



CANAPE MENU

Chef on board included where minimum guest numbers is reached

10 items + substantial

\$65.00 (Recommended for a three hour cruise | Min. 20 guests)

14 items + substantial

\$86.00 (Recommended for a three hour cruise | Min. 15 guests)

14 items + two substantial

\$92.00 (Recommended for a four hour cruise | Min. 15 guests)

COLD

Crab and toasted corn salsa served in bread basket

Blue cheese polenta cake with vegetable ragout

Citrus salmon salad in a cucumber cup

Pacific oyster with lime and sweet soy and shallot dressing

Asian duck rillettes on crisp pastry and pickled ginger

Mexican-flavoured scone with bean salsa and avocado

Crisp beef tortilla with seaweed coriander and sweet soy

Banana bread, Indian spiced blue eye and coconut

Tuna ceviche with lemon myrtle and pancetta

Slow roasted tomato and goats cheese croute with basil

Roast chicken with coriander onion jam in spinach tortilla basket

Thai-flavoured beef carrot and ginger jelly



LUXURY

BOAT HIRE

Roast duck with five spice and apple compote on sourdough

Caramelized pork belly salad in wonton cup

Chicken larb with baby cos and crisp onion

Grilled zucchini with goats cheese and mint

Seared ocean trout with Asian slaw croute

Salmon sashimi, tobiko finger, lime and passionfruit

Crab chorizo and dill salad on crisp pastry

Black sesame crepe with smoked salmon and soy infused salmon roe

Port scented mushrooms with sautéed leeks on toasted olive bread

HOT

Prawns in coriander batter with sweet chilli dip

Pulled pork slider with slaw

Paprika and garlic lamb skewers with basil oil

Duck confit turnover with peppered cherry dip

Yorkshire pudding topped with horseradish beef and pea puree

Seared lamb with truffle and popcorn

Peking duck pancakes with cucumber and hoisin

Southern style pork ribs

Lamb cutlet with lemon and garlic

Scallop and rocket fritter with sesame mayo

Mini beef burgers with beetroot relish and salad



LUXURY

BOAT HIRE

Baby potato filled with Persian feta and prosciutto

Baby roast potato filled with roast beef and béarnaise

Mini Croque Monsieur

Baby wagyu meat loaf, topped with colcannon

Pumpkin ricotta wonton with ginger vanilla dip

SUBSTANTIAL

Soba noodles with mirin roasted pumpkin rocket and sesame dressing (v)

Pan seared duck breast with fried rice drizzled with sweet soy

Soft baked potatoes with chives and slow roasted salmon fillet, topped with an orange dressing

Butter chicken with jasmine rice, minted yoghurt and poppadum

Lamb tagine with preserved lemon and cous cous

Wild mushroom and parmesan risotto with crisp onion

Stir-fried beef with soy and garlic served on fried rice

Beef bourguignon on mashed potato

Slow roasted lamb on mashed potato and mushroom jus

Pulled pork with apple slaw and homemade BBQ sauce



LUXURY

BOAT HIRE

SWEETS

Assorted macarons

Assorted sweet tarts

Brownie topped with vanilla bean ice cream and caramel

Mini lemon meringue pies

Chocolate mousse served in a chocolate cup