

HARBOUR CANAPES BY YOUR PERSONAL CHEF

Roaming Canapés

Antipasto Skewers & cured meats (includes ve df gf)
Natural Pacific Oyster fresh lemon (gf df)
Crystal Bay Prawn Cocktail, marie rose (gf df)
Seared QLD Scallops, lemon thyme risotto (gf df)
Peking Duck Pancake, cucumber, shallot, hoi sin sauce (df)
Roast Pumpkin + Pomegranate (ve gf df)
Chargrilled Lamb Cutlet, chimichurri (gf) (df)
Prawn Vermicelli Salad, fresh mango (gf df)
Asparagus Lemon Risotto (ve gf df)
Wagyu Beef Skewer (gf) (df)
Chili Tiger Prawn Skewer (gf df)
Cajun Chicken Skewers (gf df)
Wagyu Beef Slider

Dessert

Gourmet Cheese Platter

BEVERAGE MENU SERVED BY OUR CREW

Sparkling/ Wine

Chandon NV Yarra Valley VIC
Little Angel Sauvignon Blanc Marlborough New Zealand
Yarrawood Chardonnay Yarra Valley VIC
Excuse My French Rose Languedoc FR
Hay Shed Hill Shiraz Tempranillo Margaret River WA

Beer

Asahi, Corona, Heineken Zero & Hahn Light

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

PREMIUM CHAMPAGNE & WINE UPGRADE \$195 PER PERSON

Champagne / Wine

Veuve Clicquot Yellow Label NV Champagne Remis France
Cloudy Bay Sauvignon Blanc Marlborough New Zealand
La Crema Monterey Chardonnay California USA
Maison Saint AIX Rose Provence FR
Geoff Merrill Bush Vine SGM Barossa SA

Beer & Cider

Asahi, Corona, Hills Apple Cider, Heineken Zero & Hahn Light

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

