



BOAT SHOW CATERING

PRE-ORDERS BY 18TH JULY 2024



All orders must be pre-ordered by 18.07.2024 & be prepaid in full. Food will be delivered on the specified day & time.

CONTACT BELINDA

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DRINKS MENU

BEERS

	CASE
Corona	65
Carlton Dry	60
Great Northern Mid Super Crisp	65
4 Pines Pale Ale	75
Asahi	65
Bulmers Cider	70
Peroni 0%	55

SOFT DRINKS

	10 PK
Coca Cola Can 375ml	20
Coca Cola No Sugar Can 375ml	20
Sprite Can 375ml	20
	SINGLE
Indian Tonic 300ml 4 pack	10
Bottled Still Water 350ml	10
San Pellegrino 750ml	8

SPIRITS

	SINGLE
Smirnoff Red 1125ml	80
Bacardi 1000ml	75
Gordons Gin 1000ml	75
George Dickell Bourbon 1000ml	75
Espolon Reposado Tequila 700ml	90
J & B Rare Scotch 700ml	60
Bundaberg Rum 1125ml	75

BAGS OF ICE

We can deliver bags of ice for 7 each.

MUST BE 18 YEARS OR OLDER. ID MUST BE SHOWN AT TIME OF DELIVERY.

WE PRACTICE RESPONSIBLE SERVICE AND CONSUMPTION OF ALCOHOL AT ALL TIMES.

WINE LIST



SPARKLING

Zilzie BTW Sparkling NV Murray Darling, Vic	53
Farina Prosecco DOC Veneto, It	62
Chandon Brut NV Yarra Valley, Vic	68
Chandon Brut Rosé NV Yarra Valley, Vic	68
Moët & Chandon Brut Imperial NV Épernay, Fr	99
Moët & Chandon Brut Imperial NV Magnum Épernay, Fr	210
Veuve Clicquot Yellow Label Brut NV Reims, Fr	140
Veuve Clicquot Yellow Label Brut NV Magnum Reims, Fr	280

WHITE

Zilzie BTW Sauvignon Blanc Murray Darling, Vic	53
Soho Sauvignon Blanc Marlborough, NZ	61
Leewin Estate Art Series Sauvignon Blanc Margaret River, WA	80
Le Pezze Pinot Grigio Veneto, It	58
Emmalene Pinot Gris Adelaide Hills, SA	60
Saddleback Pinot Gris Central Otago, NZ (vegan)	67
Mr Riggs Cold Chalk Chardonnay Adelaide Hills, SA	70
Rocky Road McHenry Hohnen Chardonnay Margaret River, WA	64
Joseph Faiveley Bourgogne Chardonnay Burgundy, Fr	80
Corduroy Riesling Watervale, SA	61
Zilzie BTW Moscato Murray Darling, Vic	53

ROSÉ

Minuty M Rosé Côtes de Provence, Fr	70
Été d' Elodie Rosé Provence, Fr	61
Whispering Angel Rosé Côtes de Provence, Fr	80

RED

Zilzie BTW Cabernet Merlot Murray Darling, Vic	53
Wangolina Shiraz Cabernet Limestone Coast, SA	58
Tumblong Hills Shiraz Gundagai, NSW	63
Torbreck 'Woodcutters' Shiraz Barossa Valley, SA	70
De' Vasari Chianti DOCG Sangiovese Chianti, It (organic, biodynamic)	64
Saddleback Pinot Noir Central Otago, NZ (vegan)	78
Alkimi "Upper Yarra Valley" Pinot Noir Yarra Valley, Vic	75
Torbreck 'The Steading' Grenache Shiraz Mataro Barossa Valley, SA	85
Domaine de la Vielle Julienne Grenache Blend Côtes du Rhône, Fr	67
Terrazas de los Andres Reserva Malbec Mendoza, Arg	68
Parker Estate Cool Climate Cabernet Sauvignon Coonawarra, SA	63

NON ALCOHOLIC WINES

List available on request.

CANAPÉ PLATTERS

COLD CANAPÉS

Peking Duck Crepes (DF/H) \$120 (30 pieces)

Vegetarian Vietnamese Rice Paper Rolls (V/VG/DF/H) \$120 (30 pieces)

Prawn Vietnamese Rice Paper Rolls (DF/H) \$120 (30 pieces)

Duck Vietnamese Rice Paper Rolls (DF/H) \$120 (30 pieces)

Shucked Sydney Rock Appellation Oysters (GF) \$65 per dozen
served with fresh lemon mignonette vinaigrette

Freshly Peeled chilled Prawns (GF) \$100 (8 - 10 people)
served with fresh lemon & marie rose sauce

Assorted Sashimi (GF) \$160 (8 -10 people)

Chefs selection of sashimi of the day

Alaskan King Crab Tartlet (H) \$150 (40 pieces)

