

# 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