

CANAPE MENU

Minimum 35 guests

\$60 PER PERSON

On Arrival Platters

Australian and international cheese, antipasto selection and crackers, Toasted bread and Chef's fresh dips and selection of fresh seasonal fruit

Mini Burger Menu (Select 1)

New York cheeseburger with streaky bacon, mozzarella and burger relish Lamb and herb burger with a

spiced hummus, tomato and crispy red onion

Slow cooked pulled pork with an appleslaw

Southern fried chicken with crispy lettuce, sliced tomato and a paprika jalapeño aïoli

Slow cooked BBQ brisket with sliced pickles and fried shallots (min 60 guests)

Jalapeño fish burger with a lemon mayonnaise and crispy iceberg lettuce

Onion bhaji, sliced cucumber and mint yoghurt (V)

Crumbed haloumi, tomato chutney, spinach and garlic mushrooms (V)

Fork Dish (select 1)

Chef's signature fish and chips with tartare sauce and lemon wedge**

Asian style jalapeño fish tail with an egg fried rice and prawn crackers

South Indian inspired chicken or beef curry served with a pilau rice and poppadom

Vietnamese tangy Thai beef salad Teriyaki vegetable chicken noodle

Chef's signature sweet and sour pork or chicken with vegetables and rice

Singapore lamb stir fry with seasonal vegetables

Prawn twirler served with spiced wedges, sweet chilli and sour cream

Chef's signature Greek salad with fried olives and shredded chicken

Roasted beetroot and feta with pomegranate, pulled lamb and a vinaigrette

Canapes (Select 7)

Thick cut polenta chip with a vine ripe tomato sauce(V) Tomato, onion and coriander bruschetta (V)

Moroccan pumpkin flower (V)

Onion and spinach bhaji bites with a mint yogurt (V)

Cream cheese, black poppy seed and vine ripe tomato bites (V)

Crumbed camembert with a tomato chutney (V)

Panko crumbed stuffed mushroom with a spiced cheese filling (V) Panko crumbed stuffed mushroom

with a Moroccan inspired stuffing (V)

Mediterranean inspired tartlet (V)

Thick vegetable spring rolls with a plum sauce (V)

Crumbed olives stuffed with feta served with a tomato chutney (V)

Arancini Corner

Beetroot and feta arancini (V) Seafood paella arancini Beef bolognese arancini

Champagne and saffron arancini balls (V) Roasted sweet potato and pumpkin arancini

Roast garlic, spinach and three cheese arancini

Meat

Beef mignon wrapped in aged prosciutto with a horseradish and onion jam

Argentinian Beef Empanadas

Baby beef wellington topped with mushy pea

Beef and crown lager pie with a creamy potato and pea mash Beef cheek croquette with a pan sauce



Rare roast beef en croûte with horseradish and pickled beets
Chicken satay skewer
Chicken mornay tartlet
Tandoori chicken skewer with a mint yoghurt and crispy shallots
Southern fried chicken skewer with a bourbon barbecue sauce
Baked chicken and pesto spoon with a vine ripe tomato
Chef's Southern fried chicken wings with a chipotle mayonnaise
Thick Peking duck spring rolls served with plum sauce
Lamb skewers served with hummus
Lamb and rosemary pie
Lamb and mint croquette with a thick mint gravy
Fresh baked jalapeño with a chorizo and mozzarella filling wrapped in bacon
Pulled pork croquette with spiced rustic apple sauce
Chef's pork sausage roll with an apple chutney
Asparagus wrapped in prosciutto with a lemon and lime aioli
Prosciutto and brie en croûte with blistered tomato and balsamic reduction

Seafood

Coconut prawn on sugar cane with a sweet chilli aioli
Tequila and lime ceviche scallop
Oysters natural, Kilpatrick or mornay
Prawn twirler with a sweet chilli dipping sauce
Smoked salmon blini with a dill cream cheese and black caviar
Moreton Bay fish cake with a dill hollandaise sauce
Crab and prawn spoon served with a lemon and lime mayonnaise
Champagne and black caviar battered oyster
Tasmanian Huon salmon cured in pickled beets and finished with a beetroot relish
Australian barramundi mornay tart
Champagne and saffron battered tiger prawn with a black caviar aioli
Selection of sushi including, chicken, beef, seafood and vegetarian

Pork belly

Asian inspired pork belly with a fried shallot sprinkle
Sticky Satay pork with a three-nut crumble
Pork belly popcorn with a paprika pickle mayonnaise
Bourbon barbecue glazed pork belly with a crackling crumble

Inclusions

Chef and Hostess staff onboard to prepare, set up, serve and clear over 3 hours
Cooking Equipment Service ware and napkins