



MOHASUWEI

CHARTERS

CATERING MENU



OUR PACKAGES

CANAPE PACKAGES

Starting from \$79pp, our fully customisable 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.

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.



CANAPÉ MENU

Gold package

(min 20 guests)

\$79pp

4 x Cold canapés

4 x Warm canapés

1 x substantial canapé

1 x Dessert canapé

Platinum package

(min 18 guests)

\$99pp

5 x Cold canapés

5 x Warm canapés

2 x substantial canapés

2 x Dessert canapés

Elite package

(min 16 guests)

\$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 (g)

Alaskan King crab, smoked sweet corn, basil, Aleppo chilli miniture tart

(All cold canapès 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 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 guests)

\$109pp

2 x Canapés on arrival

2 x Cold platters

2 x Warm platters

1x Dessert canapé

Complimentary share platters Included

Platinum package

(min 15 guests)

\$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 corn 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

\$165 pp
(Min 12 guests)

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, nam Jim dressing, wonton

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 guests

Sashimi station

\$22.00

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

Dumpling bar

\$21.00

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

Oyster tasting station

\$22.00

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

Live oyster shucking

\$22.00 + additional \$300 chef fee

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

Glazed ham station

\$21.00

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

\$20.00

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

Just cheese

\$17.00

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

