



Canape Menus

Minimum Order: 10

Our canape selection are idea for guests who would prefer to have food served throughout the charter. Each course is brought around to each guest on the boat. Depending on the number of guests and the length of the charter we may recommend an additional wait staff to assist with service.

Light Canapes, 6 Pieces| \$33pp

Cherry tomato tart tartin / Persian cheese / basil (V) (GF)
Grilled asparagus / prosciutto / Persian Feta (GF)
Slow cooked ocean trout / chives / fennel (GF)
Peking duck / sesame crepes / shallots / hoi sin
Beef fillet / onion jam / brioche crouton
Prawn and coriander prawn parcels with plum sauce (GF)

Vegetarian Canape Light, 8 Pieces| \$42.50pp

Mushroom arancini / Aioli
Vegetarian Rice Paper Rolls / Coriander Chili
Asian Steamed Dumplings / Chili Soy
Shiitake Taleggio Bruschetta
Caramelized Onion Blue Cheese Frittata
Malaysian Curry Puffs
Vegetarian Nicoise Salad
Sliders / Bocconcini / Spiced Eggplant

Silver Canapes, 12 Pieces | \$52pp

Duck pancakes & hoy sin sauce
King prawn cocktail with lemon & dill aioli
Portobello mushroom & taleggio bruschetta finished with aged balsamic
Lamb chermoula with rosemary yoghurt
Mini beef wellington bites with mushroom duxelle
Ocean trout with nicoise salad
Buffalo bocconcini & baby heart tomato with basil
(Selection of 12 courses in total)



LUXURY

BOAT HIRE

Gold Canapes, 12 Pieces | \$60pp

Peeled king prawns with saffron, lime aioli
Peking duck rolls with cucumber and hoi sin
Truffled mushroom tartlet with parmesan
Teriyaki chicken skewers Thai red vegetable curry puffs
Moroccan lamb and preserved lemon pastries
Braised Angus and Coopers stout pie with dipping sauces
(selection of 12 courses in total)

Vegetarian Gold Canapes, 12 Pieces | \$69pp

Mushroom arancini / Aioli
Vegetarian Rice Paper Rolls / Coriander Chili
Asian Steamed Dumplings / Chili Soy
Shiitake Taleggio Bruschetta
Caramelized Onion Blue Cheese Frittata
Malaysian Curry Puffs
Vegetarian Nicoise Salad
Sliders / Bocconcini / Spiced Eggplant
Salt Pepper Tofu Food pails
Spinach / Smoked Ricotta Phyllo Parcels
Assorted Vegetarian Sushi Rolls
Desert Course : Frangellico Tarts / Macaroons

Platinum Canapes, 14 Pieces | \$75pp

Mini Reuben sandwich, roast beef, sauerkraut, mustard butter & gruyere cheese
Rolled smoked ocean trout omelette with horseradish cream & salmon roe
caviar
Figs wrapped in Serrano Prosciutto & ST Agur drizzled with black truffle honey
Prawn & scallop cocktail with finger lime aioli
King fish, foie gras & hazelnut praline spoon
Sticky maple pork with fresh apple
Lobster, potato & caviar salad
Dipping sauces and condiments
(Selection of 14 courses in total)