



Minimum spend of \$2,500 applies (plus chef charge)

Woodfired Pizza Package

All packages are cooked in our woodfired oven onboard.

UP TO 50 PAX - \$50 PER PERSON OVER 50 PAX - \$40 PER PERSON

Every menu item included in the service

Menu:

MARGHERITA (V)

tomato base, mozzarella, fior di late, basil

MEAT LOVER

tomato base, pepperoni, bacon pieces, Mozzarella

VEGGIE LOVER (V)

tomato base, charred capsicum, mushrooms, black olives, Mozzarella

SUPREME

tomato base, hot salami, charred capsicum, black olives, mushrooms, Mozzarella

TRUFFLE MUSHROOM (V)

white base, mixed mushrooms, fior di late, mozzarella truffle oil

NUTELLA (N)

Nutella, Fresh slices of strawberries, Icing sugar

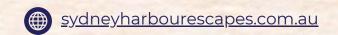
Vegan Cheese available on request extra \$15- Flat Gluten Free available on request extra \$15 - Flat

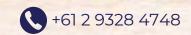
** All dirty restrictions need to be known 14 days prior to cruise date.

** We unfortunately cannot cater to Celiac or Halal









Canapi Packages

SILVER PACKAGE - \$49 PER PERSON

Selection of 5 Classic Canapés

GOLD PACKAGE - \$69 PER PERSON

Selection of 5 Classic Canapés, 1x Substantial, 1x Dessert

DIAMOND PACKAGE - \$79 PER PERSON

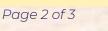
Selection of 7 Classic Canapés, 1x Substantial, 1x Dessert

PLATINUM PACKAGE - \$89 PER PERSON

Selection of 7 Classic Canapés, 2x Substantial, 2x Dessert

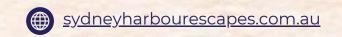
Classic Canapis

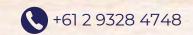
- Arancini Balls
 - Vegetarian (Parmesan)
- Arancini Balls
 - Bolognese
- Truffle Fritz
 - Hot chips, fresh Parmesan shavings and truffle oil drizzle (V)(GF)
- Tartlet
 - Smoked Salmon, crème fraîche, chives
- Tartlet
 - Roasted pumpkin with whipped ricotta & pumpkin seeds (V)
- Tartlet
 - Fresh Fig, creamy Goats cheese, micro greens (V)
- Tartlet
 - o Prawn cocktail, micro greens, crunchy cracker
- Crostini
 - o Baguette bites, roast beef with horseradish cream, micro greens
- Crostini
 - Baguette bites, cranberry jam , brie cheese, micro greens (V)
- Crostini
 - Mediterranean sun dried tomatos, chared red capsicum, olives and fresh herbs (VE)
- Chicory Boats
 - Red chicory leaves, tomato salsa (VE) (GF)
- Chicory Boats
 - Red chicory leaves, blue cheese, walnuts, honey drizzles (V) (N) (GF)
- Caprese
 - Fresh tomato, mozzarella, fresh basil, balsamic drizzle, cracker (V)(GF)
- Falafel
 - with hummus, dukkha (VE,) (N)
- Jalapeno Poppers
 - o jalapeno peppers, vegan cream cheese, chives (VE)
- Haloumi Sticks
 - Sticky honey grilled halloumi (V)(GF)
- Greek Sticks
 - Fresh tomato, olive, feta cheese, cucumber, oregano (V)(GF)
- Chicken Sticks
 - Honey sesame chicken skewer(GF)
- Prawn Lollipop
 - Prawn on a stick (GF)













- Bao Buns
 - Fresh salad, grated carrots, grilled halloumi (V)
- Bao Buns
 - Pulled Pork, fresh greens, grated carrots
- Sliders
 - Grilled halloumi, rocket, tomato chutney (V)
- Sliders
 - Pulled pork, apple ranch slaw, smoky bbg sauce
- Sliders
 - Antipasto, chilli jam, pitted kalamata olives, caramelised onions, vegan cheese, roasted red capsicum. (VE)
- Tacos
 - BBQ Pulled Pork, Creamy Coleslaw, coriander, fresh lime
- Tacos
 - Prawn cocktail, chives
- Tacos
 - Guacamole, pickled jalapeños, coriander, Vegan cheese (VE)

Dessert Canapis

- Cannoli
 - Crisp shell, creamy ricotta, chocolate chips
- Cannoli
 - Crisp shell, creamy ricotta, pistachio (N)
- Cannoli
 - Crisp shell, creamy ricotta, Nutella (N)
- Tarts
 - Mini fresh fruit tarts, (VE) (GF)

Platters and Grazing Tables

One platter serves approx. 8 guests

PLATTER # 1 CHEESE | \$175.00

Arrangement of Gourmet Italian & Australian Cheeses Served w/ Crackers

PLATTER # 2 MEAT | \$175.00

Arrangement of Gourmet Italian and local smoked meats, salami and dry aged meats. Served w/ crackers and breadsticks

PLATTER # 3 ANTIPASTO | \$190.00

Arrangement of Gourmet Italian and Local smoked meats, salami and dry aged meats.

Served with pickled & dried fruits and vegetables, crackers and bread sticks.

PLATTER # 4 VEGGIES | \$150.00

Arrangement of Fresh Veggies & Assorted Dips

PLATTER # 5 FRUIT | \$150.00

Arrangement of seasonal fruits

GRAZING TABLE | \$1,199.00

Includes a mixture of each platter Serves roughly 50 guests

