



Vagabond Spirit

CAPTAIN'S COCKTAIL MENU

Gourmet finger food served on roaming platters & food stations.

On Arrival

Served in cocktail style

- Assorted dips and crackers (v)
- Caprese skewers - Baby tomato, bocconcini and basil with balsamic glaze (v) (gf)
- Smoked salmon mouse canapes with cucumber and dill (gf)

Finger Food

Select eight of the following items

- Tasmanian smoked salmon on sea salt crostini, cream cheese & dill
- Mini souvlaki with tzatziki and pita | **choose:**
from chicken or lamb (gf without pita)
- Panko crumbed prawns with teriyaki sauce
- Crispy pork wontons with sweet chili
- Satay chicken skewers with spiced peanut sauce (gf)
- Oven-baked falafel bites with hummus (v) (gf)
- Beer battered flathead with tartare sauce
- Salt & pepper squid with creamy aioli
- Rare roast beef and horseradish on rye
- Prawn twister with sweet chili sauce
- Mini arancini with tomato sugo | **choose from three-cheese or pumpkin** (v)
- Watermelon, feta and mint skewers
- Spanakopita – Traditional Greek spinach & cheese pastries (v)
- Crispy vegetable spring rolls with sweet and chili sauce (v)
- Chargrilled beef balls with smoky BBQ sauce (v)
- Cheeseburger spring rolls and tomato sauce
- Pecking duck spring rolls with hoisin sauce
- Assorted gourmet mini pies
- Baked spring vegetable frittata
- Selection of gourmet mini quiche
- Roast vegetable frittata bites with yoghurt & mint
- Prosciutto-wrapped mini breadsticks
- Curry chicken filo parcel and spiced mint yoghurt

Followed by

- Platter of freshly sliced seasonal fruits (v) (gf)
- Vagabond Chocolates (v)
- Freshly percolated coffee and selection of herbal tea