



MOHASUWEI CHARTERS

CATERING MENU





ON REQUEST

Plated 3 course menu available on request

All inclusive overnight packages available

3 course fine dining menu available

Italian options available plus a range of cuisines

Paired wine tastings available

OUR PACKAGES

CANAPE PACKAGES

Starting from \$ 79 pp

Our fully customizable menu is perfect for corporate functions and celebrations

BUFFET PACKAGES

Perfect for family days onboard, choose from our selection of warm and cold platters also served with complimentary share platters.

SEAFOOD PACKAGE

Showcasing a selection of Australia's finest seafoods.

CANAPÉ MENU

Gold package

Minimum 20 pax - \$79pp

- 4 x Cold canapés
- 4 x Warm canapés
- 1 x substantial canapé
- 1 x Dessert canapèé

Platinum Package

Minimum 18 pax - \$99pp

- 5 x Cold canapés
- 5 x Warm canapés
- 2 x substantial canapés
- 2 x Dessert canapés

Elite package

Minimum 16 pax - \$115pp

- 5 x Cold canapés
- 5 x Warm canapés
- 2 x substantial canapés
- 2 x Dessert canapés
- 1 x Glazed ham
- OR Charcuterie and cheese station

Cold

Freshly shucked Sydney rock oysters with apple cider, cucumber vinaigrette (gf)
Heirloom cherry tomatoes, Greek feta, black olives, oregano, cucumber, miniature tart
Chilled Queensland king prawns with citrus mayo dipping sauce (gf)
Soy glazed free-range chicken, baby greens, ginger, lime, wild mushroom, crispy onion (gf)
Sumac cured king salmon, ash goat's cheese, shallots, rye cracker (gf)
Teriyaki seared black Angus beef, sesame seed, pickled cucumber, kewpie mayo, fried garlic
Alaskan King crab, smoked sweet corn, basil, Aleppo chilli miniture tart
(All cold canapés can be served GF)

Warm

Fresh herb, green pea, baby spinach, buffalo mozzarella, risotto balls, smoked paprika aioli (v)
Moroccan spiced butternut pumpkin, hummus, crispy onion, puff pastry tart (gf)
Crispy Berkshire pork belly, lemongrass, glass noodles, mint, fermented chilli, lime soy dressing (gf)
Seared Atlantic scallops, smoked bacon, celeriac, caper thyme mayonnaise, lemon
Five-spiced blackened duck breast, sour cherry, wonton chip, caramalized soy
Empanada, beef, potato, egg, chimichurri
Empanada, roasted pumpkin, spiced feta chimichurri
Popcorn tiger prawns, coconut samba, aioli
Chicken and leek handmade pie, smoked chilli and tomato relish

Substantials

Fried buttermilk chicken, butter lettuce, tomato, jalapeno salas relish, smoked paprika aioli on a milk bun
Shredded black Angus beef Thai salad, noodles, mint, lemongrass, bean sprouts
Chicken and chorizo quesadilla, smoked sweet corn, spiced avocado aioli
Seared king Tasmanian salmon poke, Japanese pickles, nori, edamame, coriander
Coconut poached free range chicken, fine cut baby greens, soy ginger dressing
Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard, cucumber yoghurt bowl
Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli
Moroccan spiced vegetables, pearl cous cous, sumac, cucumber yoghurt

Dessert

Lemon and passionfruit curd, fresh strawberry crushed meringue
Sea-salt caramel and brownie crumble tart
Valrhona dark chocolate and coffee mousse, with honeycomb crumble. Prosecco rose water marinated strawberries, watermelon, mint meringue. Whipped vanilla bean cheesecake, peach, passionfruit crumble. Triple cream brie, sour cherry, baby basil tart



BUFFET MENU

Gold package

Min 18 pax - \$109pp

- 2 x Canapés on arrival
- 2 x Cold platters
- 2 x Warm platters
- 1 x Dessert canapé
- Complimentary share platters Included

Platinum package

Min 15 pax - \$129pp

- 3 x Canapés on arrival
- 3 x Cold platters
- 3 x Warm platters
- 2 x Dessert canapés
- Complimentary share platters Included

Cold

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy

House-smoked Petuna ocean trout with pickled red onion, caper and horseradish cream fraiche (gf)

Salami selection with pickles, olives, and grilled vegetables

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Warm

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish

8-hour slow cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous
Roasted (med-rare) pepper crusted Black Angus sirloin with local mushrooms, chimichurri (gf)

Free-range de-boned chicken with sumac, blackened cornm red pepper, rainbow chard, harissa-spiced yoghurt

Crispy skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy, wild mushrooms

Dessert Platters

Valrhona dark chocolate pave, candy peanuts, shortbread crumble, vanilla ice cream

Strawberry cheesecake, coconut crumble, strawberry ice cream

Handmade Pavlova nests, mango passionfruit curd, raspberry sorbet (gf)

Local and imported cheese served with spiced apple chutney, marinated figs and flatbread



Complimentary Share Platters

(All share platter options will be included with each package)

Green mirco salad with shaved reddish, red onion and cold pressed dressing

Fresh baked bread rolls with Pepe Saya butter

Steamed baby potatoes with parsley butter, lemon

SEAFOOD MENU

All dishes below are included except lobster , subject to market value

Min 12 pax - \$165 pp

Canapés

Minature shortcrust tart with hummus and spiced butternut pumpkin (v) Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart
Chilli lime free range chicken, baby greens, cucumber, wonton nam Jim dressing,

Cold Platters

Yellow fin tuna with spring onion, king brown mushroom, aged soy
QLD spanner crab
Heirloom tomato medley, avocado, radish, cucumber, light chilli
Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli
(Lobster available upon request)

Warm Platters

Roasted (med-rare) pepper crusted Black Angus sirloin with local mushroom and chimichurri (gf)
Large king prawns with butternut pumpkin, Perisian fetta, harissa (gf)
Crispy skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy, wild mushrooms

Dessert

Handmade Pavolva nests, mango passionfruit curd, raspberry sorbet (gf)
Local and imported cheese served with spiced apple chutney, marinated figs and flatbread

Side

Steamed new potatoes
Wild rocket shaved pear, pecorino, aged balsamic dressing
Spiced cauliflower, chickpea, raita salad
Handmade bread rolls, cultured butter



FOOD STATIONS

Food stations can be added to any canapé or buffet event with a minimum of 30 pax

Sashimi station - \$22

Kingfish, tuna, fresh seasonal seafood served raw, carved to order

Dumpling Bar - \$21

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

Oyster tasting station - \$22

Showcasing freshly shucked regional oysters from around Australia- Sydney rock, Pacific's and flats

Live oyster shucking - \$22 + additional \$300 chef fee

Shucked to order and flats by chef onboard Sydney rock, Pacific

Glazed ham station - \$21

Served warm and carved to order served with mustards, pickles and soft rolls

Caviar station - Price on enquiry

Selection of caviars, complete with hostess to guide through selections

Charcuterie & cheese - \$20

Selection of cured and smoked meats, cheeses, pickles and house made chutneys

Just cheese - \$17

Wide selection of both local and imported cheeses with various breads and accompaniments

