



# LUXURY

## BOAT HIRE

### GALAXY CANAPE MENUS

#### Canapé Menu 1

**\$60 per person**

salmon tartare on crisp toasted brioche, crème fraiche and chives  
peking duck pancake with spring onion, cucumber and hoisin sauce  
corn and leek fritter with avocado, lime and coriander salsa  
balsamic caramelised pear with herbed ricotta garlic crouton  
thai fish cakes with sweet chilli nam jim dipping sauce  
porcini mushroom arancini ball with basil aioli  
chilli and rosemary marinated lamb skewers  
chunky beef and mushroom pie with minted mushy peas  
pulled pork slider with shaved fennel and apple slaw

#### Canapé Menu 2

**\$70 per person**

##### **canapés**

lime marinated tuna logs with wasabi mayonnaise and shizu cress  
barbecued duck salad with enoki mushrooms and ponzu glaze in a rice paper wrap

balsamic caramelised pear with herbed ricotta garlic crouton  
thai prawn and shredded coconut salad wrapped in a betal leaf  
forest mushroom, parmesan and rosemary flan  
warm chicken and leek pie with flaky pastry  
hand made indian vegetable samosa with coriander and mint raita  
moroccan lamb skewer with harrisa and coriander yoghurt

##### **served in a small bowl or noodle box**

beer battered flathead goujons with tartare sauce and chips

##### **sweet canapés**

mini chocolate ganache tart with candied orange and hazelnuts



# LUXURY

## BOAT HIRE

### Canapé Menu 3

**\$85 per person**

#### **canapés**

tasmanian smoked salmon, ricotta and dill flan  
rare roast beef and yorkshire pudding, horseradish cream and chives  
creamed leek and persian feta tartlet with avocado, lemon zest and chive salsa  
lamb and rosemary pie with piquant tomato chutney  
tempura vegetable skewers with ponzu dipping sauce  
herb marinated breast of quail with eschalot confit  
crisp asian style salt and pepper calamari with fresh lime mayonnaise  
prawn cocktail with crisp iceberg on a mini brioche roll

#### **served in a small bowl or noodle box**

thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa  
duck confit with wild mushrooms, garlic mash, spring asparagus

#### **sweet canapés**

petite lime and lemon tart with fresh berries