MOHASUWEI FOOD & BEVERAGE MENU

MOHASUWEI CHARTERS

FOOD & BEVERAGE PACKAGES

CANAPE MENU

Gold Package	$85 pp (Min 20 pax)
Platinum Package	$105 pp (Min 20 pax)
Elite Package	$125 pp (Min 20 pax)

BUFFET MENU

Gold Package	$120 pp (Min 20 pax)
Platinum Package	$140 pp (Min 20 pax)
Seafood Package	$210 pp (Min 20 pax)
Plated 3 Course Menu	$150 pp (Min 15- Max 20 pax)
	*Custom Menu available for groups under 15 pax

DRINKS

Gold Package	$26pp/ph
Platinum Package	$40pp/ph
Spirits	$15 each including mixer
Premium Spirits	$25 each including mixer
Seltzers	$15 each
Cocktails	$25 each

FOOD STATIONS

From $18pp

**Premium alcohol available on request*

CANAPÉ MENU

GOLD PACKAGE
(min 20 guests)

$79pp

4 x Cold Canapés
4 x Warm Canapés
1 x Substantial Canapé
1 x Dessert Canapé

PLATINUM PACKAGE
(min 20 guests)

$99pp

5 x Cold Canapés
5 x Warm Canapés
2 x Substantial Canapés
2 x Dessert Canapés

ELITE PACKAGE
(min 20 guests)

$125pp

5 x Cold Canapés
5 x Warm Canapés
2 x Substantial Canapés
2 x Dessert Canapés
1 x Glazed ham or
Charcuterie & cheese station

** Minimum 30 guests for Glazed Ham Station

CANAPÉ MENU

COLD

Freshly shucked Sydney rock oysters with apple cider, cucumber vinaigrette (gf)

Heirloom cherry tomatoes, Bruschetta, whipped feta, basil, Croute

Chilled Queensland king prawns with citrus mayo dipping sauce (gf)

Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo

Spicy King Salmon Tartare, sesame Miso aioli

Teriyaki seared Black Angus beef, sesame seed, pickled cucumber, kewpie mayo, fried garlic (gf)

Alaskan King crab, smoked sweet corn, basil, Aleppo chilli, miniture tart

(All cold canapès can be served GF)

WARM

Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls, smoked paprika aioli (v)

Moroccan spiced butternut pumpkin, hummus, crispy onion, puff pastry tart (gf)

Duck potstickers, shallots, crispy onion, Ponzu dressing

Seared Atlantic scallops, smoked bacon, celeriac, caper thyme mayonnaise, lemon

Greek style lamb seared, truss tomatoes, cucumber, feta on crispy pita

Pumpkin and spiced roasted eggplant quesadilla, chimichurri, avocado

Popcorn free range chicken, nori salt, lemon aioli

Black Angus handmade pie, smoked chilli tomato relish

SUBSTANTIALS

Fried buttermilk chicken, butter lettuce, tomato jalapeno salsa relish, smoked paprika aioli on a milk bun

Shredded black Angus beef Thai salad, noodles, mint, lemongrass, bean sprouts

Crispy pork belly roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

Seared king Tasmanian salmon poke, Japanese pickles, nori, edamame, coriander

Tikka Masala spiced chicken, organic brown rice, baby coriander

Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard, cucumber yoghurt bowl

Poached tiger prawn roll, pickled radish, iceburg lettuce, cocktail aioli

Moroccan spiced vegetables, pearl cous cous, sumac, cucumber yoghurt

DESSERTS

Lemon and passionfruit curd, fresh strawberry crushed meringue

Sea-salt caramel and brownie crumble tart

Valrhona dark chocolate and coffee mousse with honeycomb crumble

Prosecco rose water marinated strawberries, watermelon, mint meringue

Whipped vanilla bean cheesecake, peach, passionfruit crumble

Triple cream brie, sour cherry, baby basil tart

Food stations can be added to any canapé package with a minimum of 30 guests

BUFFET MENU

GOLD PACKAGE

(min 20 guests)

$120pp

2 x Canapés on arrival
2 x Cold platters
2 x Warm platters
1 x Dessert canapé
Complimentary share
platters included

PLATINUM PACKAGE

(min 20 guests)

$140pp

3 x Canapés on arrival
3 x Cold platters
3 x Warm platters
2 x Dessert canapés
Complimentary share
platters included

BUFFET MENU

COLD

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy

House-smoked Petuna ocean trout with pickled red onion, caper and horseradish cream fraiche (gf)

Salami selection with pickles, olives, and grilled vegetables

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

WARM

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish

8-hour slow cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous

Roasted (med-rare) pepper crusted Black Angus sirloin with local mushrooms, chimichurri (gf)

Free-range de-boned chicken with sumac, blackened cornm red pepper, rainbow chard, harissa-spiced yoghurt

Crispy skinned W.A Cone Bay barramundi with sautèed wombok, pickled ginger, aged soy, wild mushrooms

DESSERT PLATTERS

Valrhona dark chocolate pave, candy peanuts, shortbread crumble, vanilla ice cream

Strawberry cheesecake, coconut crumble, strawberry ice cream

Handmade Pavlova nests, mango passionfruit curd, raspberry sorbet (gf)

Local and imported cheese served with spiced apple chutney, marinated figs and flatbread

COMPLIMENTARY SHARE PLATTERS

(All share platter options will be included with each package)

Green mirco salad with shaved reddish, red onion and cold pressed dressing

Fresh baked bread rolls with Pepe Saya butter

Steamed baby potatoes with parsley butter, lemon

Food stations can be added to any buffet package with a minimum of 30 guests

SEAFOOD MENU

Indulge in the ocean's bounty with our exquisite seafood selection, prepared to perfection by our world-class chefs.

