



Canapé Menu One

\$74.00 per person inc GST - Recommended for 3 – 4 hour charters

Canapé

fresh tuna tartare on edible spoon with lime and caper
corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)
steamed prawn and pork dim sim chilli sambal
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)
crisp lamb and rosemary pie with piquant chutney

served in a small bowl or noodle box

butter chicken curry with steamed basmati rice and crisp shallots (gf)

Sweet Canapé

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

Canapé Menu Two

\$86.00 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)
pulled pork slider with shaved fennel and apple slaw

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)

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.



Substantial Items and Sliders

@ 12.00 per item, per person, including GST

Sliders

prawn roll with shredded lettuce and sauce marie in soft brioche
baby beef burger with cheese, tomato, lettuce and chilli mayonnaise
teriyaki chicken and pickled slaw slider with siracha mayo

Substantial Items

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)
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)
char sui pork with vegan fried rice and fried eschallots

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

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