Prawn Skewers w Wild Lime and Ginger (DF/H)) \$150 (30 pieces)

Antipasto Plate (V) \$120 (8 - 10 people)

stuffed peppers, marinated artichokes, pickles, marinated
olives, daily cheese, hummus, pinot paste & crisp bread
add prosciutto (15) add spicy salami (15) add bresaola (15)

Vegan Antipasti Platter (V/VG) \$100 (8 - 10 people)

Roasted peppers, artichoke, hummus dip, cashew milk brie, pinot
paste, walnuts, muscatel, lavosh & rice crackers

Cheese Platter V \$108 (8 - 12 people)

three gourmet pieces of cheese, pinot paste, fresh honeycomb, dried
fruits & crackers

Box of Shoestring Fries \$11

w aioli

HOT CANAPÉS

Asian Vegetable Spring Rolls (V/VG/H) \$100 (30 pieces)

Peking Duck Spring Rolls (DF/H) \$120 (30 pieces)

Lobster Springrolls (DF/H) \$150 (30 pieces)

Chicken Jalapeno & Coriander Empanada (V/H) \$120 (30 pieces)

Braised Lamb Empanada (DF/H) \$120 (30 pieces)

Sweet Potato, Manchego & Corn Empanada (V/H) \$120 (30 pieces)

Zucchini & Haloumi Fritter (VG) \$120 (30 pieces)

Chicken & Leek Pie (H) \$120 (30 pieces)

Barramundi Fish Pie (H) \$130 (40 pieces)

Caramelised Onion & Goats Cheese Quiche (V/H) \$120 (30 pieces)

Traditional Quiche Lorraine w Leek (H) \$120 (30 pieces)

Spinach & Ricotta Tart (GF/V) \$120 (30 pieces)

Aussie Beef Sausage Roll (H) \$120 (30 pieces)

Lamb & Harissa Sausage Roll (H) \$120 (30 pieces)

Pumpkin & Lentil Sausage Roll (V/H/DF) \$130 (50 pieces)

Traditional Vegetable Samosa (V/VG/DF) \$120 (30 pieces)

Laksa Chicken Curry Puff (H/DF) \$130 (40 pieces)

Traditional Vegetable Samosa (V/VG/DF) \$130 (40 pieces)

Beef Ragu Calzone (DF/H) \$150 (50 pieces)

Tandoori Chicken Skewers (GF/H) \$120 (30 pieces)

Lamb Souvlaki Skewers (GF/DF/H) \$120 (30 pieces)

Truffled Mushroom & Parmesan Arancini (V/H) \$150 (30 pieces)

Pumpkin & Ricotta Arancini (V/H) \$120 (30 pieces)

Salmon Fishcake (H) \$140 (50 pieces)

DIETARY: GF = Gluten Free, V = Vegetarian, VG = Vegan available on request, DF = Dairy Free, H = Halal

Whilst we endeavor to cater to most dietary requirements, please be aware that we can not 100% guarantee that our products do not contain traces of gluten, nuts, shellfish, or other allergens. Please make us aware at the time of canapé selection if you have any specific dietary requirements.

SUBSTANTIAL CANAPÉS

MINIMUM ORDER OF 20 PIECES PER ITEM

- Beef Burger Slider w cheese (H) \$10
- Beef Brisket Slider w coleslaw (H) \$10
- Southern-Fried Chicken Slider (H) \$10
- Kale, Onion & Chickpea Slider (V/H) \$10
- Lamb Slider w tzatziki (DF/H) \$10
- Barramundi & Potato Slider (DF/H) \$10
- Thai Vegetable Curry Puff (DF/V/H) \$10
- Mini Prawn Roll w lettuce & rose sauce \$10

Hot boxes

- Salt & Pepper Squid & Chips \$10
- Fish & Chips (H) \$10
- Roasted Vegetable Penne (V/H) \$10
- Baked Mac & Cheese w truffle oil (V/H) \$10
- Butter Chicken w jasmine rice (H) \$10
- Vegetable Con Carne w rice (V/H) \$10
- Beef Rendang w cumin rice (H) \$10

Chilled boxes

- Grilled Haloumi Salad (GF/V) \$10
- Salmon Poke Bowl (GF/H) \$10
 - w ginger dressing
- Thai Salad (GF/H) \$10
 - *w choice of:*
 - Tofu (V)
 - Salmon
 - Pork Belly

WRAPS & ROLLS

Wagyu Pastrami MB9 Roll w mustard, sauerkraut & swiss cheese

- 9 rolls \$135 18 rolls \$250

Buffalo Mozzarella Roll w heirloom tomatoes & basil pesto (V)

