



LUXURY

BOAT HIRE

ALANI CANAPE MENU

Starting from \$36.00 per person
Selection of FIVE canapés
Up to 35 guests

Menu One

Petite smoked salmon quiche w/ baby capers & rocket oil
Lamb kofta ball on a spiced tomato and mint ragout
Spanish onion and king island blue cheese petite pie
Natural Coffin Bay oysters on a bed of Japanese wakame, topped with wasabi
pearl and pickled ginger (GF)
Goat cheese and roasted beetroot tartlet (V)
Chorizo and prawn skewers with smoky harissa dressing
Dukkhah spiced chicken sticks with orange blossom remoulade

Prepared and served by the Chief stewardess/ hosts on board

Starting from \$500.00/ day with a private chef
+ \$ 56 per person
Up to 35 guests

Menu Two

Truffle and wild mushroom risotto boats w/ shaved parmesan
Prosciutto wrapped asparagus spears with tarragon scented hollandaise
sauce (GF)
Peking duck pancakes with cucumber, spring onion and hoisin
Fillet mignon brochette with bush pepper chutney (GF)
Lamb kofta ball on a spiced tomato and mint ragout
Spanish onion and king island blue cheese petite pie
Half shell Hervey Bay scallops on green pea puree w/ pancetta crumbs
and micro herbs (GF)
Natural Coffin Bay oysters on a bed of Japanese wakame, topped with wasabi
pearl and pickled ginger (GF)
Goat cheese and roasted beetroot tartlet (V)
Chorizo and prawn skewers with smoky harissa dressing
Slow cooked beef and Guinness pies with aged cheddar mash top
Dukkhah spiced chicken sticks with orange blossom remoulade