, honey roast pumpkin (gf)

DESSERT ITEMS

mini apple crumble tartlet (v)
meringue nest, summer compote, freeze dried raspberries (v) (gf)
chocolate brownie, salted caramel (v)
milk chocolate & salted caramel tartlet, crystallised edible flowers (v)
watermelon, grape & strawberry brochettes (gf) (v) (vgn)
lemon curd tartlet, torched meringue (v)
bite size macaroons (v)
chocolate dipped mini summer gelato cones (v)

(s) seafood | (gf) gluten free | (v) vegetarian | (vgn) vegan



State of the Art - Menu

Buffet Menu

Maximum 20 guests

BUFFET MENU 1

\$105 per person

Includes fresh baked bread rolls and cream butter, gelato cones (dessert)
Select: 4 Gold items, 3 Platinum items

BUFFET MENU 2

\$125 per person

Includes fresh baked bread rolls and cream butter
Select: 3 Gold items, 3 Platinum items, 1 Diamond item, 2 Dessert item

Buffet menus include Sourdough bread rolls, Pepe Saya butter

Additional

Add an additional Gold item for \$14.00

Add an additional Platinum item for \$18.00

Add an additional Diamond item for \$26.50

Add an additional Dessert item for \$6.50 including GST



State of the Art – MENU

Buffet Menu

GOLD ITEMS

Tasmanian smoked salmon, red onion, capers, gherkins (s) (gf)
marinated baby squid salad, chorizo, fetta, spiced cous cous (s)
Local Sydney Rock Oysters, assorted seasonal dressings (2 oysters per person) (s)
market best prawns (Tiger or King), lemon wedges, Boardwalk signature cocktail sauce (3 prawns per person) (s) (gf)
Mesclun, avocado, cherry tomato, corn, marjoram (v) (vgn) (gf)
Slow roasted seasonal root vegetables, rosemary, garlic (v) (gf) (vgn)
cos lettuce, lardons, croutons, anchovy dressing (s)
charred corn, avocado, coriander, heirloom cherry tomato, wild rocket,
smoked paprika & lime (gf) (v)
blanched local beans, black sesame, winter citrus, pomegranate, chive vinaigrette (v) (gf) (vgn)
chat potato, honey mustard mayonnaise, spring onion (v) (gf)
Jamon Serrano, shaved fennel, citrus, aioli (gf)
broccolini, snowpeas, orange, chilli, toasted hazelnut dressing (v) (vgn) (gf)
kale, fresh herb & quinoa salad, cold pressed extra virgin olive oil, lemon vinaigrette (v)
heirloom cherry tomato, Persian fetta, sorrel cress (v) (gf)
local asparagus, shaved parmesan, crispy prosciutto, sweet balsamic (v) (gf)

PLATINUM ITEMS

Thyme marinated chicken thigh, confit garlic (gf)
crispy skin duck breast, pomegranate, toasted cauliflower (gf)
baked Tasmanian salmon, cauliflower puree (s) (gf)
pasture fed Berkshire pork fillet, spiced apple chutney (gf)
Sous vide, Portuguese style chicken breast (gf)
8 hour slow cooked lamb shoulder, chermoula (gf)
South Coast Blue Eye Trevalla, grape & pine nut salsa (s) (gf)
pan seared Gold Band snapper, pine nut pesto (s)
cooked Moreton bay bug, roasted garlic & chive aioli (s)



SYDNEY HARBOUR SPECIALISTS

State of the Art – MENU

DIAMOND ITEMS

Triston Island Lobster, chive & paprika butter (s)
Riverina lamb back-strap, tzatziki (gf)
sliced Riverina grain fed beef fillet, red wine jus (gf)

DESSERT ITEMS

mini sticky date puddings, caramel sauce (v)
mini meringue nest, cinnamon winter berry compote (v)
chocolate brownie, salted caramel (v)
milk chocolate tart, crème Chantilly, strawberry (v)
pineapple, watermelon & strawberry brochettes (gf) (v) (vgn)
lemon curd tartlet, torched meringue (v)
bite size macaroons (v)
chocolate dipped mini gelato cones (v)

(s) seafood | (gf) gluten free | (v) vegetarian | (vgn) vegan | (pr) premium item



State of the Art – MENU

Formal Dining Menus

FORMAL DINING 1 (2 COURSE)

\$110 per person

Includes fresh baked bread rolls and cream butter
entrée and main or main and dessert

FORMAL DINING 2 (3 COURSE)