$210pp

(Min 20 guests)

SEAFOOD MENU

CANAPÉS

Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart

Minature shortcrust tart with hummus and spiced butternut pumpkin (v)

Chilli lime free range chicken, baby greens, cucumber, nam Jim dressing, wonton

COLD PLATTERS

Yellow fin tuna with spring onion, king brown mushroom, aged soy

QLD spanner crab Heirloom tomato medley, avocado, radish, cucumber, light chilli

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli (Lobster available upon request)

WARM PLATTERS

Roasted (med-rare) pepper crusted Black Angus sirloin with local mushrooom and chimichurri (gf)

Large king prawns with butternut pumpkin, Perisian fetta, harissa (gf)

Crispy skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy, wild mushrooms

DESSERT

Handmade Pavolva nests, mango passionfruit curd, raspberry sorbet (gf)

Local and imported cheese served with spiced apple chutney, marinated figs and flatbread

SIDES

Steamed new potatoes

Wild rocket shaved pear, pecorino, aged balsamic dressing

Spiced cauliflower, chickpea, raita salad

Handmade bread rolls, cultured butter

All dishes below are included except lobster, subject to market value

SEAFOOD MENU

FOOD STATIONS

Dumpling Bar
$23.00

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

Sashimi Station
$28.00

Kingfish, tuna, fresh seasonal seafood served raw, carved to order

Live Oyster Shucking
$30 + additional $300 chef fee

Shucked to order Sydney rock, Pacific and flats by chef onboard

Oyster Tasting Station
$30.00

Showcasing freshly shucked regional oysters from around Australia- Sydney rock, Pacific's and flats

Caviar Station
Price on enquiry

Selection of caviars, complete with hostess to guide through selections

Glazed Ham Station
$25.00

Served warm and carved to order served with mustards, pickles and soft rolls

Charcuterie & Cheese
$23.00

Selection of cured and smoked meats, cheeses, pickles and house made chutneys

Just Cheese
$18.00

Wide selection of both local and imported cheeses with various breads and accompaniments

Food stations can be added to any canapé or buffet event with a minimum of 30 guests.
*Priced Per Person

PLATED MENU

ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goats cheese, watercress

De-boned quail, prosciutto, fetta, chestnut mushroom, broad beans, broth

Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chili aioli

MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered venison loin, quince, puff pastry, radicchio, chestnut

De-boned cornfed chicken, sweet corn custard, baby leeks, pearl barley

Hapuku, squid, chorizo, nettle butter, lemon

Grass fed beef tenderloin, ox tail cigar, King brown mushroom,jus

Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus

Twice- cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

DESSERTS

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream

Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut pannacotta, mango, crumble, coconut sorbet

Vanilla cheese cake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flat bread ,apple cherry chutney

Plated 3 course Menu minimum 15 pax - Max 20pax $150pp

One choice per course for all guests

**Custom menu available for groups under 15 Pax*

BEVERAGE PACKAGES

GOLD PACKAGE

$26pp/ph

*Per Person /Per hour

Prosecco, Bianca Vigna | Veneto Italy
Sauvignon Blanc, Craggy Range | Marlborough New Zealand
Pinot Gris, Neudorf TiriTiri | Nelson New Zealand
Rosé, Rameau d'Or Golden Bough | Provence France
Corona
Peroni

PLATINUM PACKAGE

$40pp/ph

*Per person/ Per hour

Champagne, Laurent Perrier La Cuvée | Champagne France
Riesling, Henschke Julius | Eden Valley Australia
Chardonnay, Kumeu River Estate | Auckland New Zealand
Rosé, Whispering Angel | Provence France
Corona
Peroni

Red wine available on request or for formal dining only
All water, tea and coffee included
Minimum package spend $1,000

CONSUMPTION LIST

CHAMPAGNE

Dom Peringon | Haut Villers France	$625
Ruinart, Blanc de Blancs | Reims France	$300
Bollinger | Aÿ France	$170
Moet & Chandon Brut NV | Champange France	$135

WHITE

Chardonnay, Cullen Kevin John | Margaret River Australia	$280
Chardonnay, Moss Wood | Margaret River Australia	$160
Chardonnay, Charteris Pokolbin Selection |Hunter Valley Australia	$120
Chablis, Joseph Drouhin | Drouhin France 2014	$93
Pinot Grigio, Le Monde | Friuli Italy	$56
Sauvignon Blanc, Astrolabe Awatere Valley | Marlborough NZ	$56

RED

Pinot Noir, Felton Road Calvert Central | Otago NZ	$56
Pinot Noir, Craggy Range Te-Muna Road | Martinborough NZ	$110
Shiraz, Yarra Yerring Underhill | Yarra Valley Australia	$221
Shiraz, Millas's Vineyard Estate | Hunter Valley Australia	$119
Cabernet, Moss Wood | Margaret River Australia	$238
Cabernet, Leeuwin Estate Art Series | Margaret River Australia	$162

CONSUMPTION LIST

BEER

Corona	$9
Peroni	$9

SPIRITS

House Spirits incl. mixer	$15
Premium Spirits incl. mixer	$25

SELTZERS/PRE-MIX $15

Types available on request

NON-ALCOHOLIC

Soft Drink	$3
Tea	$3
Coffee	$5
San Pellegrino 1-litre	$6
Bottled Water	$3

COCKTAILS $25

Margarita

Espresso Martini

Negroni

Aperol Spritz

**All still water included