



MORPHEUS MENUS

(subject to change and availability)

Buffet

Spinnaker

(Non-seafood)

\$110 per person

Canapés

Chef's selection of 2 canapés

Main

Whole double smoked leg ham, carved from the bone and served with mustard selection

Beef sirloin served with béarnaise

Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles

Wild mushroom, spinach and lemon risotto

Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

To Finish

A selection of individual gourmet desserts with coffee and assorted teas



Port Jackson
(Seafood)

\$150 per person

Canapés

Chef's selection of 3 canapés

Main

Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce

Whole double smoked leg ham, carved from the bone and served with mustard selection

Beef sirloin served with béarnaise

Green lip mussels with angel hair in chef's own tomato and white wine sauce

Sides of smoked salmon with capers, Spanish

onion and lemon dill dressing

Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

To Finish

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh



Quayside

(Premium Seafood)

\$180 per person

Canapés

Mediterranean vegetable tarts with Greek feta

Assorted sushi and sashimi

Smoked salmon tartlets

Main

Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce

Lamb racks roasted in maple and rosemary

630g lobster with tarragon butter and lemon

Chicken breast fillet with asparagus and seeded mustard cream sauce

Sides of Tasmanian smoked salmon with capers and dill mayonnaise

Wild mushroom, spinach and lemon risotto

Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

To Finish

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh



A La Carte Menu

\$130 per person

Entree

Please choose one item

Seafood antipasto plate of king prawns, smoked salmon and pacific oysters

Thai beef salad with coriander and bean shoots

Honey peppered prawns with mustard rocket

Assorted sushi and sashimi

Antipasto plate of cured meats, sundried tomatoes and mixed olives

Deconstructed bruschetta with tomato and basil and a balsamic dipping sauce coffee and assorted teas

Main

Please choose two items

These will be served alternately

ALL MAINS SERVED WITH A SELECTION OF SEASONAL
VEGETABLES AND FRESH BREADS.

Green lip mussels with angel hair in a fresh tomato, white wine and herb sauce

Roast beef fillet on potato mash

Salmon fillets with a lemon and dill dressing served on smashed potatoes

Marinated spatchcock on vegetable ratatouille

Herb crusted lamb rack on tomato couscous

Chicken breast fillet in a seeded mustard cream sauce with hand cut potatoes and asparagus

To Finish

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh



Cocktail menu

\$55 Chef's canapé menu:

BBQ Chicken skewers marinated in satay sauce
Mini spring rolls with sweet chili
Cajun spiced calamari with lime and chili aioli
Tandoori chicken pizzette with cucumber and mint
yogurt
Assorted sushi and sashimi
Mini bacon, spinach and smoked salmon quiches
Breaded chicken pieces with garlic aioli
Lentil and vegetable cocktail samosas with mango
chutney
Tomato and basil bruschetta

BUILD YOUR OWN MENU

We recommend 3-4 selections for each hour of cruising.

\$5 per item, per guest

Mini spring rolls with sweet chili
Steamed prawn and ginger wontons
Steamed chicken and lemongrass wontons
Lentil and vegetable cocktail samosas with mango chutney
Roma tomato salsa tart with baby bocconcini
Thai style vegetarian curry puffs
Thai fish cakes with sweet chilli
BBQ spicy beef chipolatas
Assorted petite pies
Tomato and basil bruschetta

\$6 per item, per guest

Caramelised onion and parmesan tarts
Thai green chicken curry puffs with sweet chutney
Mini bacon, spinach and smoked salmon quiches
Tandoori chicken pizzette with cucumber and mint yogurt



Mini tart cases with smoked salmon, avocado and crème fraiche

Chicken skewers with lemongrass dipping sauce

Mediterranean vegetable tarts with Greek feta

Mexican enchilada bites with guacamole sauce

Cajun spiced calamari with lime and chili aioli

Lamb kofta meatballs with yogurt dressing

Beef skewers with beetroot dipping sauce

Individual Lemon chicken risotto

Breaded chicken pieces with Garlic aioli

\$7 per item, per guest

Assorted sushi and sashimi

BBQ octopus in Asian spices

Smoked salmon and avocado pillows with fresh dill

Salmon skewers marinated in lemongrass and basil

Thai beef salad served with coriander and bean shoots

Bamboo skewered prawns with lemongrass and lime leaves

Peking wraps with cucumber, shallots and hoisin sauce

Seared scallops served in spoon with butter & herb sauce

Freshly shucked rock oysters with lemon & lime wedges

Tempura Prawns with sweet chili mayonnaise

Fish and chips served in mini tucker boxes