\$145 per person

Includes fresh baked bread rolls and cream butter
entrée, main and dessert

INCLUDES

Sourdough bread rolls, Pepe Saya butter

ENTRÉE

baked forest mushroom tartlet, cauliflower puree, fresh herb oil (v)
Riverina lamb back-strap, charred leek, beetroot relish, macadamia crumb
duck breast, beetroot puree, golden beetroot, asparagus, sorrel (gf)
Canadian sea scallops, pea puree, jamon iberico, snow pea tendril (s) (gf)
Roasted Berkshire pork belly, black pepper caramel, grapefruit, fennel (gf)
Steamed, wild Blue Eye Trevalla, chervil oil, fennel, grape & pine nut salsa (s) (gf)
Koo Wee Rup asparagus, lemon ricotta, shaved pear, walnut, truffle oil (v) (gf)

MAIN COURSE

Cone Bay Barramundi, textures of beetroot, shaved fennel, pencil leek (s) (gf)
Riverina beef fillet, potato fondant, Dutch carrot, rosemary jus (gf)
pan roasted Tasmanian salmon fillet, cauliflower puree, puffed wild rice (s)
spiced free range chicken breast, saffron arancini, baby vegetables
roasted duck breast, potato fondant, asparagus, hazelnut jus (gf)
Berkshire pork cutlet, sweet potato puree, spiced apple relish, Dutch carrots (gf)
Hiramasa Kingfish, sumac, torched grapefruit, fennel, radish (s)
wild mushroom & porcini risotto, sage butter (v) (gf)



State of the Art – MENU

DESSERT

deconstructed pavlova, coulis, fruit, macerated berries (v) (gf)
stringy bark honey tart, caramelised pear, lemon mascapone (v)
milk chocolate tart, vanilla cream, strawberry, mint (v)
torched lemon meringue tartlet, shortbread crumble, vanilla ice-cream (v)
Vanilla crème brulee, macerated strawberries, pistachio praline (v) (gf)
selection of local Australian cheeses, lavosh, crackers & quince (v)

SIDES

\$15 (1 bowl per 4 people)

shoestring fries, sea salt (v)
mixed leaf salad, red wine dressing (gf) (v) (vgn)
Parisian mashed potato (gf) (v)
warm broccolini, Victorian butter, almonds (v) (gf)
roasted Dutch carrots, raisins, Persian fetta (v) (gf)



State of the Art – MENU

Platter Menu

One platter for every 10 – 12 guests
Delivery fee of \$50 applies
Minimum order of \$780 or fee of \$280 applies

CHEESE PLATTER

\$150.00 per platter

A selection of Australian cheeses, crackers, fruit paste and fresh fruit

DIPS PLATTER

\$95.00 per platter

A selection of dips served with crudités and crisp breads

ANTIPASTO PLATTER

\$120.00 per platter

Marinated olives, grilled seasonal vegetables, grilled Turkish bread

SANDWICH PLATTER

\$140.00 per platter

Assorted sandwich fillings on wholegrain, white bread and wraps

SEAFOOD PLATTER

POA Market fresh seafood – seafood is market dependent: Balmain bugs, king prawns, scallops,
Sydney rock oysters, baby octopus & lobster tail with various dressings and sauces

CHARCUTERIE PLATTER

\$150.00 per platter

Cured sliced meats including ham, salamis, jamon iberico, olives & grilled Turkish bread

PASTRIES PLATTER

\$120.00 per platter

Freshly baked assorted danish pastries, croissants and scrolls



SYDNEY HARBOUR SPECIALISTS

State of the Art – Beverages

TOWER Package

\$15.00 per person per hour

Tower Estate Moscato
Hope Estate Sav Blanc
Hope Estate Cab Merlot
Peroni Laggera
Hope Brewhouse Draught on Tap
Hope Brewhouse Pale Ale on Tap

CHANDON Package

\$22.50 per person per hour

Chandon S (first drink on arrival)
Chandon Brut
Chandon Brut Rose
Cape Mentelle Sem Sav Blanc
Domaine Chandon Chardonnay
Domaine Chandon Shiraz
Domaine Chandon Pinot Noir
Peroni Laggera
Hope Brewhouse Draught on Tap
Hope Brewhouse Pale Ale on Tap

VEUVE CLICQOUT Package

\$30.00 per person per hour

Veuve Clicquot Rose NV (first drink on arrival)
Veuve Clicquot Yellow Label
Cloudy Bay Sav Blanc
Cloudy Bay Chardonnay
Cloudy Bay Pinot Noir
Cape Mentelle Shiraz
Peroni Laggera
Hope Brewhouse Draught on Tap
Hope Brewhouse Pale Ale on Tap

Soft drinks, orange juice, still/sparkling water included