



Canapé Menus

Based on 4hr cruise

Menu 1 \$75pp

Select 12 items

Smoked chicken and sourdough crostini, caesar dressing
Peking duck pancakes, cucumber, scallions and hoi sin
Rare beef w kaffir lime leaf, lemon grass and ginger dressing
Sweet corn frittata, crab salad
Courgette, capsicum and smoked tomato frittata
King prawn cocktail on celeriac remoulade
Parmesan crumbed lamb cutlet, salsa verde
Seared marinated sea scallop, pea and ponzu
House cured gravalax of ocean trout, cream fraiche and dill blini
Oven roasted heirloom beetroot, horseradish cream
White mushroom and truffle arancini with tallegio
King prawn rice paper rolls, Vietnamese salad, sweet and sour mango dressing
Smoky cajun chicken, guacamole and coriander tortilla wrap
Steamed Shanghai pork bun, black vinegar and chilli oil
Duck liver crostini, parsley and fennel salad
Goats curd, tomato confit and baby basil tartlet
Pecorino, white anchovy and baby caper pizzette
Confit lamb shoulder, garlic and rosemary mini pies
Grilled scallop in the shell, garlic and tarragon crumbs
Pacific Oyster with ceviche salsa, Rock Oysters with citrus and chive dressing
Mini wagyu burgers, gruyere and tomato relish
Tasmanian smoked salmon, cream cheese and chive profiterole

Menu 2 \$60pp

King prawn rice paper rolls, Vietnamese salad, sweet and sour mango dressing
Pacific Oyster, chive and champagne vinaigrette
Goats curd, tomato confit and baby basil tartlet
Peking duck pancakes, cucumber, scallions and hoi sin
Mini Beef burgers, gruyere cheese and tomato relish
Smoky Cajun chicken, guacamole and coriander tortilla wrap
Roast pumpkin, fetta and thyme arancini balls
Smoked salmon, cream cheese and chive profiterole
Parmesan crumbed lamb cutlet, salsa verde
Selection of sushi, soy, pickled ginger and wasabi
Salt and pepper squid, lime, pepper and coriander mayonnaise
Warm Spanish omelette, fingerling potato, marinated capsicum, green olives

Menu 3 \$50pp

Tandoori chicken pizza, yoghurt and cucumber
Salt and pepper squid, lime, pepper and coriander mayonnaise
Vegetable spring rolls sweet chilli dipping sauce
Mini Beef burgers, gruyere cheese and tomato relish
Vegetable samosa w mango relish
Thai fish cakes, coriander mayonnaise
Steamed assorted wontons and din sum, black vinegar and soy
Warm Spanish omelette, fingerling potato, marinated capsicum, green olives
Beef and lamb mini pies, tomato sauce
Smoked salmon, cream cheese and chive crostini

Substantial Additions

\$6 per serve

Panko crumbed fish and chips, lemon and tartar sauce
Mini beef sliders, cheese and bacon
Lamb skewers, rosemary, honey barbeque sauce
Oven roasted Madras curry chicken wings
Chargrilled gourmet sausages, caramelized onion jam
Vietnamese style beef and herb salad, toasted rice
Wild mushroom and baby spinach risotto
Penne pasta, tomato sauce, basil, olives and parmesan

To Finish

Selection of farmhouse Australian cheeses \$5pp
Seasonal fruit platters \$4pp
Assorted mini cup-cakes \$2.50 each
Assorted gourmet mini desserts \$2.50 each
Hand made artisan chocolates by Choc-a-holic \$1.80 each
Tea and Coffee \$3pp

Menus can be tailored to your specific requirements upon request.

Dietary requirements can be catered for.

