



LUXURY

BOAT HIRE

ELEMENT CANAPE MENU

Canape Menu 1

\$60 per person

Minimum 10 guests

Please select 7 canapes from the below selections

Canape Menu 2

\$69 per person

Minimum 10 guests

Please select 8 canapes from the below selections

Canape Menu 3

\$78 per person

Minimum 10 guests

Please select 9 canapes from the below selections

Cold Canape Selections

Hot smoked trout on bilinis with crème fraiche and roe
Miso maple salmon skewers with tamarind lime dip (GF)
King prawns with lime, chilli, Japanese mayonnaise
Sydney rock oysters with citrus cheeks (GF)
Prawn avocado and baby gem lettuce rolls with Bloody Mary mayo
Bresaola wrapped peach with mascarpone (GF)
Chicken, herb, lemon, celery finger sandwiches
Mini roast beef brioche rolls with piccalilli
Open sandwich of Moroccan lamb, watercress, harissa, quince mayo
Beetroot and buckwheat bilinis with goats' curd, buckinis & baby basil (V, GF)
Frittata of sweet potato, feta, spinach, caramelised onion & sumac (V, GF)
Watermelon, feta, mint and pistachio oil (V, GF)

Hot Canape Selections

Slow cooked beef with sweet onion and red wine pies
Chicken b'stilla filo triangles with cinnamon harrisa
Peking duck pancakes with Hoi Sin, cucumber and shallots
Cocktail sausages with honey and mustard (GF)
Pork, carrot and fennel sausage rolls with homemade tomato sauce
Chicken skewers in Medina marinade with Romesco dipping sauce
Warm potato tortilla with manchego and truffle honey (V, GF)
Tarte Tartin of balsamic onion and tallegio cheese (GF)



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Sweet Canape Selections

Portuguese custard tarts
Lemon almond cakes with a passionfruit icing (GF)
Baked vanilla cheesecake with strawberry
Salty caramel chocolate tarts with golden caramel popcorn

Fork Food Menu Canape Menu Add On \$15 per head

Noodle box Selection

Nordic Nicoise of hot smoked ocean trout with chat potato, lemon and dill mayonnaise, little gem, cherry tomato, green bean, olive, caper and lemon (GF)
Citrus grilled chicken with roast cauliflower, orange, quinoa, spinach & pomegranate (GF)
Chermoula lamb salad with roast sweet potato, snow peas, feta, tomato & spinach, with mustard dressing (GF)
Thai beef salad with coriander, mint and lime on noodles with sesame (GF)
Lemon poached prawns with risoni, zucchini, tomato, lemon oil & basil
Chorizo, quinoa, lentils, roast squash, pickled red onion, roast tomato & rouille (GF)