



SUNSET

menu





SUNSET *menu*

Designed and executed by Gold Coast local culinary experts, Anchored Catering, our menu is designed to highlight fresh, local produce with mouthwatering flavor. From Shared Grazing Platters to Gourmet Canape Packages, our menu is designed to make each event extra memorable.

A note on dietaries and food allergies...

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for to the best of our ability. But the decision to consume a meal is the responsibility of the diner.

All Gold Coast orders incur a flat \$50 delivery fee

Payments are directly to Anchored Catering





SUNSET

DELUXE CATERING PACKAGE

HOT

\$129 PER PERSON (+ GST)

****CHEF REQUIRED ONBOARD – FEES BELOW****

ADDITIONAL \$400 FOR 4 HOUR CHARTERS

ADDITIONAL \$600 FOR 6 HOUR CHARTERS

*minimum 10 days notice required for this package

GRAZING BOARD (GFO)

On arrival

Selection of premium cheeses, cured meats, dips, olives, nuts, fruits, lavosh and crisp breads.

BEEF BRISKET TACOS (DF, GFO)

1 serve

Radish, pico de gallo, jalapeno, toasted tortilla

FIRE KISSED MOOLOOLABA TUNA (GF,DF)

1 serve

Fermented mandarin sauce, yuzu kosho, wakame salad, charcoal salt flakes, nasturtium.

PACIFIC FRESH OYSTERS (GF, DF)

2 serves

Fresh Pacific oysters served with lemon and chardonnay mignonette.

KARAAGE CHICKEN

1 serve

With kecap manis, gochujang sauce and fried shallots

SEARED WAGYU BEEF (GFO, DFO)

2 serves

Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake.

FRESH SCALLOP CEVICHE (GF,DF)

1 serve

Wildflower gin, mango, chilli, lemon, Spanish onion.

WAGYU BEEF SLIDERS (GFO)

1 serve

Gem lettuce, American cheddar, tomato relish on a soft brioche

FRENCH LAMB CUTLET (DF, GF)

1 serve

Frenched lamb cutlet served with chimichurri and rosemary

GF – Gluten Free | DF – Dairy Free | GFO – Gluten Free Optional | DFO – Dairy Free Optional | VEG – Vegetarian | VG – Vegan



SUNSET

DELUXE CATERING PACKAGE

COLD

\$129 PER PERSON (+ GST)

*No chef required

GRAZING BOARD (GFO)

On arrival

Selection of premium cheeses, cured meats, dips, olives, nuts, fruits, lavosh and crisp breads.

ROASTED CHICKEN SANDWHICH (GFO)

2 Serves

Chilli aioli, coleslaw, vintage cheddar on a soft brioche.

SUSHI PLATTER (GF)

On arrival

Assorted fresh sushi with vegetarian options.

PACIFIC FRESH OYSTERS (GF, DF)

1 serve

Fresh Pacific oysters served with lemon and chardonnay mignonette.

FIRE KISSED MOOLOOLABA TUNA (GF,DF)

1 serve

Fermented mandarin sauce, yuzu kosho, wakame salad, charcoal salt flakes, nasturtium.

SEARED WAGYU BEEF (GFO, DFO)

2 serves

Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake.

FRESH SCALLOP CEVICHE (GF,DF)

1 serve

Wildflower gin, mango, chilli, lemon, Spanish onion.

SAN DANIELLE PROSCIUTTO (GFO)

1 serve

With pesto, Fior di latte, rocket, cornichons, and semi-dried tomatoes on an Italian roll.

GF - Gluten Free | DF - Dairy Free | GFO - Gluten Free Optional | DFO - Dairy Free Optional | VEG - Vegetarian | VG - Vegan



SUNSET

PREMIUM CATERING PACKAGE

COLD

\$89 PER PERSON (+ GST)

*No chef required

MOOLOOLABA TUNA (GF, DF)

1 Serve

Fire kissed Mooloolaba Tuna, fermented mandarin sauce, yuzu kosho, wakame salad, charcoal salt flakes, nasturtium.

SEARED WAGYU BEEF (GFO, DFO)

2 Serves

Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake.

GOAT CHEESE TARLET (VEG, GF)

1 Serve

With rosemary, honey, cherry tomatoes, and fresh herbs on a buttery tartlet

SAN DANIELLE PROSCIUTTO (GFO)

1 Serve

With pesto, Fior di latte, rocket, cornichons, and semi-dried tomatoes on an Italian roll.

