

CATERING MENU

CANAPES

Minimum spend \$500

V = Vegetarian / VE = Vegan / GF = Gluten Free / D = Dairy

Choice of 5 \$45pp (1 substantial & 4 standard) Choice of 7 \$55pp (2 substantial, 4 standard, 1 dessert) Choice of 9 \$65pp (2 substantial, 5 standard, 2 dessert)

STANDARD COLD CANAPES

Vegetarian

Tartlet of eggplant caponata, goat cheese and toasted macadamia
(V)

Frittata of baby spinach, ricotta and asparagus (V)

Crunchy vegetable & sriracha tofu rice paper roll w/ peanut sauce (VE, D, GF)

Vietnamese rice paper roll of avocado, pomelo, mint w/ nouc cham (V & GF)

Seafood

King Prawn & lychee rice paper roll, soy mirin dipping sauce

Meat

Char sui chicken rice paper roll w/ chinese cabbage, mint, coriander

Peking duck pancake, shallot, hoisin and cucumber

SUBSTANTIAL CANAPES

Cold Canapes

Poached prawn, cocktail sauce, crisp lettuce on a brioche long roll

Poke bowl of black rice, seared salmon, avocado and yuzu mayo

Seared japanese beef carpaccio, snow pea, organic soba noodle salad and
black sesame dressing

DESSERT CANAPES

Tartlet of dark chocolate and raspberry

Cocktail eclairs of elderflower cream and pistachio

Profiterole with lemon yuzu curd

Limoncello meringue tart

Belgian chocolate mousse with honeycomb

Seasonal fruit skewer (VE)

Mini nutella doughnuts

Mini jam doughnuts

CHEF CANAPE MENU

(PREPARED BY CHEF ON BOARD)

Minimum spend \$1200

V = Vegetarian / VE = Vegan / GF = Gluten Free / D = Dairy

Choice of 5 \$70pp (1 substantial & 4 standard) Choice of 7 \$80pp (2 substantial, 4 standard, 1 dessert) Choice of 9 \$90pp (2 substantial, 5 standard, 2 dessert)

STANDARD COLD CANAPES (CHEF)

Vegetarian

Parmesan wafer w/ pear, gorgonzola, organic honey and hazelnut (V)
Tartlet of green olive, vine leaf, artichoke and pecorino cheese (V)
Ancient grain nori roll, black fungus salad, crispy noodles (V, GF)
Glazed kingfish sashimi, toasted sesame and yuzu dressing (GF)

Seafood

San choy bau of king prawn, crisp noodle and water chestnut

Meat

Pulled pork burrito, guacamole, roast corn and chilli beans Peking duck
pancake, shallot, hoisin sauce
Wagyu beef tataki, horseradish & shisho cress
Gun powder green smoked duck, bettle leaf and pineapple lime salsa

SUBSTANTIAL CANAPES (CHEF)

Cold Canapes

Poached prawn, cocktail sauce, crisp lettuce on a brioche long roll

Poke bowl of black rice, seared salmon, avocado and yuzu mayo

Seared japanese beef carpaccio, snow pea, organic soba noodle salad and
black sesame dressing

DESSERT CANAPES

Trifle of lychee jasmine jelly, matcha custard and coconut macaroon

Bite sized pavlova w/ kiwi, passionfruit lemon curd (gluten free)

Eton mess of berries, mousseline cream and meringue

Cocktail eclairs of elderflower cream and pistachio Profiterole with lemon
yuzu curd

Limoncello meringue tart

Belgian chocolate mousse with pistachio praline and salted caramel

PLATTERS

COLD SEAFOOD PLATTER (MIN 15 PAX)

\$60 per person, Minimum 48 hours notice

Cooked Balmain Bug (1)
Large Cooked Prawn (2)
Japanese spiced Seared Salmon (60gram)
Marinated Octopus Salad with Potato, Olive, Capers & Tomato
Taramasalata dip with Olive oil Croutons
Tarte and Cocktail sauce, Lemon Wedge

CHEESE PLATTER (MIN 5 PERSON)

\$17.90 per person

A variety of Blue vein, Mature cheddar, Black Pepper cheddar, Blueberry cheese & Chilli Lime cheese served w/ Lavosh, Dried Fruits, Fresh Fruits, Nuts & Fig paste

MEZZE PLATTER (MIN 5 PERSON)

\$17.90 per person

Hummus and Baba Ghanoush, complimented with Morcon spicy Picante Salami, Pork Neck, Chorizo, Dolmades, Pesto Feta Cheese, Kalamata Olives, Sun dried Tomatoes and Pita Bread

FRUIT PLATTER (MIN 5 PERSON)

\$12.50 per person

A selection of seasonal fruits