



# LUXURY

## BOAT HIRE

### CANAPE MENU

#### **CANAPE MENU 1**

\$75 per person

Suitable for a 3 hour event

Select: 6 gold items, 2 platinum items, 1 substantial item

#### **CANAPE MENU 2**

\$85 per person

suitable for a 4 hour event

Select: 6 gold items, 2 platinum items, 1 substantial item, 2 dessert items

#### **CANAPE MENU 3**

\$95 per person

suitable for a 4 hour event

Select: 6 gold items, 3 platinum items, 1 substantial item, 2 dessert items

### **PLEASE NOTE**

Add an additional Gold item for \$6.60 including GST

Add an additional Platinum item for \$9.90 including GST

Add an additional Substantial item for \$13.00 including GST

Add an additional Dessert item for \$6.50 including GST

### **GOLD ITEMS**

freshly shucked market best oysters, eschallot vinaigrette, lemon (s)  
Portobello mushroom quiche, rosemary, aged parmesan (v)  
panco & oregano crumbed chicken strips, confit garlic aioli  
saffron and mozzarella arancini, chive aioli (v)  
Banana prawns, mayonnaise, air popped popcorn, sesame (s) (gf)  
glazed pear, chive ricotta, brioche crouton, aged balsamic (v)  
rare roast Angus beef, potato chip, horseradish cream (gf)  
slow roasted Berkshire pork belly, crackling, spiced apple jam (gf)  
margarita pizzetta, basil cress (v)  
leg ham & parsley mini quiche  
poached chicken, pine-nuts, savoury tartlet  
steamed pork and prawn dim sim, sweet chilli & lime dressing (s)  
beetroot, candied walnut, goats cheese, chervil (v) (gf)  
vegetarian spring rolls, sweet soy dipping sauce, sliced shallots (v)  
caramelised onion tartlet, goats cheese, micro cress (v)



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### PLATINUM ITEMS

peking duck pancakes, sliced cucumber, spring onion  
salt & pepper calamari, aioli, lime (s)  
chicken & chorizo cocktail pies, tomato chutney  
spring lamb cocktail pies, tomato chutney  
mini beef burger, tomato chutney, cheddar cheese  
sausage rolls, butter puff pastry, barbecue sauce  
mini chicken spring roll, sweet & sour sauce  
rosemary lamb skewers, sumac yoghurt (gf)  
peeled market best prawn, smoked paprika mayonnaise (s)  
confit garlic & thyme chicken skewers (gf)  
Yellowtail Kingfish ceviche, ruby grapefruit (s)  
spanner crab tartlet, creamed leek (s)  
crispy chicken sliders, iceberg lettuce, brioche  
prosciutto wrapped prawns, saffron aioli (s) (gf)

### SUBSTANTIAL ITEMS

sous vide grain fed beef fillet, glass noodles, sliced vegetables (gf)  
chicken & chorizo paella (gf)  
king prawns, tomato, avocado, pine nut & red onion salsa (s) (gf)  
pan fried gold band snapper, kipfler potato, caper, winter herbs, lemon  
vinaigrette (s) (gf) Thai chicken curry, steamed rice, seasonal vegetables (gf)  
beer battered flathead, shoestring fries, lemon tartare sauce (s)  
Beef bourguignon, Parisian mashed potato, field mushroom  
slow roasted NSW pork, root vegetables, fennel seed, roast apple sauce (gf)

### DESSERT ITEMS

mini sticky date puddings, caramel sauce (v)  
mini meringue nest, cinnamon winter berry compote (v)  
chocolate brownie, salted caramel (v)  
milk chocolate tart, crème Chantilly, strawberry (v)  
pineapple, watermelon & strawberry brochettes (gf) (v) (vgn)  
lemon curd tartlet, torched meringue (v)  
bite size macaroons (v)  
chocolate dipped mini gelato cones (v)

Menu spend must be equal to or greater than \$1,500 or a chef charge of \$390  
will apply.