FRESH SCALLOP CEVICHE (GF,DF)

1 serve

Wildflower gin, mango, chilli, lemon, Spanish onion.

TITAN PRAWNS (GF, DF)

1 Serve

Yuzu pearls, cos lettuce, yuzu kosho mayo.

ROASTED CHICKEN SANDWHICH (GFO)

1 Serve

Pulled roasted chicken, green aioli, chives, vintage cheddar on a Japanese brioche.

GF - Gluten Free | DF - Dairy Free | GFO - Gluten Free Optional | DFO - Dairy Free Optional | VEG - Vegetarian | VG - Vegan



SUNSET

GOLD CATERING PACKAGE

COLD

\$69 PER PERSON (+ GST)

*No chef required

SEARED WAGYU BEEF (GFO, DFO)

1 Serve

Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake.

SPANISH CHORIZO SKEWER (GF)

1 Serve

With smoked provolone, semi-dried tomatoes, and basil.

SAN DANIELLE PROSCIUTTO (GFO)

1 Serve

With pesto, Fior di latte, rocket, cornichons, and semi-dried tomatoes on an Italian roll.

GOAT CHEESE TARLET (VEG, GF)

1 Serve

With rosemary, honey, cherry tomatoes, and fresh herbs on a buttery tartlet

TITAN PRAWNS (GF, DF)

1 Serve

Yuzu pearls, cos lettuce, yuzu kosho mayo.

GF - Gluten Free | DF - Dairy Free | GFO - Gluten Free Optional | DFO - Dairy Free Optional | VEG - Vegetarian | VG - Vegan



SUNSET

CHILDREN CATERING PACKAGE

\$29 PER PERSON (+ GST)

HAM & CHEESE SANDWICH

1 Serve

Smoked ham, swiss cheese, and tomato on a dinner roll.

SEASONAL FRUIT SKEWERS

2 Serves

A selection of fresh seasonal fruits with honey.

BLT SANDWICH

1 Serve

Triple smoked bacon, guacamole, gem lettuce, tomatoes and roasted garlic mayo.

GF - Gluten Free | DF - Dairy Free | GFO - Gluten Free Optional | DFO - Dairy Free Optional | VEG - Vegetarian | VG - Vegan



SUNSET

GRAZING & SEAFOOD PLATTERS

GRAZING BOARD (GFO)

\$149 (SERVES 8-10)

Marinated olives, fine cold meat cuts, smoked nuts, local cheeses, dips, crackers, fresh fruits, and pickled vegetables.

SUSHI PLATTER (GF)

\$169 (SERVES 8-10)

Assorted fresh sushi with vegetarian options.

VEGAN PLATTER (GF, DF, VG)

\$135 (SERVES 8-10)

Vegan dips, crudités, vegan cheese, seasonal fruits, and nuts with crackers.

FRESH OYSTERS (GF, DF)

\$55 (PER DOZEN)

Served with chardonnay mignonette and lemon cheeks.

TITAN PRAWNS (GF, DF)

\$119 (PER KG)

Served with lemon cheeks, baby lettuce and creamy cocktail sauce.

SHARED SEAFOOD PLATTER (GF, DF)

\$375 (SERVES 8-10)

Hokkaido scallops, Titan cooked prawns, fresh local fish sashimi, Moreton Bay Bugs, and Pacific oysters served with lemon and chardonnay mignonette.

GOURMET SANDWICH PLATTER (GFO)

\$159 (20 PC)

San Danielle Prosciutto, pesto, Fior dilatte, rocket, cornichons, semi-dried tomatoes on an Italian roll.

Byron bay fior di latte, aged balsamic, heirloom tomatoes, fresh basil on a Italian roll (VEG).

Triple smoked bacon, guacamole, gem lettuce, tomatoes, roasted garlic mayo (Can be GF).

Pulled roasted chicken with chilli aioli, coleslaw, vintage cheddar on soft brioche (Can be GF).

FRUIT PLATTER

\$125 (SERVES 8-10)

A gourmet selection of fresh seasonal fruit.

DESSERT PLATTER

\$129 (SERVES 8-10)

A selection of desserts from the chef

GF - Gluten Free | DF - Dairy Free | GFO - Gluten Free Optional | DFO - Dairy Free
Optional | VEG - Vegetarian | VG - Vegan