



GHOST II CANAPE MENU

UNDER 19 GUESTS REQUIRES A CHEF FEE OF \$350

Cold

- Freshly shucked Sydney Rock oysters with wakame, cucumber soy mignonette (gf)
- Heirloom cherry tomatoes, whipped ricotta, black olives, pinenuts, miniature tart
 - Chilled Queensland king prawns with yuzu aioli (gf)
- Chipotle free range chicken, scorched sweet corn, roasted red pepper, avocado aioli (GF)
- King salmon tataki , sesame seeds, king brown mushroom, green shallots, ponzu dressing (GF)
- Black Angus beef tartare, toasted cumin, horseradish, capers, crispy kipfler (GF)
- QLD spanner crab, broadbean crush, black quinoa, chilli, cavolo nero, lemon aioli, crisp sour dough

(All cold canapes can be made GF)

Warm

- Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli (v)
- Blackened Haloumi, heirloom cherry tomatoes, cucumber, oregano, hummus, sumac (GF)
 - Spicy grilled eggplant and feta quesadilla, avocado, truss tomato salsa
 - Peppered lamb loin, peperonata, olive, shaved pecorino, salsa verde
- Seared Atlantic scallops, smoked sweet corn, sugar cured bacon, crispy onion
 - Pumpkin and feta spiced roasted pumpkin empanadas chimichurri



LUXURY

BOAT HIRE

- Popcorn free-range chicken, coconut sambal, red eye mayo
- Grass fed beef handmade pie, smoked chilli tomato relish

Substantials

- Tasmanian salmon or Tofu poke with Japanese pickles, soy lime dressing shredded nori (bowl)
 - Veggie burger, blackened, haloumi, piquillo peppers, salsa verde
- Grilled Rodriguez Chorizo roll, pickled white cabbage, hot mustard, aged cheddar, aioli
- Chilli lime caramel chicken, soba noodle and baby greens salad (in bamboo boat)
- Slow cooked grass-fed sumac lamb shoulder with chickpeas, rainbow chard and cucumber yoghurt bowl
- Moroccan spiced vegetables, pearl cous cous, sumac, cucumber yoghurt
 - Crispy fried Korean chicken, kimchi slaw, red eye mayo on milk bun
 - Pork Katsu burger, butter lettuce, shaved cucumber red eye mayo

Dessert Canapés

- Passionfruit curd and fresh strawberry tart
- Sea-salt caramel and brownie crumble tart
- Vallrhona Dark chocolate mousse, raspberry, shaved liquorice
- Prosecco marinated strawberries, watermelon, mint, meringue
- Whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
 - Triple cream brie, sour cherry and baby basil tart



LUXURY

BOAT HIRE

Pricing

\$79 per head (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

\$95 per head (4 Cold, 4 Warm, 2 Substantial, 1 Dessert)

\$120 per head plus one food station (4 cold, 4 Warm, 2 Substantial, 1 Dessert. If Caviar chosen price will change)



LUXURY

BOAT HIRE

VEGETARIAN CANAPE MENU

UNDER 19 GUESTS REQUIRES A CHEF FEE OF \$350

Cold:

- Spiced butternut pumpkin, hummus, crispy onion tart
- Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v)(gf)
- Sour cherries, crisp pear, shaved hazelnut, orange (gf)
- King Brown mushroom, edamame, miso mayonnaise, crisp shallots (gf)
- Smoked eggplant, horse radish, capers, charcoal wafer cone, roe
- Caramelised soy, ginger, sesame, baby greens, bean sprouts, shredded nori on betel leaf (gf)

* All cold canapes can be made gluten free*

Warm:

- Wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli (v)
- Silkin tofu daikon, cucumber, green chilli salad, nahm jin dressing (gf)
- Crispy feta, pea, spinach filo cigars with spiced orange glaze
- Black bean, spiced avocado, cherry tomato quesadilla
- Popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)
- Caponata, feta, cherry tomatoes toasted pine nuts (gf)
- Hand made chickpea spiced curry pie, saffron tomato kichutney



LUXURY

BOAT HIRE

Substantials:

- Moroccan vegetables , chermoula, chickpea, cucumber Raita(bowl)
- Miso crusted eggplant salad, soba noodles, baby greens, crispy onion
- Sweet potato, enoki mushrooms, avocado, edamame poke with Japanese pickles, soy lime dressing shredded nori (bowl)
- Sauté gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)
 - Crispy tofu, hoisin, asian slaw, lime, chilli roll
- Veggie burger, blackened haloumi, piquillo peppers, salsa verde

Dessert Canapés:

- Miniature hand-made short-crust tart filled with lemon curd and strawberries (can be gf)
 - Passionfruit, rosewater cream, crushed meringue, hazelnut
- New season peach, raspberry, mascarpone, shortbread crumble (on spoon)
 - Salted caramel and chocolate brownie crumble tart
 - Triple cream brie with pear and caramelised walnut on crisp

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