Menu

Canapé Menu One

$ 47.00 per person, including GST.
Recommended for 2 hour charters only.

Canapé

Korean spiced tuna, cucumber spaghetti nori cup (gf)
Corn and zucchini fritter with avocado, olive, tomato and eschalot salsa (ve, gf)
Peking duck pancake with spring onion, cucumber and hoisin

Mini salmon skewer wasabi miso brush, toasted sesame (gf)
Pork, veal and fennel polpette in roasted tomato sugo (gf)
Polenta and truffle chips with shaved parmesan and chives (v, gf)

Canapé Menu Two

$ 68.00 per person, including GST.
Recommended for 3 - 4 hour charters.

Canapé

Fresh pacific oysters with shallot and citrus dressing (ve, gf)
Ocean cooked king prawns cracked pepper and lemon (gf)
Steamed prawn and pork dim sim chilli sambal

Bengal spiced cauliflower fritti with lemon dip (ve, gf)
Porcini mushroom arancini ball with basil mayo (v, gf)

Tandoori brushed rock ling pops with coastal honey and sumac yoghurt (gf)
Crisp lamb and rosemary pie with piquant chutney

Served in a small bowl or noodle box
Thai chicken curry with steamed fragrant rice and crisp shallots (gf)

Sweet Canapé

Mini pavlova with fresh cream and summer berries (v, gf)

gf – gluten free | v – vegetarian | ve - vegan

All charters will attract a chef charge of $430 for a 4 hours charter. Each additional hour is $100

Menu [continued]

Canapé Menu Three

$ 79.00 per person, including GST.
Recommended for 4 hour charters.

Canapé

Peking duck pancakes with spring onion, cucumber and hoisin sauce
Lime marinated tuna logs with wasabi mayonnaise and baby cress (gf)
Corn and zucchini fritter with avocado, lime and coriander salsa (ve, gf)

Kingfish ceviche served on an edible spoon
Individual antipasto boats
Aloo bonda indian potato fritters with green chilli yoghurt (ve, gf)

Karaage chicken with kewpie mayonnaise and togarashi
Pulled pork slider with apple and fennel slaw grain mustard mayonnaise
Roasted tomato arancini filled with mozzarella with garlic aioli (v, gf)

Served in a small bowl or noodle box

Slow roast lamb shoulder with caramelised shallots and button mushrooms, jus (gf)

Sweet Canapé

Classic baked chocolate tart (v)

Additional Items

$ 9.90 per item, per person, including GST.
Served in a small bowl or noodle box.

Beer battered flathead gougons with tartare sauce and chips
Thai green chicken curry with fragrant rice and crisp shallots (gf)
Slow cooked pork ragout with wild mushrooms, garlic mash, gremolata (gf)
Sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal (ve, gf)
Braised beef bourguignon with root vegetables and parisienne mash (gf)
Thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa (gf)
Fillet of rock ling with ginger and shallots in 8 hour master stock and rice noodles
Char sui pork with vegan fried rice and fried eschallots

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Menu [continued]

Ham Buffet

$385.00 per ham, including GST

Whole guinness and honey baked ham with condiments and boutique bread rolls

Antipasto Platter

$ 155.00, including GST, minimum 10 people (can be ordered in multiples of 10 only).

Rustic italian breads, grissini and flatbreads [including gf options]
Oven baked semi dried tomatoes, marinated green olives,
Grilled eggplant, zucchini and bell peppers, marinated artichokes, persian fetta,
Smoked salmon, hot sopressa salami and san danielle prosciutto

Cheese Platter

$155.00, including GST, minimum 10 people (can be ordered in multiples of 10 only).

Selection of local cheeses, dried fruits and assorted crackers [including gf options]

Seafood Platter

$ 545.00, including GST, minimum 10 people (can be ordered in multiples of 10 only)

Ocean cooked king prawns with dill aioli
Fresh pacific oysters with shallot dressing and salmon roe
Blue swimmer crab with fresh lemon wedges
Balmain bugs with tartare sauce
Bbq salmon fillets with rocket and basil pesto

Please note: When ordering platters only, a $65.00 delivery charge will be applied.

gf – gluten free | v – vegetarian | ve - vegan

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