



Southwinds

CATERING MENU

Canapes

MINIMUM 15 PAX

MINIMUM SPENDS:

Saturday Minimum - \$695.00

Sunday Minimum - \$950.00

CANAPES CHOICE OF 5 | \$46.50 PER PERSON

1x Substantial and 4 Standard

CANAPES CHOICE OF 7 | \$57 PER PERSON

2x Substantial, 4 Standard, and 1 Dessert

CANAPES CHOICE OF 9 | \$68 PER PERSON

2x Substantial, 5 Standard, and 2 Dessert

Standard Canapes

- Artisan Sourdough Crostini, Tuscan White Bean, Asparagus and Gremolata (V, VE, GF)
- Tartlet of Green Olive, Vine Leaf, and Pecorino Cheese (V)
- Peking Duck Pancake, Shallot, Hoi Sin, and Cucumber (DF)
- Polenta, Olive Tapenade and Blistered Cherry Tomato (V, VE, GF, DF)
- Peeled & Cooked King Prawns with Saffron Aioli (GF, DF)
- Smoked Salmon Bellini, Avocado Mousse, Dill
- King Prawn and Lychee Rice Paper Roll with Lime Nam Jim (GF, DF)
- Confit Ocean Trout Bruschetta with Fennel and Dill Salad (DF)
- Chicken Waldorf Finger Sandwich (DF)

Substantial Canapes

- *Poached Prawn, Cocktail Sauce, Crisp Lettuce on a Brioche Long Roll
*additional \$6.00 surcharge per person
- *Poke Bowl of Black Rice, Seared Salmon, Avocado and Yuzu Mayo *
*additional \$6.00 surcharge per person

Dessert

- Assorted Brownie Bites



Chef Canape Menu

PREPARED BY A CHEF ON BOARD

CANAPES CHOICE OF 5 | \$72 PER PERSON

1x Substantial and 4 Standard

CANAPES CHOICE OF 7 | \$87 PER PERSON

2x Substantial, 4 Standard, and 1 Dessert

CANAPES CHOICE OF 9 | \$95 PER PERSON

2x Substantial, 5 Standard, and 2 Dessert

Standard Canapes (Chef)

COLD

- Artisan Sourdough Crostini, Tuscan White Bean, Asparagus and Gremolata (V, VE, GF)
- Gorgonzola Cream Lavosh, Brandied Pear, Walnut and Honey (V)
- Tartlet of Eggplant Caponata, Toasted Macadamia & Goats Cheese (V)
- Smoked Salmon, Dill, Tarragon Mustard Finger Sandwich (can be made GF on request)
- Prawn, Chive and Herb Mayo Finger Sandwich (DF, can be made GF on request)
- Sydney Rock Oyster, Australian Finger Lime and Chilli (G, DF)
- 'Reuben' Crisp Bread, Brisket, Mustard, Pickles and Dill
- Coconut and Lemongrass Poached Chicken Miang on Betel Leaf (GF, DF)
- Tea Smoked Duck Miang on Betel Leaf, Toasted Coconut, Finger Lime (GF, DF)
- Japanese Chili Spice Wagyu Beef Tataki, Horseradish, Shisho & Orange Ponzu (GF, DF)
- Beetroot and Vodka Cured Salmon Bellini, Creme Fraiche and Wasabi Roe
- Ora King Salmon Tartare, Jalapeno, Yuzu Vinaigrette, Sesame Coronet (DF)
- Glazed Kingfish, Toasted Sesame Seeds, Yuzu Vinaigrette (DF)

HOT

- Saffron, Leek and Gorgonzola Risotto Suppli Arancini with Chilli Jam
- Mushroom and Mozzarella Arancini, Truffle Aioli and Fried Sage (V, GF)
- Caramelised Spinach Gnocchi with Quattro Formaggi Sauce (V)
- Grilled Halloumi Skewers with Honey (V, GF)
- Tofu and Spinach Dumpling, Chinese Black Vinegar, Chilli Sambal (V, VE)
- Barramundi Spring Rolls with Lime Nam Jim
- Miso Glazed Chicken Skewers (GF, DF)
- Pork and Pistachio Kofta (GF, DF)
- Pork Belly Bites, Plum Relish and Cracking Crumble (GF, DF)
- Handcrafted Lamb and Vegetable with Tomato Relish
- Beef Cheek Pie, Mushy Peas and Shiraz Jus
- Torched Scallops, Davidson Plum Butter and Warrigal Greens (GF, DF)
- Chimichurri Butterflied Prawns (GF, DF)

V = VEGETARIAN VE = VEGAN GF = GLUTEN FREE DF = DAIRY FREE



Chef Canape Menu

PREPARED BY A CHEF ON BOARD

Substantial Canapes (Chef)

SLIDERS / ROLLS:

- Grilled Halloumi, Iceberg, Red Pepper Relish (V)
- Falafel Burger, Tomato, Garlic Toun, Hummus, Tabbouli (V, VE)
- 'Jack Daniels' Beef and Bacon Burger, American Cheese and Jack Daniels Smokey BBQ Sauce
- Char Cui Bao Bun, Pickled Daikon, Pineapple and Cress
- Chicken Katsu Slider, Crunchy Slaw, Tonkatsu Sauce
- Grilled Barramundi Burger, Dill and Tarragon Aioli, Rocket
- Poached Prawn, Cocktail Sauce, Crisp Lettuce on a Brioche Long Roll
*additional \$6.00 surcharge per person

BOWLS:

- Reggiano Crusted John Dory, Queen Olive and Fennel Salad (GF)
**Additional surcharge of \$8.00 per person
- Pulled Lamb Shoulder Bowl, Baby Carrots, Parsnip Puree and Jus (GF)
**Additional surcharge \$12.00 per person

Dessert (Chef)

- Mini gelato cones - assorted flavors
- Mini pavlova with lemon curd and passionfruit

