

Canapé Selections:

Option 1

\$60 per head incl. GST

Minimum 20 pax

Mini Thai Rice Cake with Fried Tofu, Wasabi Mayonnaise, Pickled Ginger & Mustard Cress (V&GF)

Zucchini wraps with Bocconcini, Salsa Verde & Lemon Zest (V&GF) Assorted Finger Sandwiches:
Egg & Chive

Smoked Salmon, Cucumber & Dill Chicken, Pine Nut & Celery
Ham & Seeded Mustard

'The Ruben' with Slow Roasted Beef, Braised Cabbage, Swiss Cheese & Russian Dressing on Rye
Steamed & Fried Vegetable Dumplings with Black Vinegar (V) Thai Fish Cakes with Dipping Sauce (GF)
Spanish Lamb Shank Puff with Black Olive Aioli

Substantial

Vegetable Tagine with Persian Rice, Feta & Baby Mint (V&GF)

Option 2

\$76 per head incl. GST

Minimum 20 pax

Mini Thai Rice Cake with Fried Tofu, Wasabi Mayonnaise, Pickled Ginger & Mustard Cress (V&GF)

Tartlet of Roasted Tomato with Goats Curd & Basil Cress (V) Garlic Prawns with Green Papaya &
Macadamia Nut Salad

Wholemeal Pancake of Roasted Duck with Shallot & Cucumber 'The Ruben' with Slow Roasted Beef,
Braised Cabbage,
Swiss Cheese & Russian Dressing on Rye

Arancini with Capsicum Mayonnaise (GF) Warmed Goats Cheese Tart Fig Jam & Chervil (V)
Steamed Pork & Prawn Dumpling with Vinegar Sauce

Substantial

Chicken Fajita with Roasted Peppers, Tomato Salsa, Manchego & Jalapeno Sour Cream

Option 3

\$88 per head incl. GST

Minimum 20 pax

Cheddar Shortbread with Whipped Brie & Mustard Fruits (V)

Thai Rice Cake with Avocado, Roasted Tomato, Jalapeno & Coriander (V&GF) Wholemeal Pancake of
Roasted Duck with Shallot & Cucumber

Fresh King Tiger Prawns with Lime Mayonnaise (GF) Arancini with Capsicum Mayonnaise (V&GF) Chicken
Satay with Spicy Peanut Sauce (GF) Warmed Potato Cakes with Salmon Tartar (GF)
Spanish Lamb Shank Puff with Black Olive Aioli

Substantial

Prawn, Tomato & Chilli Rossini

The menus are designed to cater for four-hour cruises. All staff charged in addition to the per head price.

Buffet Menu

Option 1

\$55 per head incl. GST

Minimum 15 pax

Char Grilled Chicken Fillet with Rosemary & Lemon Crispy Skinned Fillet of King Salmon with Green Paw
Paw Salad

Provencale Style Cous Cous with Tomato & Lemon Classic Potato Salad with Egg, Celery & Sour Cream
Dressing

Salad of Spring Green Vegetables with Roasted Walnuts & Mustard Dressing Mixed Leaf Salad with
Vinaigrette

French Baguette with Butter

Option 2

\$76 per head incl. GST

Minimum 15 pax

Roasted Corn Fed Chicken with Gremolata

Char Grilled Butterflied Leg of Lamb with Chermoula

Roasted Fillet of Salmon with Onion, Fennel & Pink Peppercorns with Salsa Verde Barley & Mushroom
Risotto

Roasted Chats with Lemon Zest & Rock Salt

Salad of Tomato, Avocado, Caramelised Onion & Mixed Herbs

Salad of Iceberg Lettuce, Rocket, Shaved Parmesan & Dijon Vinaigrette French Baguette with Butter

Option 3

\$116 per head incl. GST

Minimum 15 pax

Fresh King Tiger Prawns with Lime Mayonnaise Freshly Shucked Sydney Rock Oysters with Eshallot
Vinaigrette

Slow Roasted Pepper Crusted Beef with Mustards & Relishes Crispy Skinned Fillet of Ocean Trout with
Roast Garlic & Eschallot Salad

Barley & Mushroom Risotto

Roast Root Vegetable Salad with Pesto Dressing

Salad of Green Beans, Avocado & Seeded Mustard Dressing

Salad of Baby English Spinach, Cherry Tomatoes, Water Chestnuts & Tomato Vinai- grette

Freshly Sour Dough Baguette with Butter

The menus are designed to cater for four-hour cruises. All staff charged in addition to the per head price.