

# CATERING MENU

## CANAPES

Minimum 20 pax Canapes

Saturday Minimum: \$850

Sunday Minimum: \$1100

Choice of 5 (1 x substantial & 4 standard) \$51/person

Canapes choice of 7 (2 x substantial, 4 standard, 1 dessert) \$65/person

Canapes choice of 9 (2 substantial, 5 standard, 2 dessert) \$86/person

## STANDARD CANAPES

Polenta, Mushroom & Cheese Morsel (V, VE, GF)

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

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

Smoked Salmon Bellini, Avocado Mousse, Dill

Prawn, celery, chive finger sandwich

Chicken Waldorf Finger Sandwich (DF)

Roasted vegetable, sun dried tomato, caramelised onion, babaghanoush and cress finger sandwich (V, VE, DF)

Sticky pork belly rice paper roll, noodles, carrot w/lime nam jim (DF, GF)

Rare Roast beef crostini, horseradish, creme fraiche mustard, pickles

Avocado, Fried Shallot & Vegetable Rice Paper Roll w/ Sweet Chilli Sauce (V, GF, DF)

## SUBSTANTIAL CANAPES

Miso glazed sweet potato bowl: kale, broccolini, peas, quinoa, Brown rice, edamame, mushroom, coriander, sesame

Chimmi Churri Rubbed Chicken bowl: Soft Herbs, Pickled Vegetables and Salsa Verde

Roasted Cauliflower & Parsnip bowl: Rocket, Spinach, Chickpea, Avocado, Capsicum, Onion & Tahini Yoghurt dressing

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

\*additional \$7.00 surcharge per person

# DESSERT

Assorted Brownie Bites

Assorted petite Four Tartlets

Citrine Meringue Tart (GF)

Pear and Hazelnut Tartlets (GF)

Orange and Almond Cake (GF)

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

# CHEF CANAPE MENU

(PREPARED BY A CHEF ON BOARD)

Choice of 5 (1 x substantial & 4 standard) \$73/person

Canapes choice of 7 (2 x substantial, 4 standard, 1 dessert) \$91/person

Canapes choice of 9 (2 substantial, 5 standard, 2 dessert) \$112/person

## STANDARD CANAPES (CHEF)

### **COLD**

Heirloom Tomato, Straciatella, Balsamic Crostini (V)

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

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

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

Coffin Bay Oysters Mojito dressing

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

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)

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### **HOT**

Cacio Pepe Arancini (V)

3 cheese arancini (V)

Mushroom and Mozzarella Arancini, Truffle Aioli and Fried Sage (V, GF)

Gnocchi with Straciatella, Tomato Passats (V)

Duck fat potatoes, white miso, caviar

Barramundi Spring Rolls with Lime Nam Jim

Lamb Shoulder Baklava, Honey, Sweet Paprika with Cumin Yoghurt

Cheeseburger spring rolls, mustard, ketchup, cucumber pico de gallo

Lemon Myrtle Chicken Skewers (GF, DF)

Satay chicken skewers (GF, DF)

Chicken Karrage, citrus, nuts

Pork Belly Bites, Plum Relish and Cracking Crumble (GF, DF)

Chimmi Churri butterflied prawns (GF, DF)

# SUBSTANTIAL CANAPES (CHEF)

## SLIDERS/ROLLS:

Grilled Halloumi, Iceberg, Red Pepper Relish (V)

Falafel Burger, Tomato, Garlic Tourn, Hummus, Tabbouli (V, VE)

'Jack Daniels' Beef and Bacon Burger, American Cheese and Jack Daniels Smokey BBQ Sauce

Pulled Lamb rolled, harrisa relish, minted yoghurt

Buttermilk Chicken Slider, Apple Slaw, Pickles, Ranch Dressing

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

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## PREMIUM BOWLS

\*Gnocchi, Stracciatella, Tomato Passata, Basil (V) \*

\*Additional surcharge of \$3.00/person

\*Thai green curry, steamed rice (GF, DF) \*

\*Additional surcharge of \$3.00 per person

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

\*Additional surcharge \$12.00 per person

# DESSERT (CHEF)

Assorted Brownie Bites

Assorted petite Four Tartlets

Citrine Meringue Tart (Gluten Free)

Pear and Hazelnut Tartlets (Gluten Free)

Orange and Almond Cake (Gluten Free)

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