

CATERING MENU

CANAPES

Minimum spends:
\$660 Monday to Friday
\$825 Saturday
\$1100 Sunday

V = Vegetarian / VE = Vegan / GF = Gluten Free / D = Dairy

Choice of 5 \$45pp (1 substantial & 4 standard) Choice of 7 \$55pp (2 substantial, 4 standard, 1 dessert) Choice of 9 \$65pp (2 substantial, 5 standard, 2 dessert)

STANDARD COLD CANAPES

Vegetarian

Tartlet of eggplant caponata, goat cheese and toasted macadamia (V)

Frittata of baby spinach, ricotta and asparagus (V)

Basil, Boconcini and Tomato Skewers (V)

Crunchy vegetable & sriracha tofu rice paper roll w/ peanut sauce (VE, D, GF)

Vietnamese rice paper roll of avocado, pomelo, mint w/ nuoc cham (V & GF)

Seafood

King Prawn & lychee rice paper roll, soy mirin dipping

Peeled King Prawns with Saffron Aoi (DF, GF)

Smoked Salmon Bellini, Avocado mousse and dill

San choy bau of king prawn, crisp noodle and water chestnut

Sydney Rock Oysters with lemon

Meat

Chicken Rice paper roll with chinese cabbage, mint, coriander

Peking duck pancake, shallot, hoisin and cucumber

Chicken and water chestnut san choy bau

SUBSTANTIAL CANAPES

Cold Canapes

Poached prawn, cocktail sauce, crisp lettuce on a brioche long roll

Poke bowl of black rice, seared salmon, avocado and yuzu mayo

Seared japanese beef carpaccio, snow pea, organic soba noodle salad and
black sesame dressing

DESSERT CANAPES

Chocolate brownies

Assorted Petite fours tarts

Petite Portuguese Tarts

Petite cupcakes, assorted flavours

CHEF CANAPE MENU

(PREPARED BY CHEF ON BOARD)

Minimum spend \$1540

V = Vegetarian / VE = Vegan / GF = Gluten Free / D = Dairy

Choice of 5 \$70pp (1 substantial & 4 standard) Choice of 7 \$80pp (2 substantial, 4 standard, 1 dessert) Choice of 9 \$90pp (2 substantial, 5 standard, 2 dessert)

STANDARD COLD CANAPES (CHEF)

Vegetarian

Parmesan wafer w/ pear, gorgonzola, organic honey and hazelnut (V)

Tartlet of green olive, vine leaf, artichoke and pecorino cheese (V)

Ancient grain nori roll, black fungus salad, crispy noodles (V, GF)

Glazed kingfish sashimi, toasted sesame and yuzu dressing (GF)

Seafood

Lemon Prawn Skewers

Salmon Tostada, with avocado, chipotle mayo and sesame (GF / DF)

Barramundi Spring Rolls (DF)

Oysters with Pink Ginger and Soba Noodles (DF)

Oysters with Red Wine Vinaigrette (GF / DF)

Oysters with Mojito Dressing (GF / DF)

Meat

Pulled pork burrito, guacamole, roast corn and chilli beans

Peking duck pancake, shallot, hoisin sauce

Wagyu beef tataki, horseradish & shisho cress

Tea smoked Duck Miang on Betel leaf, with Shredded coconut, and

Finger lime (DF / GF)

Satay Chicken Skewers (DF)

Handcrafted Lamb and Vegetable pies

Handcrafted Braised Beef Cheek pies

Pork and Bok Choy Dumplings with Chilli sambal and Black Vinegar dressing

SUBSTANTIAL CANAPES (CHEF)

Cold Canapes

Poached prawn, cocktail sauce, crisp lettuce on a brioche long roll

Poke bowl of black rice, seared salmon, avocado and yuzu mayo

Seared japanese beef carpaccio, snow pea, organic soba noodle salad and black sesame dressing

DESSERT CANAPES

Bite sized pavlova w/ kiwi, passionfruit lemon curd (GF)

Belgian chocolate mousse with Honeycomb

Assorted Petite fours

Petite Portuguese Tarts

Petite cupcakes, assorted flavours

Mini gelato cones, assorted flavours

PLATTERS

COLD SEAFOOD PLATTER (MIN 15 PAX)

\$75 per person, Minimum 48 hours notice

Cooked Balmain Bug (1)
Large Cooked Prawn (2)
Japanese spiced Seared Salmon (60gram)
Marinated Octopus Salad with Potato, Olive, Capers & Tomato
Taramasalata dip with Olive oil Croutons
Tarte and Cocktail sauce, Lemon Wedge

CHEESE PLATTER (MIN 5 PERSON)

\$17.90 per person

A variety of Blue vein, Mature cheddar, Black Pepper cheddar, Blueberry cheese & Chilli Lime cheese served w/ Lavosh, Dried Fruits, Fresh Fruits, Nuts & Fig paste

MEZZE PLATTER (MIN 5 PERSON)

\$17.90 per person

Hummus and Baba Ghanoush, complimented with Morcon spicy Picante Salami, Pork Neck, Chorizo, Dolmades, Pesto Feta Cheese, Kalamata Olives, Sun dried Tomatoes and Pita Bread

FRUIT PLATTER (MIN 5 PERSON)

\$12.50 per person

A selection of seasonal fruits