

## **MV Dreamtime**

With its sleek European luxury design Dreamtime is both stylish and functional. She has a luxurious and generous open plan saloon with all round visibility. The saloon spills out onto a gorgeous aft deck area which is protected by a retractable awning. The design includes an alfresco dining area, boarding platform with live bait tanks and plenty of storage space. Perfect for an executive meeting, escape, private function, wedding party or formal dining experience on the stunning Sydney Harbour

### **Vessel Hire**

Minimum 4 hours  
\$1000.00 per hour

**Guest Capacity:** 18 Max Passengers  
Cocktail Style up to 18 guests  
Casual Buffet up to 10 guests  
Table Dining up to 8 guests

## **Menus Pricing**

### **Canapés**

From \$121.00 per person

### **Buffet Menus**

From \$165.00 per person

### **Formal Dining**

From \$154.00 per person

### **Platters**

From \$130.00 per person

### **Bar Options**

Consumption Bar

Bar staff charges apply

Required Staff \$60.00 per staff per hour

01-10 guests / 1 Wait staff

11-18 guests / 2 Wait staff

### **Wharf Fees**

\$30.00 per berthing

20% public holiday surcharges apply

To prevent damage to the timber decks, please wear soft soled, non -marking deck shoes, or feel free to go barefoot.

## **Menu Pricing Cont.**

Canapé Menu Minimum spend \$1000

2 Hour Charter - \$121.00 per person

10 items including 2 substantial items

3 Hour Charter - \$143.00 per person

11 items including 3 substantial items

4 Hour Charter - \$165.00 per person

13 items including 3 substantial items

Additional items \$9 per person // Additional substantial items \$13 per person



## **DREAMTIME MENU**

### **Meat Selection**

- Beef tartare on toasted rounds
- Poached beef fillet bruschetta, horseradish cream and olive tapenade
- Grilled quail with pomegranate glaze
- Massaman beef pies with pickled tomato and mango chutney
- Master stock poached chicken rice paper rolls with kaffir lime dipping sauce
- Grilled lamb cutlets with mint sauce (\$1.50 extra per person)
- Peking duck pancakes with shallots and hoi sin sauces
- Pork and prawn dim sims with cilli soy
- Barbecued beef fillet with chimichurri sauce
- Lamb kofta with mint yoghurt
- Chicken, celery and pinenut finger sandwiches

### **Seafood Selection**

- Seared tuna with black pepper, coriander, sesame and avocado
- Confit salmon with capers and dill on rye crostini
- Seared salmon with horseradish creme and beetroot relish
- Grilled kimchee prawns with spiced mayo
- Tostada with crab and water chestnut
- Sea scallops with pickled grated daikon, ginger and radish salad
- Fresh prawns with citrus aioli
- Market best oysters with champagne and eschalot vinegar
- Prawn and kaffir lime beetle leaf with chilli jam
- Avocado and chive tart with smoked trout and salmon roe

### **Vegetarian Selection**

- Goats curd on rye with beetroot and fig relish
- Baked ricotta, lemon, thyme and zucchini tarts
- Confit tomato, onion and olive tapenade tart with parmesan flakes
- Gorgonzola and caramelised onion tart
- Vegetarian rice paper rolls with plum dipping sauce
- Flavoured salt crusted quail eggs
- Spoons  
(served on ceramic spoon)
- Pork, shitake and garlic chive dumpling with coriander and mint relish
- Pumpkin and leek tortellini with a sage and burnt butter sauce
- Ash goat's cheese, speck, hazelnut and watercress
- Roasted red onion, thyme, pinenut and goats cheese ravioli
- Szechuan tofu on plum dressing
- Steamed chicken, lemongrass and ginger wonton with chilli oil
- Tartare of ocean trout with finger lime and caviar dressing

### **Substantial items**

- Lamb kofta burger with pickled vegetables, hummus and paprika mayo
- Confit chicken
- quesadilla with sweet corn and tomato salsa
- Pork san choy bow



