



Dining on the water

Luxe Attache can create a bespoke dining experience from the most casual shared plates to individually plated three course lunches and dinners. Our highly experienced team will create a special dining experience, tailored to your needs from an intimate lunch for two to a celebratory occasion amongst family or friends.

Sample menus

Entrées

Tuna Tataki with pickled cucumber, black sesame and wasabi mayonnaise GF
Seared scallops on cauliflower puree with burnt butter and shiso leaves GF
Sashimi Kingfish with Asian dressing and seasonal micro greens
King prawn stack on avocado mousse with chili oil and micro herbs GF
Sydney Rock Oysters with finger lime dressing GF DF
Chicken salad with avocado, rocket, pea sprouts and pomegranate dressing GF
Mixed forest mushroom tart with Mascarpone & micro greens V
Zucchini and roasted garlic frittata with sour cream and chives GF I V
Pepper crusted eye fillet slices on pearl couscous with mint, parsley and chili DF

Mains

Polenta crumbed snapper with new potatoes, butter lettuce and vinaigrette.
Pan seared Toothfish on sweetcorn puree and fresh micro greens GF
Herb crusted lamb backstrap with Salsa Verde GF
Sous vide grass-fed eye fillet with new potatoes and cognac sauce GF
Sous Vide Chicken with sweet potato and a miso caramel GF
King Prawn linguini with parsley, chili, roasted garlic and rocket
Kingfish on a bed of white and green asparagus with basil oil drizzle
Roasted tomato & buffalo mozzarella tortellini, smoky eggplant sauce with parmesan crisp
Mixed mushroom frittata with aged parmesan and a rocket heirloom tomato salad V

Desserts

Red wine poached pear with vanilla bean ice-cream GF
French Lemon tart
Fresh Raspberry tart with creme patisierre
Flourless chocolate cake with vanilla bean ice-cream GF
Mini pavlova with King Island cream and fresh berries GF
Selection of cheeses GF wafers available
Seasonal fruit plate

Sides

Mixed leaves with vinaigrette GF
Bread rolls with Pepe Saya butter

Canapés

Our Canape Menu can be an afternoon long roving affair, negating the need for a formal sit down meal.

Poached lobster & black caviar tartlet with citrus cream
Guacamole cones with fresh micro coriander V
Sashimi tuna and watermelon cones with fresh mint and Japanese mayo
Blue swimmer crab tartlet with Japanese dressing
Heirloom tomatoes with buffalo mozzarella tartlet| V
Natural Sydney rock oysters with a citrus dressing DF | G
Forest mushrooms, leek & Gruyere tartlet V
Caramelised onion, mascarpone tartlet with truffle oil V
Seared scallops on truffle cauliflower puree GF
Wagu beef fillet slices with Shiraz jam on sourdough crostini
Zucchini mini frittata with sour cream and chives V GF
Kingfish ceviche on rice crisp with micro coriander GF
King prawn on spicy avocado mousse with rice noodle crisp served spoons GF
Chicken, zucchini, pea, and fresh mint tartlet with yogurt dressing
King Prawns with creamy chipotle dipping sauce GF
Raspberry Tartlets
Lemon meringue tartlets
Brownies
Velvet cupcakes

Platters available for drop off

Fresh King Prawns served with three dipping sauces and fresh lemons
Sydney rock oysters with citrus dressing and fresh lemons
Sashimi platter with a mix of Salmon, Tuna and Kingfish with soy and wasabi
Premium sashimi option with Tooth fish, abalone, Tuna belly, scallop & King Salmon
Seafood platter with King prawns, Morton bay bugs & Sydney rock oysters
Poached Lobsters halved and served with lemon and seafood aioli
Selection of cheeses with variety of nuts and dried fruit
Seasonal fruit platter

Salad platters

Rocket, pear & parmesan with Balsamic dressing GF
Roasted butternut pumpkin with Moroccan spices, yogurt, pomegranate & toasted seeds
Butter lettuce with fresh buffalo mozzarella and lemon olive oil dressing GF
Burrata with heirloom tomatoes and basil leaves GF
Mixed leaves with a vinaigrette GF

Sample Menu - Formal lunch

Canapes

Poached lobster & black caviar tartlet with citrus cream
Zucchini mini frittata with sour cream and chives V GF

Entree

King prawn stack on avocado mousse with chilli oil and micro herbs GF

Main

Pan seared Patagonian Toothfish on sweetcorn puree and fresh micro herbs GF

Sides

Mixed Leaves with a vinaigrette

Dessert

Red wine poached pear with vanilla bean ice-cream

Sample Formal dinner

Canapes

Natural Sydney rock oysters with a citrus dressing DF | G
Wagu beef fillet slices with Shiraz jam on sourdough crostini

Entree

Seared scallops on cauliflower puree with burnt butter and shiso leaves GF

Main

Herb crusted lamb backstrap with Salsa Verde GF

Sides

Mixed leaves with vinaigrette GF

Bread rolls with Pepe Saya butter

Dessert

Fresh Raspberry tart with creme pâtissier