

CANAPÉS

Cruise Canapés	\$50 per person - Selection of 6 items
Captains Canapés	\$60 per person - Selection of 8 items
Commodores Canapés	\$70 per person - Selection of 10 items

Alternatively individual items are \$7.50 plus the cost of a chef @ \$300 for a min of 4hrs
We can assist and custom any menu preferences, please advise any dietary requirements where possible prior.

COLD CANAPÉS

- Fresh Market Peeled Prawns with Lemon Aioli **(GF)**
- Fresh Oysters, House Vinegar, Zesty Lemon, Fresh Lime Juice **(GF)**
- Salmon Gravlax, Avocado, Tomato, Lime Salsa Tartlet
- Crystal Vegetarian Rice Paper Rolls, Sweet Chilli & Fresh Asian Herbs **(VEG, GF)**
- Fresh Salmon Gravlax with Avocado on Oven Toasted Crouton
- Tuna Tartare with a Garlic Crouton **(\$2 pp extra)**
- Tataki of Sashimi Grade Tuna Fillet, with Lime, Served on a Ceramic Spoon **(\$2 pp extra)**
- Kingfish Sashimi with Miso Wasabi Dressing Served on a Ceramic Spoon **(\$2 pp extra)**
- Kingfish Ceviche, Cucumber, Shallot Chilly, Herb Served on a Ceramic Spoon **(\$2 extra)**
- Fresh King Prawns with Mango & Chilli Salsa Served on a Ceramic Spoon **(GF)**
- Bruschetta of Goats Cheese, Pear, Herb, Pomegranate Molasses **(VEG)**
- Bruschetta of Tomato, Feta, Basil with Balsamic Glaze **(VEG)**
- Pulled Beef Brisket Tartlet
- Marinated Slow Roasted Beef Fillet with Onion Relish Jam & Basil, on Infused Crouton
- Peking Duck Crepe with Hoisin Sauce, Shallot & Sesame
- Crystal Rice Papers of King Prawns, Vegetables & Mint
- Goats Cheese & Pear Tartlet **(VEG)**
- Taleggio, Shiitake Mushroom Bruschetta, Pea Tendrils **(VEG)**
- Frittata of Asparagus, Feta, Semi Dried Tomato
- Seafood Tacos of Seasonally available Fish, with Light Citrus Creme Fraiche & Avocado
- Smoked Tout Tarts with Red Onion, Bell Pepper, Chilli, Chive
- Flame Grilled Sashimi Scallops Cocktail Maki
- Wakame Seaweed Cocktail Maki **(VEG, GF)**

WARM CANAPÉS

Crab Spring Rolls Served with Chilli Salt, Lemon Mayonnaise
Indian Pakora Fritter of Spinach & Onion **(GF, VEG, V)**
Mexican Chilli Spiced Ancho Fresh Lime Chicken Bamboo Skewers **(GF)**
Petit Flaky Pastry Pies of Chicken, & Traditional Pepper Beef Steak & Vegetarian
Selection of Supreme & Vegetarian, Pizzatz (VEG)
Selection of Quiches Loraine, Spinach, Feta & Provençal **(VEG)**
Coast Style Mediterranean, Lemon and Fresh Herbs Chicken Skewers
Aranchini of Mushroom Duxelles, Truffle Oil & Herbs Crumbs, Lightly Fried **(VEG, GF)**
Lebanese Lamb Kofta, Grilled & Roasted served with Tzatziki Sauce **(GF)**
Chicken Satay Skewers, Roasted Peanuts and Coconut **(GF)**
Middle Eastern Cheese Sambousek Pomegranate Molasses
Pork Belly on Melba Toast, Rocket, Tomato Relish
Pork & Veal Meatballs in Sticky Glaze **(GF)**
Crispy Asian Vegetable Spring Rolls **(VEG)**
Prawn Dumplings with Ginger Soy
Pork & Cabbage Dumplings with Soy
Panko Prawns with Fresh Chilli Soy
Traditional Mini Sausage Rolls with Ketchup

SUBSTANTIAL CANAPÉS

Beef Slider of Pulled Beef Gherkins, Japanese Slaw, in a Milk Bun
Mini Gourmet Burger with Beef, Cheese Tomato Relish & Sweet Mustard in a Milk Bun
Vegetarian Slider of Chickpea & Kale **(VEG)**
Chicken Slider Crumbed Tenderloin Peri Peri Mayonnaise in a Milk Bun
Eye Fillet of Beef on Flat Turkish Bread with Extra Virgin Olive Oil & Leaf Rocket
Avocado, Chilli, Tomato on Flat Bread with Salsa Verde
Finger Sandwiches - Chicken, Walnuts, Celery & fresh Herbs,
Smoked Salmon Cucumber & Dill, Ham & Seeded Mustard, Egg Mayonnaise
Spanner Crab Finger Sandwiches with Creme Fraiche, Chives **(\$2 pp extra)**

NOODLE BOXES

Maximum of 2 Per Chosen Menu

Warm Noodle Boxes

Beer Batter Flat Head Fillets with Fries & Chef Made Tartar Sauce

Pea & Asparagus Risotto with Lemon Extra Virgin Olive Oil, & parmesan **(VEG) (GF)**

Wild Mushroom Risotto with 4 Varieties of Mushrooms & Fresh Thyme & Sage **(GF)**

Mango Chicken Curry, Sweet Coconut & Mango Sauce Capsicum & Peas with Rice **(GF)**

Red Thai Prawn & Coconut Curry, Baby Corn, Green Beans, Carrots, with rice

Chicken Cashew & Snow Pea Stir Fry, Shallots, Capsicum Coriander, Bok Choy, Oyster Sauce

Thai Sweet Chilli Chicken & Noodle Stir Fry with Bok Choy, Fresh Sliced Red Capsicum, Baby Corn Carrots Singapore Noodles & Crispy Garnish

Cold Noodle Boxes

Roasted Tandoori Chicken with Currants & Fresh Herbs & Tomato Kasoundi Pickle **(GF)**

Marinated Thai Beef Mesclun Salad, Crispy Thai Slaw, Vermicelli Noodles, Roasted Cashews & sesame seeds

Poached Chicken Pesto & Avocado Mesclun Salad, Cucumber, Creamy Diced Danish Feta Topped with roasted Walnuts. **(GF)**

Penne Chicken Basil Pasta with Creamy Mayo, Sun-Dried Tomatoes & Parsley

Healthy Brown Rice, Quinoa, Chia Seeds, Fresh Vegetables, Almonds & Coconut in an Asian Style Dressing

Beetroot & Black Bean Falafel Salad with Pickled Cauliflower & Lentil Tabbouleh & Tahini Dressing **(V) (VEG)**

Glass Noodles with Asian Fresh Vegetables & Herbs in a Sesame Oil Dressing **(VEG)**

DESERT CANAPÉS OPTION

Inclusive as an item with Cruise, Captains and Commodores Canapés Menu or \$7.50 per person as an additional upgrade. We recommend a mix of the below, please custom with any preferences.

Assorted French Style Macarons

Petite Lemon Cheese Cake

Hazelnut Crunchy

Pistachio and Raspberry Slice

Petite Mixed Berry Cheese Cake

Assorted Polenta Cake **(GF)**

Dark Chocolate & Pecan Fudge Brownies

Mini Pavlova

Assorted Mini Gelato Cones

Note we can custom deserts for gluten free and vegan on request