### **Selection of pizzas**

served on a large wooden board  
 Green chicken curry with jasmine rice and coriander salad (mild)  
 Teriyaki glazed salmon with sesame and daikon salad  
 Pan fried John Dory with  
 cauliflower puree and parsley butter  
 Herbed tuna with cucumber, peanut and kaffir lime salsa  
 Petit BLT's  
 Snapper and sweetcorn risotto with herb oil  
 Crispy pork belly steamed open buns with chilli and coriander  
 Beetroot cured cobia with horseradish mouselline  
 Sticky pork belly on jasmine rice with chilli and sprout salad  
 Kingfish fillet with tomato, braised capsicum and baby spinach  
 Sashimi kingfish with blood orange, fennel and baby cress  
 Petit cheese burger with gherkins on brioche bun

### **Sweet selection**

Vanilla pannacotta with coconut meringue  
 Lime curd tart with pomegranate  
 Lemon polenta, orange and almond cakes  
 Chocolate mousse tart with honeycomb and crumble  
 Chocolate pave, dulce de leche, passionfruit and almond  
 Chocolate mousse with caramel, candied hazelnuts and fresh fruit  
 Petit chocolate coated ice cream balls (any flavor)  
 Creme brûlée  
 Berry and/or lemon sorbet with fruit salsa

### **Dreamtime Buffet Menus**

Select 6 items \$165 per head  
 Additional items \$33 per head

### **Salads**

Crisp baby cos, radicchio and radish salad with buttermilk dressing  
 Spiced cauliflower salad with goat's curd  
 Baby spinach, pancetta, egg and cherry tomato salad  
 Blue cheese, pear, walnut, radicchio and witlof salad  
 Heirloom vegetable, jamon serrano and goats cheese salad  
 Bean, snow pea and hazelnut with orange zest dressing  
 Fried haloumi and beetroot salad with walnut dressing

### **Seafood**

Whole poached salmon with dill, caper and horseradish sauce  
 Cured ocean trout marinated in olive oil with shallot, tarragon, and rye crostini  
 King prawn, asparagus and baby cress salad with avocado cream  
 Seared scallops wrapped in speck with cauliflower puree, caper and raisin vinaigrette  
 Baby barramundi fillets with minted broad beans, peas and sauce viege  
 Market best oysters with champagne and shallot vinegar

### **Meat**



Roasted spatchcock with salsa verde  
 10 hour roasted beef brisket with onion jus and pomme puree  
 Roasted duck with maple roasted pear and potato gratin  
 Butterflied whole roasted chicken with petit pois and tarragon butter  
 Roasted rib eye of beef with béarnaise sauce  
 Ginger ale braised pork ribs with sesame and shallots

### Sides

Broccoli with lemon thyme crumbs  
 Cold pea and bean salad with mint and pomegranate  
 Seasonal salad leaves with balsamic dressing  
 Roast kiplers with chorizo, chilli and coriander  
 Roasted sweet potato salad with radicchio, lentils and feta  
 Roasted baby carrots with almonds and red onion

### Desserts

Peach and frangipane tart with hazelnut ice cream  
 Vanilla bean ice cream with crushed berries and meringue  
 Rhubarb creme brûlée  
 Vanilla pannacotta with orange caramel  
 Mint and melon salad with blood orange gelato  
 Fresh seasonal fruit platter  
 Cheese board containing a selection of imported and Australian cheeses  
 Dreamtime Lunch & Dinner Menus  
 Two courses \$154 per head  
 \$1100 minimum spend  
 Additional course \$44 per head  
 Includes two complimentary side dishes  
 Additional side dish \$11 per head

### Entrée

Heirloom vegetable, jamon serrano and goats cheese salad  
 Herb crusted tuna, horseradish and pickled baby vegetables  
 Beetroot cured  
 cobia with horseradish mouselline  
 Goats cheese and baby vegetable salad  
 Roasted scallops with confit leek puree, pipis, calamari and hazelnut oil  
 Confit duck, sautéed kipfler potatoes, lardons and endive  
 Crispy pork belly on pear puree with crackling, radish and parsley salad

### Main

Grain fed beef fillet on paris mash, heirloom carrots and porcini butter  
 Seared ocean trout with horseradish cream fraiche, asparagus and crustacean oil  
 Roasted veal fillet on potato puree with sage and caper butter  
 Pan seared sea bream, corn puree, cherry tomatoes, chorizo and olives  
 Chicken wrapped prosciutto with petit pois and herb butter  
 Mulloway fillet, fennel puree, verjuice and baby beetroot  
 Pan fried snapper fillets with sweetcorn risotto and herb oil  
 Roasted lamb backstrap with caponata

