



LUXURY

BOAT HIRE

Masteka Canapé Menus

Canapé Menu 1 **Option A**

8 Canapés | 1 Tasting Plate | 1 Dessert Canapé
\$79 Per Guest

COLD CANAPÉS

Sydney Rocks Oysters with Champagne Granita (GF)
King Prawns with Lime and Chili, Japanese Mayonnaise (GF)
Drunken Chicken Salad with Enoki and Cucumber in Wonton Cup with Crispy
Ginger
Watermelon, Feta, Mint and Pistachio Soil (GF)

HOT CANAPÉS

Spiced Barramundi Tacos with Iceberg, Tomato Salsa and Sriracha Mayo
Crispy Zucchini Flowers with Fennel, Lemon Salt and Parmesan
Wagyu Sliders – Bite Sized Wagyu Burgers with Gruyere Cheese
Lamb and Quinoa Kofte with Preserved Lemon Yoghurt (GF)

TASTING PLATE

Chermoula Lamb, Sweet Potato, Feta, Pomegranate, Sugar Snap and Spinach
Salad with Grain Mustard Dressing (GF)

DESSERT CANAPÉ

Mini Pavlovas with Passion Fruit Mascarpone and Strawberry (GF)



Canapé Menu 1
Option B

8 Canapés | 1 Tasting Plate | 1 Dessert Canapé \$79 Per Guest

COLD CANAPÉS

King Prawns with Avocado, Baby Gem and Bloody Mary Mayonnaise in Mini
Brioche Rolls

Salmon, Apple and Lemon Tartar on Prawn Crackers with Baby Celery Leaf
(GF)

Beef Carpaccio with Mascarpone, Truffle, Parmesan on Croute
Fig Galettes with Goat's Curd and Baby Basil

HOT CANAPÉS

Seared Scallops with Cauliflower, Truffle and Chive Puree (GF)
Croque Monsieur's – Honey Roast Ham and Gruyere Cheese Grilled
Sandwiches with Whole Grain Mustard

Moroccan Lamb Pies, Chickpeas and Pumpkin with Spiced Yoghurt
Quail Saltimbocca, Quail Wrapped in Parma Ham with Sage (GF)

TASTING PLATE

Chicken Medina with Chickpeas, Roast Cauliflower, Currants, Cumin, Coriander
and Kale with a Pomegranate Balsamic Dressing (GF)

DESSERT CANAPÉ

Double Chocolate and Raspberry Mini Cakes with Sour Cream Icing



Canapé Menu 2
Option A

10 Canapés | 2 Tasting Plates | 2 Dessert Canapés \$99 Per Guest

COLD CANAPÉS

Sydney Rock Oysters with Champagne Granita (GF)
Kingfish Tataki in Witlof with Crispy Garlic, and Shiso Cress
Wagyu Bresola, Mascarpone and Peach (GF)
Indian Butter Chicken on Poppadum with Cucumber Yoghurt and Coriander
Beetroot and Buckwheat Blinis with Goats' Curd, Buckinis and Baby Basil (V)

HOT CANAPÉS

Seared Scallops with Apple and Lime Puree and Apple Crisp Served on a
Chinese Spoon (GF)
Spiced Barramundi Tacos with Iceberg, Tomato Salsa and Sriracha Mayo
Grilled Herb, Honey and Soy Marinated Lamb Cutlets
Chicken, Fennel, Feta and Parsley Filo Triangles
Wagyu Sliders – Bite Sized Wagyu Burgers with Gruyere Cheese

TASTING PLATES

Lemon Poached Salmon on Zucchini Risoni, Tomato, Lemon Oil, Basil
Roast Beef Salad with Chat Potato, Horseradish and Mustard Dressing,
Spinach, Cherry Tomatoes and Red Wine Vinaigrette (GF)

DESSERT CANAPÉS

Little Lemon Meringue Tartlets
White Chocolate and Raspberry Cheesecakes with Hazelnut Crumb and
Caramelized Hazelnuts



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Canapé Menu 2 Option B

10 Canapés | 2 Tasting Plates | 2 Dessert Canapés \$99 Per Guest

COLD CANAPÉS

- Ocean Trout Wrapped in Nori with Mandarin Szechwan Salt and Wakame Salad (GF)
- Ceviche of King fish with Finger Lime, Mango and Baby Coriander on a Cucumber Disc (GF)
- Crispy Prosciutto, Pear, Candied Walnut Gorgonzola Cream on a Parmesan Shortbread
- Thai Beef Salad with Mint and Coriander in a Wonton Cup with Crispy Lotus Root
- Frittata of Sweet Potato, Feta, Spinach, Caramelized Onion and Sumac (GF) (V)

HOT CANAPÉS

- Snapper, Ginger, Thai Basil Spring Rolls with Soy Chili Dip
- Wild Mushroom Tarts with Truffle Oil and Pink Salt (V)
- Medina Chicken Skewers with Olive and Pomegranate Tapenade Dip (GF)
- Peking Duck Pancakes with Hoi Sin, Cucumber, Shallots
- Sesame Crusted Falafel Balls with Tahini and Crispy Garlic (V)

TASTING PLATES

- Indian Lamb Fillet, Eggplant and Yoghurt Salad, Chickpeas, Wild Rice (GF)
- Poached Ocean Trout with Chat Potato, Lemon Mayonnaise, Little Gem, Tomato, Green Bean and Lemon Salad (GF)

DESSERT CANAPÉS

- Mini Pavlovas with Passion Fruit Mascarpone and Strawberry (GF)
- Golden Ginger Chocolate Violet Crumble Tartlets



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ADDITIONAL MENU ITEMS

ANTIPASTO BOARD

\$10 Per Guest

Mixed Salamis, Parmesan Shards, Marinated Olives, Cheesy Wands and Roast Almonds Served with a Selection of Breads and Sourdough

CHARCUTERIE BOARD

\$10 Per Guest

Cold Meats Platter of Trufe Salami, Bresola, Prosciutto, Figs Served with a Selection of Breads and Sourdough

CHEESE PLATTER

\$12 Per Guest

Luxury Cheese Board of Goats' Cheese, Manchego with Membrillo, Gorgonzola, Bouche D'af nois, and Maffra Vintage Cheddar Seasonal and Dried Fruit and Crackers

HAM SUPPER BUFFET

\$15 Per Guest

Honey Roast Leg of Ham, Relishes, Mustard, Served with Rocket and Parmesan Salad and Red Slaw with Chipotle; on Small Sourdough Bread Rolls with Butter

FRUIT PLATTER

\$7 Per Guest

Fruit Platter Of Seasonal Fresh Fruits

Children's menu

\$25 Per Child

Kids Picnic Box containing - Mixed Sandwiches, Cup of Popcorn, Carrot Sticks, Homemade Sausage Roll, Piece of Seasonal Fruit and a Juice Popper

Note: Children's menu ages 10 and under

Note: A minimum of 20 guests is required for Canapé menus