



## *Menu*

### **canapé menu one**

\$38.00 per person inc GST

recommended for 2 hour charters only

### *Canapé*

caprese skewer with cherry bocconcini, baby roma tomatoes and pesto drizzle (v, gf)

peking duck pancake with spring onion, cucumber and hoisin

blue swimmer crab salad on creamed leek and persian feta tartlet

lamb and rosemary pie with piquant tomato chutney

hand made indian vegetable samosa with coriander and mint raita (v)

oregano, garlic and lemon zest marinated chicken skewers with tatziki (gf)

### **canapé menu two**

\$55.00 per person inc GST

### *Canapé*

tart of spicy avocado, red onion marmalade and crème fraiche (v)

fijian kokoda cured fish with lime juice, coconut cream, eschalot, chilli and coriander (gf)

fresh pacific oysters with shallot dressing and black sesame dressing (gf)

forest mushroom, parmesan and rosemary flan (v)

rare roast beef and yorkshire pudding, horseradish cream and chives

chimichurri prawn and grilled zucchini pizzetta with chilli mayo

warm chicken and leek pie with flaky pastry

chilli and rosemary marinated lamb skewers (gf)

### *Sweet Canapé*

dark chocolate mousse shot with candied orange (v,gf)

All charters will attract a chef charge of \$300 that are up to a 4 hours in charter duration.

Gladesville Bridge Marina  
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## *Menu* [continued]

### **canapé menu three**

\$66.00 per person inc GST

#### *Canapé*

sautéed wild mushroom and fresh herbed ricotta in a crisp cone (v)  
poached scallop salad with jalapeno spiced salsa fresca (gf)  
peking duck pancake with spring onion, cucumber and hoisin sauce

asparagus and persian fetta cheese flan (v)  
crab salad with cucumber, chilli, tomato salsa in a rice paper wrap (gf)  
roasted tomato arancini filled with mozzarella with garlic aioli (v)

chunky beef and mushroom pie with minted mushy peas  
sesame crusted salmon skewers with orange miso sauce (gf)  
greek pulled lamb slider with garlic tatziki and butter lettuce

served in a small bowl or noodle box  
thai chicken curry with fragrant rice and fresh coconut sambal (gf)

#### *Sweet Canapé*

petite lemon meringue pie (v)

### **additional items to add to menus**

\$9.80 per item. person inc GST

served in a small bowl or noodle box

king prawn salad avocado and macadamia nuts, lemon pepper dressing (gf)  
beer battered flathead goujons with tartare sauce and chips  
sri lankan fish curry with fragrant rice and fresh coconut sambal (gf)  
thai green chicken curry with fragrant rice and fresh chilli salsa (gf)  
slow poached chicken salad celeriac, pink lady potatoes, mustard dressing (gf)  
slow cooked pork with wild mushrooms, garlic mash, spring asparagus (gf)  
roast duck salad with udon noodle, shitake, crisp asparagus, tatsoi leaves and ponzu dressing  
braised beef bourguignon with root vegetables and parisienne mash (gf)  
roast pumpkin and asparagus risotto with piquant chermoula (v,gf)  
steamed blue eye cod with ginger and shallot and fragrant steamed jasmine rice  
thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa (gf)  
grilled chorizo sausage with vine ripened tomato and orecchiette pasta  
slow cooked chickpea dahl with basmati rice and coriander, mint and lime salsa (v)

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## *Menu* [continued]

### **ham buffet, served on a side buffet**

\$325.00 inc GST

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

### **antipasto platter**

\$128.00, including GST min 10 people (can be ordered in multiples of 10 only)

rustic italian breads, grissini and flatbreads  
oven baked semi dried tomatoes, marinated green olives,  
grilled eggplant, zucchini and bell peppers, marinated artichokes, persian fetta,  
honey glazed double smoked ham, hot sopressa salami and san danielle prosciutto

### **cheese platter**

\$128.00, including GST min 10 people (can be ordered in multiples of 10 only)

selection of local cheeses, dried fruits and assorted crackers

### **seafood platter**

\$ 485.00, including GST min 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 grilled baby eggplants, toasted pine nuts and basil pesto

\*Please note: When ordering platters only, a \$65.00 delivery fee will apply. (No chef required)

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