### Side dishes

Snake beans with chilli and garlic  
Pear, walnut and blue cheese salad  
Roasted sweet potato salad with radicchio, lentils and feta  
Roasted baby carrots with almonds and red onion  
Stir fried spinach with garlic  
Baby cos, radicchio and radish salad with buttermilk dressing

### Dessert

Roasted pear tart with pistachio crumble  
Mint and melon salad with blood orange gelato  
Rhubarb creme brûlée  
Chocolate marquise with vanilla cream  
Apple tarte tatin with vanilla bean ice cream  
Vanilla pannacotta with orange caramel

### Cheese platter

Selection of 3 imported and Australian cheeses, quince paste, seasonal fruit and lavosh  
Dreamtime BBQ & Platters Menu  
Select 8 Items \$130 per person  
Additional items \$20 per person

### Platters

Chilli tiger prawns with lemon aioli  
A selection of mini sliders  
French lamb cutlets with a salsa verde  
Chorizo sausage parcels with chilli jam  
Crispy pork belly bites with a spicy apple sauce  
Smoked trout, caper, horseradish cream on cristinni  
Peking duck pancakes with shallots and hoisin sauce  
Sesame crusted tuna with wasabi mayo and pickled ginger  
Market best oysters with a selection of dipping sauces  
Stuffed tempura zucchini flower with a spiced tomato sauce

Selection of mini tarts and quiches  
Vietnamese rice paper rolls - vegetarian  
Oven baked chickpea coriander and potato samosa  
Pulled pork quesadilla with an avocado salsa, sour cream in a hot sauce  
Honey soy and sesame chicken wings  
Chicken san choy bow lettuce cups  
BBQ scampi with garlic butter  
Poached salmon, pickled cucumber, dill mayo  
Cooked king prawns, dipping sauces  
Sirloin roast (carved)

### Salads

Coleslaw salad, mustard seed dressing  
Rocket, pear, parmesan  
Lamb salad, quinoa, baby beetroot, vine tomato, spinach, feta, pine nuts, goats cheese  
Shredded coconut  
chicken, green papaya, chilli, mint, bean sprouts, cashews  
New potatoes, chorizo, chives, corn, chipotle mayo



### **Sweet Temptation**

Selection of Australian and International cheeses  
 Selection of mini desserts  
 Mini panna cotta with raspberry  
 Mini lemon meringue  
 with basil jelly  
 Cointreau chocolate truffle

### **Savoury Temptation**

Selection of Australian and International cheeses platter  
 Healthy Temptation  
 Selection of fresh seasonal fruit platter  
 Dreamtime Beverage Consumption Bar

### **Red Wine**

Saltram Mamre Brook  
 Shiraz \$40 per bottle  
 Grant Burge Balthasar Shiraz \$45 per bottle  
 Penfolds Bin 128 Shiraz 2008\* \$65 per bottle  
 Wynns Black Label Cabernet Sauvignon \$40 per bottle  
 Penfolds Bin 407 Cabernet Sauvignon 2005\* \$65 per bottle  
 Mud House Central Otago Pinot Noir \$  
 40 per bottle  
 Nanny Goat Vineyard Pinot Noir\* \$55 per bottle

### **White Wine**

Pepper Tree Reserve Chardonnay \$50 per bottle  
 Petaluma Chardonnay\* \$60 per bottle  
 Craggy Range Te Muna Road Sauvignon Blanc \$50 per bottle  
 Cloudy Bay Sauvignon Blanc\* \$60 per bottle  
 Bay of Fires Pinot Gris\* \$50 per bottle

### **Sparkling Whites**

Petaluma Croser NV \$45 per bottle  
 Petaluma Croser Vintage \$55 per bottle

### **Champagne**

Moët & Chandon Brut Impérial\* \$60 per bottle  
 Louis Roederer Brut Premier\* \$80 per bottle  
 Bollinger Special Cuvée\* \$85  
 per bottle

### **Beers**

Crown Lager\* \$8 per bottle  
 James Boag's Premium Lager \$7 per bottle  
 James Boag's Premium Light \$7 per bottle  
 Pure Blonde Stubbies \$7 per bottle  
 Pure Blonde Premium Mid Stubbies \$7 per bottle  
 Corona Beer\* \$8 per bottle  
 Peroni Nastro  
 Azzurro\* \$8 per bottle  
 Spirits  
 All spirits \$12 per glass