

# CANAPE MENU

Minimum Order 12 Pax

The following dishes are a sample of the  
cuisine to be experienced  
on board the yacht

## Canape Package 1

\$59.90 Per Person

- Mushroom arancini with arrabbiata sauce (v)
- Zucchini blinis w sour crème & fresh thyme
- Blinis x smoked salmon & dill crème fraiche
- Grilled lemon grass chicken skewers & nuoc cham (v) (gf)
- Wagyu Beef potato rosti & Beetroot Garnished with Herbs.
- Mini sausage rolls

## Canape Package 2

\$86.55 Per Person

- Pork & fennel sausage rolls
- Beef satay sticks w dipping sauce
- Mushroom arancini with arrabbiata sauce
- Blinis x smoked Salmon & Dill Crème fraiche
- Spiced chicken paper rolls & dipping sauce (GF)
- Vietnamese Vegetarian paper rolls & Thai mango dip (V)
- Grilled lemon grass chicken skewers & nuoc cham (v) (gf)
- Vanilla Panna Cotta
- Antipasto



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## Canape Package 3

**\$113.15 Per Person**

- Sydney rock oysters (GF) (DF)
- Peeled prawns & dipping sauce
- Peking duck pancakes w Hoisin sauce
- Zucchini blinis w sour crème & fresh thyme
- Blinis x smoked salmon & dill crème fraiche
- Portuguese salt cod fritters with dipping sauce
- Grilled lemon grass chicken skewers & nuoc cham (v) (gf)
- Vietnamese Vegetarian paper rolls & Thai mango dip (V)
- Wagyu beef potato rosti & beetroot garnished with herb thyme
- Freshly peeled prawns with creamy dill yoghurt dipping sauce (GF)
- Venilla Pannacotta & Tiramisú
- Cheese & Antipasto



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## Canape Package 4 \$159.75 Per Person

Dukkah & Rosemary lamb cutlets  
Kingfish ceviche, coconut & cucumber  
Pork & beef San Chow Bow served in lettuce cups  
Sydney rock oysters (GF) (DF)  
Peeled prawns & dipping sauce.  
Peking duck pancakes w Hoisin sauce  
Zucchini blinis w sour crème & fresh thyme  
Blinis x smoked salmon & dill crème fraiche  
Portuguese salt cod fritters w dipping sauce  
Grilled lemon grass chicken skewers & nuoc cham (v) (gf)  
Vietnamese Vegetarian paper rolls & Thai mango dip (V)  
Wagyu beef potato rosti & beetroot garnished with herbs thyme  
Freshly peeled prawns w creamy dill yoghurt dipping sauce (GF)  
Vanilla Pannacotta  
Antipasto \*\*\*

### Antipasto

Typically consisting of selected cheeses, cured meats, olives & dips surrounded  
by fresh & dried fruit, antipasto items, nuts & crackers  
One to two of every item per person depending on the size