- 9 rolls \$90 18 rolls \$180

Tiger Prawn Roll w spicy marie rose & lettuce

- 9 rolls \$90 18 rolls \$180

Prosciutto Roll w basil pesto, mozzarella & rocket

- 9 rolls \$99 18 rolls \$198

Chicken Schnitzel Roll w tomato, lettuce & garlic aioli

- 9 rolls \$99 18 rolls \$198

WRAPS & ROLLS

Roasted Seasonal Vegetable Wrap w dijon, rocket, caramelised onion & mozzarella cheese (V)

- 9 rolls \$90 18 rolls \$180

Pesto Chicken Wrap w thai basil pesto, sous vide chicken, spinach, sundried tomato & aioli

- 9 rolls \$135 18 rolls \$250

PIZZA

All pizzas are 12 inches with 8 slices each

Garlic Pizza (V) \$16

Margherita (V) \$25

Buffalo mozzarella, cherry tomatoes, fresh basil

Gamberone \$27

Marinated prawns, garlic, chilli oil, tomato, buffalo mozzarella & rocket

Capricciosa \$26

Tomato, ham, mushroom, artichoke, garlic, olive, & buffalo mozzarella

Prosciutto e Rucola \$27

Prosciutto, tomato, buffalo mozzarella, rocket & parmesan

Diavola \$27

Spicy pepperoni, parmesan, buffalo mozzarella, chilli oil

Duck \$27

Smoked duck, mushrooms, buffalo mozzarella, shallots, hoisin sauce and chilli oil, served with cucumber ribbon

Lamb \$26

Pine nuts, spiced mince lamb, chilli, zucchini & buffalo mozzarella

BBQ Chicken \$26

Onion, mushrooms, capsicum, buffalo mozzarella & bbq sauce

Potato (V) \$24

Confit garlic, rosemary & buffalo mozzarella

Vegan Pizza \$27 (V/VG)

Mixed vegetables w vegan cheese

All pizzas are available with Gluten Free 9" Bases for an extra \$5

CREW FOOD

Menu sized meals to keep the crew fueled for the big days.

SALADS

HELM CAESAR SALAD \$22

w cos, broccolini, crispy pancetta, parmesan, egg & croutons
+ poached chicken (GF) (8) + falafel (V) (8)

THAI SALAD (GF) \$24

choice of crispy pork belly or crispy barramundi w baby cos, bean shoots, cashew, thai basil, chilli, coriander & nahm jim dressing

GRILLED HALLOUMI SALAD (V/GF) \$24

w grilled zucchini, tomato, cucumber, spanish onion, spinach, rocket, mint, pinenuts & a vinaigrette dressing + falafel (V) (8)
+ poached chicken (GF) (8), + crispy pancetta (5)

SALMON POKE BOWL (GF) \$26

w wakame, radish, kale, edamame beans, cucumber, jasmine rice, lotus root, chilli & a ginger & soy dressing

BURGER

CLASSIC BEEF BURGER & CHIPS \$27

w cheese, lettuce, tomato, pickles, burger sauce
+ extra beef patty (5) + extra cheese (3)
+ pancetta (3) + GF bun (GF) (3)

BEYOND BURGER & CHIPS (DF/V/VE) \$26

plant-based patty w vegan cheese, lettuce, tomato, pickles & vegan mayo + GF bun (GF) (3)

SOUTHERN-FRIED CHICKEN BURGER & CHIPS \$26

southern-fried chicken w cheese, lettuce, sambal mayo & jalapeños
+ extra chicken piece (5) + extra cheese (3)
+ pancetta (3) + GF bun (GF) (2)

STEAK SANDWICH & SHOESTRING FRIES 28

150gm minute steak w swiss cheese, chilli pesto & caramelised onions on white bread + GF bun (GF) (3)

PIZZA

GARLIC PIZZA (V) \$16

MARGHERITA (V) \$25

Buffalo mozzarella, cherry tomatoes, fresh basil

GAMBERONE \$27

Marinated prawns, garlic, chilli oil, tomato, buffalo mozzarella & rocket

CAPRICCIOSA \$26

Tomato, ham, mushroom, artichoke, garlic, olive, & buffalo mozzarella

PROSCIUTTO E RUCOLA \$27

Prosciutto, tomato, buffalo mozzarella, rocket & parmesan

DIAVOLA \$27

Spicy pepperoni, parmesan, buffalo mozzarella, chilli oil

DUCK \$27

Smoked duck, mushrooms, buffalo mozzarella, shallots, hoisin sauce and chilli oil, served with cucumber ribbon

LAMB \$26

Pine nuts, spiced mince lamb, chilli, zucchini & buffalo mozzarella

BBQ CHICKEN \$26

Onion, mushrooms, capsicum, buffalo mozzarella & bbq sauce

POTATO (V) \$24

Confit garlic, rosemary & buffalo mozzarella

VEGAN PIZZA \$27 (V/VG)

Mixed vegetables w vegan cheese

All pizzas are available with Gluten Free 9" Bases for an extra \$5