

CRUISE CANAPE SELECTION \$42.00

(Please select 5 items, approx. 10 serves pp)

Sliders of slow cooked beef, pulled pork or chicken in brioche buns (choose meat)
Crispy vegetable Asian spring rolls served with dipping sauce Veg
Selection of fresh Japanese sushi nori rolls Veg
Gourmet mini pies selection of chicken, pepper beef or vegetable (VEG option)
Salt and pepper squid
Spinach & Ricotta Aranchini served with pesto Veg
Truffled Mushroom Aranchini
Chef made chicken skewers with dipping sauce
Flat Head Fish and Chip cones
Prawn Got Gee with dipping sauce
Rice paper Vegetarian Rolls veg Rice Paper Prawn Rolls
Peeking Duck Pancakes with hoi sin sauce
Crab wontons with dipping sauce
Mini Sausage Rolls with relish and ketchup

Chefs Suggestion - Captain Menu - \$56.00 per person

6 items totaling- 12 pieces per person

(or please choose your own 6 selections from main list below)

- 1. Peeking duck, sesame crepes, hoisin*
- 2. Coast style Malaysian chicken satay served with roasted peanut coconut sauce*
- 3. Crystal rice papers of king prawns, lychee and mint*
- 4. Petit flaky pastry pies of chicken & braised leeks and traditional pepper beef steak*
- 5. Beer battered flathead fillets with fries and lemon mayonnaise*
- 6. Mushroom Arancini of mushroom duxelle, truffle oil and herbed crumbs, lightly fried*

Chef Suggestion - Commodores Menu - \$70 per person

9 items listed in the menu below totalling - 18 pieces per person

Except for the boxed items, please select 1 box to be included in the 9 choices
Deserts are also included in the 9 items. **or please choose your own 9 items from the main list below)**

1. Peeking duck, sesame crepes, hoisin
2. Coast style Malaysian chicken satay served with roasted peanut coconut sauce
3. Crystal rice papers of king prawns, lychee and mint
4. Chicken burger of crumbed chicken tenderloin peri peri mayonnaise in a soft brioche bun
5. Petit flaky pastry pies of chicken & braised leeks and traditional pepper beef steak
6. Beer battered flathead fillets with fries and lemon mayonnaise
7. Mushroom Arancini of mushroom duxelle, truffle oil and herbed crumbs, lightly fried
8. Cider marinated slow roasted beef fillet with onion relish jam & basil on baby spinach & garlic infused crouton
9. Beef sliders of smoked shaved beef, gherkins, slaw, gruyere cheese

ADDITIONAL UPGRADES @ \$7.00 each

Choose from our full canapé menu only

PLEASE NOTE

1 Staff cost is charged at \$250 each, all other staff are inclusive for all guest numbers

Coast can cater for all cuisines, (Asian, Lebanese, Japanese, Indian, Vegan, Vegetarian foods)

Please ask us for more selections if required.

MAIN MENU

COLD CANAPÉS

Crystal vegetarian rice rolls, sweet chilli and fresh Asian herbs **Veg gf vgn**

Fresh peeled prawns with lime mayonnaise **gf**

Trio of fresh oysters: red wine vinegar, zesty lemon & capers, fresh lime juice **gf**

Fresh salmon gravlax on avocado oven toasted crouton

Tuna tartare with a garlic crouton (\$2 pp extra)

Tataki of sashimi grade tuna fillet, with lime, soy crusted in kombu & toasted black & white sesame served on a ceramic spoon (\$2 pp extra) **gf**

Kingfish sashimi with miso wasabi dressing served on a ceramic spoon (\$2 pp extra) **gf**

Bruschetta of goats cheese, honey and marjoram **veg**

Tartlet of spices lamb loin on baba ghanoush

Feta & spinach balls with watermelon carpaccio **veg**

Cider marinated slow roasted beef fillet with onion relish jam & basil on baby spinach & garlic infused crouton

Peeking Duck Pancake with hoisin sauce, shallot & sesame

Crystal rice papers of king prawns, lychee and mint **gf**

King Prawns with mango & chili salsa served on a bamboo stick **gf**

Goats cheese & sun-dried tomato choux buns **veg**

Taleggio shiitake mushroom bruschetta, pea tendrils **veg**

Frittata of asparagus, feta, semi dried tomato **veg**

Sweet potato and marjoram fritters with sour cream and green chives **veg**

Seafood tacos of seasonally available fish, in a light citrus creme fraiche and avocado

Smoked salmon tarts with horseradish, red onion, sour cream and watercress

WARM CANAPÉS

Atlantic Salmon spring roll served with chilli salt

Grilled salmon in knotted bamboo sticks, drizzled ginger garlic sambal gf

Mexican chili spiced ancho fresh lime "chicken" bamboo skewers gf

Petit flaky pastry pies of chicken & braised leeks and traditional pepper beef steak

Grilled Spanish style chorizos & coriander prawns on bamboo skewers smoked paprika aioli gf

Coast style Malaysian chicken satay served with roasted peanut coconut sauce gf

Mushroom Arancini of mushroom duxelle, truffle oil and herbed crumbs, lightly fried veg

Lamb kefta, grilled and roasted served with garlic tzatziki dipping sauce gf

Tandoori crusted chicken skewers , minted yoghurt gf

SUBSTANTIAL CANAPÉS

Mini gourmet burger with cheese beef burger , tomato relish and sweet mustard

Chicken burger of crumbed chicken tenderloin perri peri peri mayonnaise in a soft brioche bun

Spicy chicken slider - spiced grilled chicken, chopped cucumber, shallot, capsicum slaw with crushed peanut & dried fried onion

Beef sliders of smoked shaved beef, gherkins, slaw, gruyere cheese

Vegetarian sliders of portabella mushroom mozzarella cheese and rocket leaves veg

Steak Sandwich revisited with chilli tomato jam & caramelized onion pull apart slow cooked beef, melted cheese

Assorted finger sandwiches - chicken, toasted almonds & fresh herbs, smoked salmon cucumber & dill, ham and seeded mustard.

Turkey Slider, cranberry and Swiss cheese

Mini FLAT (Feta, lettuce, & avocado & tomato) smashed on a bruschetta veg

Turkey Slider, cranberry and Swiss cheese

Cauliflower bites crumbed and lightly fried, chickpea dipping sauce veg

NOODLE BOXES AND MORE

Beer battered flathead fillets with fries

Coconut chicken salad, black chili broccolini, shaved coconut, peanuts and fried onions

Salad of Thai beef - lime & sugar cured beef fillet, rice noodles, lime leaf, coriander, & mint Asian greens lime dressing crunchy fried onions **gf**

Traditional chicken Tagine with preserved lemons, green olives & jasmine rice (or couscous as GF option) **gf**

Pea and asparagus risotto with lemon oil & parmesan **veg gf**

"Shrimp cocktail" of petite ceramic bowls of prawns, tomato aioli & chiffonade of iceberg lettuce **gf**

East Indian spiced chicken curry with coconut rice **gf**

Slow cooked lamb ragout served with on harissa chilli couscous **gf**

Thai style red curry vegetable and duck with lychee and Thai basil **gf**

Traditional bangers & mash with caramelized onion & red wine jus **gf**

Slow braised beef cheeks with potato puree **gf**