



LUXURY

BOAT HIRE

Canapé menu

8 canapés \$55

10 canapés \$64

15 canapés \$85

COLD

Goats cheese profiteroles, truffle honey, pistachios *(v)*

Smoky eggplant cone, black sesame seeds *(v)*

Local mushroom pancakes, black bean sauce *(v)*

Pea & sugar snap tostada, goat's cheese, shimeji mushroom *(v)*

Heirloom tomato tart, olives, feta *(v)*

Sydney rock oysters, lemon, lime, soda cloud *(gf)*

Crystal bay prawns, gazpachio gel, crouton, baby basil

Tuna tatare, miso curd, soy dashi jelly, shizo *(gf)*

King fish san choy bow *(gf)*

Scampi fingers, Marie rose sauce

Spanner crab fingers, lemon, crème fraiche

Smoked salmon blinis, sour cream, roe, chives

Chicken rillettes, orange gel, crouton, cress

Jamon Serrano, manchego, quince paste *(gf)*

Peking duck slider, cucumber, hoi sin sauce

Beef tataki, pickled veg, wasabi mayo *(gf)*



LUXURY

BOAT HIRE

Canape menu Cont'd

HOT

- Potato & goat cheese croquettes, aioli *(v)*
- Portobello mushroom, haloumi slider, chipotle mayo *(v)*
- Spinach & feta cigar, tzatziki *(v)*
- Prawn spring rolls, tom yum sauce
- Smoked trout arancini, basil tartare
- Salmon skewers, honey sesame, aioli *(gf)*
- Scallop tart, polenta, brown butter
- Chicken skewers, lemon, oregano, lime yoghurt *(gf)*
- Pork kebabs, Thai dressing *(gf)*
- Pulled pork sliders, radish slaw, chipotle aioli
- Sesame lamb skewers, cumin mayo *(gf)*
- Lamb cutlets, dukkah labne *(gf)*
- Beef skewers, chimirchurri aioli *(gf)*
- Beef slider, pickle, ketchup, aged cheddar
- Short rib empanadas, red wine, onion

Desserts

- Sticky date sundae
- Chocolate brownie, pistachio cream
- Coconut panna cotta, lemongrass jelly *(gf)*
- Chocolate tart, hazelnut, salted caramel
- Passionfruit Eton mess, white chocolate chards *(gf)*