



## *Menu*

### **Canapé Menu One**

*\$ 49.00 per person, including GST.  
Recommended for 2 hour charters only.*

#### *Canapé*

king prawn salad with shallot and dill on edible spoon (gf)  
corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)  
peking duck pancake with spring onion, cucumber and hoisin  
torched salmon fillet on pan fried rice cake with wasabi mayonnaise and sweet soy (gf)  
thai chicken globe with miso butter and crisp shallots (gf)  
polenta and truffle chips with shaved parmesan and chives (v, gf)

### **Canapé Menu Two**

*\$ 72.00 per person, including GST.  
Recommended for 3 - 4 hour charters.*

#### *Canapé*

fresh tuna tartare on edible spoon with lime and caper  
steamed pork gyoza pot sticker dumpling  
bengal spiced cauliflower fritti with lemon dip (ve, gf)  
fragrant lamb kofta w sumac & honey yoghurt (gf)  
porcini mushroom arancini ball with basil mayo (v, gf)  
classic beef and potato pie  
served in a small bowl or noodle box  
butter chicken curry with steamed basmati rice and crisp shallots (gf)  
mini poke bowls with salmon or tuna, pickled carrot, crisp raddish and edamame (gf,v-option)

#### *Sweet Canapé*

mini pavlova with fresh cream and summer berries (v, gf)

gf – gluten free | v – vegetarian | ve - vegan

All charters will attract a chef charge of \$430 for a 4 hours charter. Each additional hour is \$100

\*Public holiday chef rates apply.

*Menu* [continued]

**Canapé Menu Three**

*\$ 85.00 per person, including GST.*

*Recommended for 4 hour charters.*

*Canapé*

kingfish ceviche served on an edible spoon  
peking duck pancakes with spring onion, cucumber and hoisin sauce  
corn and zucchini fritter with avocado, lime and coriander salsa (ve, gf)

tempura prawn skewer with ponzu dip and green shallots  
aloo bonda indian potato fritters with green chilli yoghurt (ve, gf)

karaage chicken with kewpie mayonnaise and togarashi  
spring pea, thyme and manchego risotto ball with olive mousse (v, gf)  
teriyaki chicken and pickled slaw slider with siracha mayo

**Served in a small bowl or noodle box**

slow roast 12 hour lamb shoulder with creamy mash and sautéed mushrooms jus (gf)  
fillet of rock ling with ginger and shallots in master stock and steamed rice

*Sweet Canapé*

chefs selection of summer desserts (v)

**Additional Items**

*\$ 12.00 per item, per person, including GST.*

*Served in a small bowl or noodle box.*

mini poke bowls with salmon or tuna, pickled carrot, crisp raddish and edamame (gf,v-option)  
beer battered flathead gougons with tartare sauce and chips  
thai green chicken curry with fragrant rice and crisp shallots (gf)  
butter chicken curry with steamed basmati rice and crisp shallots (gf)  
slow cooked pork ragout with wild mushrooms, garlic mash, gremolata (gf)  
sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal (ve, gf)  
braised beef bourguignon with root vegetables and parisienne mash (gf)  
thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa (gf)  
fillet of rock ling with ginger and shallots in 8 hour master stock and steamed rice  
char sui pork with vegan fried rice and fried eschallots

gf – gluten free | v – vegetarian | ve - vegan

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*Menu* [continued]

**Oyster Platter**

*\$175.00 per ham, including GST, recommended for 10 people*

24 x fresh pacific or sydney rock oysters with shallot and citrus dressing (ve, gf)

**Prawn Platter**

*\$200.00 per ham, including GST, recommended for 10 people*

30 x ocean cooked king prawns cracked pepper and lemon (gf)

**Prawn and Oyster Platter**

*\$400.00, including GST, recommended for 10 people*

24 x fresh pacific oysters or sydney rock oysters (ve, gf)

30 x ocean cooked king prawns peeled (gf)

300g seaweed salad with miso dressing (ve, gf)

with fresh lemon and lime wedges selection of sauces

**Seafood Platter**

*\$660.00, including GST, minimum 10 people (can be ordered in multiples of 10 only)*

24 x ocean cooked king prawns | 24 x fresh pacific oysters,

2 x blue swimmer crab | 5 x balmain bugs ½ cut,

250g smoked salmon with shaved spanish onions, capers, fresh lemon and lime wedges selection of sauces

**Ham Buffet**

*\$475.00 per ham, including GST*

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

**Antipasto Platter**

*\$200.00, including GST, minimum 10 people (can be ordered in multiples of 10 only)*

rustic italian breads, grissini and flatbreads [including gf options]

oven baked semi dried tomatoes, marinated green olives,

grilled eggplant and zucchini, dolmades, cornichons, marinated artichokes, persian fetta,

hot sopressa salami and san danielle prosciutto, shaved bone ham

**Cheese Platter**

*\$200.00, including GST, minimum 10 people (can be ordered in multiples of 10 only)*

selection of three cheeses, fresh and dried fruits, quince paste and assorted crackers

[including gf options]

gf – gluten free | v – vegetarian | ve – vegan

Please note: When ordering platters only, a \$130.00 drop off fee will apply.

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