



Stylish social food delivered to your boat

CANAPÉS

\$60 p.p (minimum 20 guests)

Goats curd tart with roasted cherry tomato & balsamic onion V
Pea, mint & feta on a seeded cracker w/ pecorino V GF
Smoked salmon, dill creme fraiche blini w/ salmon pearls
Tarragon chicken pillow sandwich w/ avocado cream
Five spice duck pancakes w/ plum sauce
Prosciutto, gorgonzola & fresh fig crostini
XL Pacific oysters w/ fresh lemon GF
Rice paper wraps (mix of prawn, chicken & tofu) w/ dipping sauce V VG GF DF
Poached prawn roll w/ wasabi mayonnaise

SPREADS

SPREAD ONE

\$48 p.p (minimum 20 guests)

Roasted chicken pieces w/ lemon, garlic & thyme
Poached side of salmon w/ fennel, cucumber & gin relish
Green salad leaves, snow peas, baby cucumber, fresh peas, feta & toasted almonds V GF
Maple roasted carrots, zucchini, balsamic beetroot, red onion, spinach leaves, chickpeas V VG GF DF
Soba noodles, broccolini, asparagus, green beans & bok choy with ginger, garlic & mirin V VG GF DF
Sourdough dinner rolls w/ King Valley butter

SPREAD TWO

\$62.50 p.p (minimum 20 guests)

Roasted chicken pieces w/ lemon, garlic & thyme GF
Poached side of salmon w/ fennel, cucumber & gin relish GF
Fresh, market best tiger prawns w/ bloody mary dipping sauce GF
XL Pacific oysters w/ fresh lemon GF DF
Green salad leaves, snow peas, baby cucumber, fresh peas, feta & toasted almonds V GF
Maple roasted carrots, zucchini, balsamic beetroot, red onion, spinach leaves, chickpeas V VG GF DF
Soba noodles, broccolini, asparagus, green beans & bok choy with ginger, garlic & mirin V VG GF DF
Sourdough dinner rolls w/ King Valley butter

ADD ONS

CHEESE & CHARCUTERIE

ONE: Prosciutto GF DF, Sopressa Salami GF DF, Mortadella GF DF
house pickled vegetables V VG GF DF & rosemary focaccia V (20 guests) - **\$240**

TWO: Beetroot hummus, smoky eggplant dip, cured meats & pickled veg (20 guests) V GF - \$220

THREE: Triple cream brie V GF, gorgonzola dolce V GF & manchego V GF paired with
seasonal accompaniments V GF, crackers, wafers & grissini V (20 guests) - **\$265**

SEAFOOD

2KG fresh, market best tiger prawns w/ bloody mary dipping sauce GF - **\$230**

24 XL Pacific oysters w/ fresh lemon GF DF- **\$135**

Sushi & sashimi platter GF DF (20 guests) - \$285

SOMETHING SWEET

24 x Small chocolate lava cakes with peppermint choc topping - **\$125**

24 x Traditional portuguese tarts - **\$125**

