

CATERING MENU

CANAPES

Minimum 15 pax Canapes

Saturday Minimum: \$695

Sunday Minimum: \$950

Choice of 5 (1 x substantial & 4 standard) \$46.50pp

Canapes choice of 7 (2 x substantial, 4 standard, 1 dessert) \$57pp

Canapes choice of 9 (2 substantial, 5 standard, 2 dessert) \$68pp

STANDARD CANAPES

COLD

Artisan Sourdough Crostini, Tuscan White Bean, Asparagus and Gremolata (V, VE, GF)

Tartlet of Green Olive, Vine Leaf, and Pecorino Cheese (V)

Peking Duck Pancake, Shallot, Hoi Sin, and Cucumber (DF)

Polenta, Olive Tapenade and Blistered Cherry Tomato (V, VE, GF, DF)

Peeled & Cooked King Prawns with Saffron Aioli (GF, DF)

Smoked Salmon Bellini, Avocado Mousse, Dill King Prawn and Lychee Rice Paper Roll with
Lime Nam Jim (GF, DF)

Confit Ocean Trout Bruschetta with Fennel and Dill Salad (DF)

Chicken Waldorf Finger Sandwich (DF)

HOT

BBQ Vegetable Puff with Plum Sauce (V, VE, GF)

Spinach Quiche (V)

Chicken and Tarragon Filo

Moroccan Fried Cauliflower with Minted Yoghurt (V, VE, GF)

Handcrafted Lamb and Vegetable Pie with Tomato Relish

Handcrafted Slow Braised Beef Cheek Pie with Tomato Relish

Handcrafted Chicken and Leek Pie with Tomato Relish

Pork and Fennel Sausage Rolls

SUBSTANTIAL CANAPES

COLD

Poached Prawn, Cocktail Sauce, Crisp Lettuce on a Brioche Long Roll *

Poke Bowl of Black Rice, Seared Salmon, Avocado and Yuzu Mayo *

*additional \$6.00 surcharge per person

HOT

Cheeseburger, Caramelized Onion and Chilli Jam

Grilled Chicken Slider, Avocado and Lemon Herb Mayo

DESSERT

Assorted Brownie Bites

Assorted Cupcakes

Fruit Skewers

CHEF CANAPE MENU

(PREPARED BY A CHEF ON BOARD)

Choice of 5 (1 x substantial & 4 standard) \$72pp

Canapes choice of 7 (2 x substantial, 4 standard, 1 dessert) \$82pp

Canapes choice of 9 (2 substantial, 5 standard, 2 dessert) \$92pp

STANDARD CANAPES (CHEF)

COLD

Artisan Sourdough Crostini, Tuscan White Bean, Asparagus and Gremolata (V, VE, GF)

Gorgonzola Cream Lavosh, Brandied Pear, Walnut and Honey (V)

Tartlet of Eggplant Caponata, Toasted Macadamia & Goats Cheese (V)

Smoked Salmon, Dill, Tarragon Mustard Finger Sandwich (can be made GF on request)

Prawn, Chive and Herb Mayo Finger Sandwich (DF, can be made GF on request)

Sydney Rock Oyster, Australian Finger Lime and Chilli (G, DF)

'Reuben' Crisp Bread, Brisket, Mustard, Pickles and Dill

Coconut and Lemongrass Poached Chicken Miang on Betel Leaf (GF, DF)

Tea Smoked Duck Miang on Betel Leaf, Toasted Coconut, Finger Lime (GF, DF)

Japanese Chilli Spice Wagyu Beef Tataki, Horseradish, Shisho and Orange Ponzu (GF, DF)

Beetroot and Vodka Cured Salmon Bellini, Creme Fraiche and Wasabi Roe

Ora King Salmon Tartare, Jalapeno, Yuzu Vinaigrette, Sesame Coronet (DF)

Glazed Kingfish, Toasted Sesame Seeds, Yuzu Vinaigrette (DF)

HOT

Saffron, Leek and Gorgonzola Risotto Suppli Arancini with Chilli Jam (V)
Mushroom and Mozzarella Arancini, Truffle Aioli and Fried Sage (V, GF)
Caramelised Spinach Gnocchi with Quattro Formaggi Sauce (V)
Grilled Halloumi Skewers with Honey (V, GF)
Tofu and Spinach Dumpling, Chinese Black Vinegar, Chilli Sambal (V, VE)
Barramundi Spring Rolls with Lime Nam Jim Miso Glazed Chicken Skewers (GF, DF)
Pork and Pistachio Kofta (GF, DF)
Pork Belly Bites, Plum Relish and Cracking Crumble (GF, DF)
Handcrafted Lamb and Vegetable with Tomato Relish
Beef Cheek Pie, Mushy Peas and Shiraz Jus
Torched Scallops, Davidson Plum Butter and Warrigal Greens (GF, DF)
Chimichurri Butterflied Prawns (GF, DF)

SUBSTANTIAL CANAPES (CHEF)

SLIDERS/ROLLS:

Grilled Halloumi, Iceberg, Red Pepper Relish (V)
Falafel Burger, Tomato, Garlic Toun, Hummus, Tabbouli (V, VE)
'Jack Daniels' Beef and Bacon Burger, American Cheese and
Jack Daniels Smokey BBQ Sauce
Char Cui Bao Bun, Pickled Daikon, Pineapple and Cress
Chicken Katsu Slider, Crunchy Slaw, Tonkatsu Sauce
Grilled Barramundi Burger, Dill and Tarragon Aioli, Rocket
Poached Prawn, Cocktail Sauce, Crisp Lettuce on a Brioche Long Roll *

*additional \$6.00 surcharge per person

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

BOWLS

Reggiano Crusted John Dory, Queen Olive and Fennel Salad (GF) *

*Additional surcharge of \$8.00 per person

Pulled Lamb Shoulder Bowl, Baby Carrots, Parsnip Puree and Jus (GF) *

*additional surcharge \$12.00 per person

DESSERT (CHEF)

Mini Assorted Gelato Cones

Chocolate Truffles

Mini Pavlova with Lemon Curd and Passionfruit

Baileys chocolate Mousse with a Pistachio Praline

Raspberry Sorbet with Persian Floss

Watermelon and Vodka Ice blocks