

ARISTON CANAPES

CANAPE MENU ONE

\$47 PER PERSON

(RECOMMENDED FOR 2HOUR CHARTER)

Portuguese style tuna, caper and parsley tart.

Corn and zucchini fritter with avocado, olive, tomato and eschalot salsa. (GF, VEG)

Peking duck pancake with spring onion, cucumber and hoisin.

Mini salmon skewer wasabi miso brush, toasted sesame. (GF)

pork, veal and fennel polpette in roasted tomato sugo. (GF)

porcini mushroom arancini ball with basil aioli. (GF, V)

CANAPE MENU TWO

\$65 PER PERSON

(RECOMMENDED FOR 3-4HOUR CHARTER)

Fresh pacific oysters with shallot and citrus dressing. (GF, VEG)

Ocean cooked king prawns dill aioli. (GF)

Steamed prawn and pork dim sim chilli sambal.

Polenta and truffle chips with shaved parmesan and chives. (GF, V)

Roast duck and shitake mushroom salad with smoked chilli dressing. (GF)

Tandoori brushed rock ling pops with coastal honey and sumac yoghurt. (GF)

Crisp lamb and rosemary pie with piquant chutney.

Thai chicken curry with steamed fragrant rice and crisp shallots. (GF)

Sweet Canape

Mini pavlova with fresh cream and summer berries. (GF, V)

GF – Gluten free | V – Vegetarian | VEG – Vegan

All charters will attract a chef charge of \$395 that are up to a 4 hours in charter duration.



CANAPE MENU THREE

\$75 PER PERSON

(RECOMMENDED FOR 4HOUR CHARTER)

Peking duck pancakes with spring onion, cucumber and hoisin sauce.
Lime marinated tuna logs with wasabi mayonnaise and baby cress. (GF)
Corn and zucchini fritter with avocado, lime and coriander salsa. (GF, VEG)
Kingfish ceviche served on an edible spoon.
Rare roast beef in yorkshire pudding horseradish cream.
Aloo bonda indian potato fritters with green chilli yoghurt. (GF, VEG)
Karaage chicken with kewpie mayonnaise and togarashi.
Pulled pork slider with apple and fennel slaw grain mustard mayonnaise.
Roasted tomato arancini filled with mozzarella with garlic aioli. (GF, V)

Served in a small bowl or noodle box

Slow roasted lamb shoulder with truffle mash. (GF)

Sweet Canape

Classic baked chocolate tart. (V)

Additional Items

\$ 9.90 per item, per person, including GST.

Served in a small bowl or noodle box.

Beer battered flathead gougons with tartare sauce and chips.
Sri lankan fish curry with fragrant rice and fresh coconut sambal. (GF)
Thai green chicken curry with fragrant rice and crisp shallots. (GF)
Slow cooked pork ragout with wild mushrooms, garlic mash, gremolata. (GF)
Sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal. (GF, VEG)
Braised beef bourguignon with root vegetables and parisienne mash. (GF)
Thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa. (GF)
Fillet of rock ling with ginger and shallots in 8 hour master stock and rice noodles.
Char sui pork with vegan fried rice and fried eschallots.

GF – Gluten free | V – Vegetaria n | VEG - Vegan

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MENU (continued)

Ham Buffet

\$385.00 per ham, including GST

Whole guinness and honey baked ham with condiments and boutique bread rolls.

Antipasto Platter

\$ 155.00, including GST, minimum 10 people (can be ordered in multiples of 10 only).

Rustic italian breads, grissini and flatbreads. [GF options]
Oven baked semi dried tomatoes, marinated green olives,
grilled eggplant, zucchini and bell peppers, marinated artichokes, persian fetta,
smoked salmon, hot sopressa salami and san danielle prosciutto.

Cheese Platter

\$155.00, including GST, minimum 10 people (can be ordered in multiples of 10 only).

Selection of local cheeses, dried fruits and assorted crackers. [GF options]

Seafood Platter

\$ 545.00, including GST, minimum 10 people (can be ordered in multiples of 10 only)

Ocean cooked king prawns with dill aioli.
Fresh pacific oysters with shallot dressing and salmon roe.
Blue swimmer crab with fresh lemon wedges.
Balmain bugs with tartare sauce.
Bbq salmon fillets with rocket and basil pesto.
Please note: When ordering platters only, a \$65.00 delivery charge will be applied.