



LUXURY

BOAT HIRE

OCEANOS CANAPE MENUS

Menu A – \$80

Select 5 items from Premium and 3 items from Standard Canape menu plus 1 substantial meal selection.

Menu B – \$70

Select 3 items from the Premium Canape menu and 5 items from the Standard Canape menu plus 1 substantial meal selection.

Menu C – \$60

Select 4 items from the Premium Canape menu and 4 items from the Standard Canape menu.

Menu D - \$55

Select 3 items from Premium canapé menu and 5 items from Standard Canape menu

Menu D – \$50 (Available for 3 hour cruises only)

Select 2 items from Premium Canape menu and 4 items from Standard Canape menu.

Premium Canapes

Angus Steak Pies with Tomato Relish
Asparagus & Prosciutto Puff Pastry Parcels (vegetarian without Prosciutto)
Assorted Sushi (72 hours notice required)
Beef Wellingtons (mini)
Beetroot Rosti with Smoked Trout and Horseradish Cream
Blini with Prawns, Sour Cream and Caramelised Onion
Bloody Mary Oyster Shots
Chicken and Camembert Tartlets
Coconut Prawns with Coconut Dipping Sauce or Sweet Chilli Sauce
Crab & Lime Quiches
Duck & Radicchio Tartlets
Dukkah Crusted Atlantic Salmon with White Bean Dip on mini Toasts
Fig & Fennel Scones with Brie and Fig Relish (v)
Fish & Crab Cakes with Avocado
Lamb Cutlets (Chargrilled) with Mint Relish
Leek, Gruyere and Rocket Muffins with Green Tomato Relish (v)
Middle Eastern Lamb Parcels with Minted Yoghurt
Peking Duck Pancakes with Hoisin Sauce, Shallots and Cucumber



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Prawn, Crab & Coriander Balls
Prawn & Scallop Vol-au-Vents
Smoked Salmon Mousse on Cucumber Rounds
Smoked Salmon on mini blini with Sour Cream and Fresh Dill
Tempura Fish Pieces with Japanese Soy Sauce (Shoyu)
Vietnamese Prawn Fresh Spring Rolls
Vietnamese Fresh Vegetable Spring Rolls (v)

Standard Canapes

Asian Salad on Chinese Spoons (gf without noodles)
Asparagus Mini Quiches (v)
Caramelised Onion Tarte Tatin with Crumbled Feta (v)
Chicken Gow Gees with Chef's Dipping Sauce
Chicken, Semi-dried Tomato & Ricotta Sausage Rolls
Corn Fritters with Sour Cream & Coriander Pesto (v) (gf)
Curried Vegetable Samosa with Mango Chutney (v)
Dim Sims (Pork) Steamed
Falafel with Hummos, Pomegranate and Parsley (v)
Gourmet Mini Beef Steak Pies
Gourmet Sausage Rolls (Chef's Selection)
Ham & Cheese mini Croissants
Honey & Soy Chicken Drumettes
Herbed Cheese Tartlets with Caramelised Onion Jam (v)
Italian Meatballs with Tomato Salsa
Lamb Kefta with Minted Yoghurt
Mini Vegetable Spring Rolls (v)
Moroccan Lamb Triangles
Open Roast Pumpkin & Feta Tartlets (v)
Pork & Prawn Gow Gees
Ratatouille Tartlets (v)
Sesame Prawn Toasts
Smoked Salmon Quichettes
Spinach & Feta triangles (v)
Thai Fish Cakes with Sweet Chilli Sauce
Turkey & Cranberry Sausage Rolls with Cranberry Sauce
Wattleseed Scones with Beetroot Relish & Goat's Cheese (v)



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DESSERTS (suitable for all menu options)

Champagne & Strawberry Jelly
Chocolate Cupcakes (mini)
Chocolate Eclairs
Chocolate Lamingtons (mini)
Chocolate Mousse Tartlets
Creme Caramels (mini)
Eton Mess (gf)
Lemon Curd Tartlets
Mixed Berry Tartlets
Mini Raspberry Meringues (gf)
Mini Pavlovas (gf)
Pine Nut Tartlets
Raspberry Brownies
White Chocolate, Coconut & Lime Truffles (gf)

Substantial Finger Food – Served in Chinese Noodle Boxes

Beef Tagine with Couscous
Chicken Caesar Salad
Chicken Schnitzel with Coleslaw
Fish & Chips with Lemon & Tartare Sauce
Lamb Curry with Basmati Rice (gf)
Massaman Beef Curry with Jasmine Rice (gf)
Moroccan Vegetable Tagine with Couscous (v)
Penne Pasta with Roasted Vegetable Pesto (v)
Teriyaki Chicken with Jasmine Rice (gf)
Thai Beef Salad
Tortellini Boscaiola (Creamy Bacon & Mushroom Sauce)
Vegetable Curry with Basmati Rice

Holidays: A surcharge will apply on public holidays. GST inclusive.