

# AHOY CLUB

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## GOURMET CANAPE MENU

MINIMUM 10 PERSON

**\$40 per head**

- Mini wagyu burger in brioche bun with tomato and cheddar
  - Italian Caprese skewer - heirloom tomato, bocconcini with balsamic glaze (V,GF)
  - Vietnamese lemongrass chicken skewers with onion and shallot (GF)
    - Chef selection of sushi
  - Spinach ricotta turnovers (V)
- Mini fruit cup with seasonal melons and berries (V,GF)

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## SILVER CANAPE MENU

MINIMUM 10 PERSON

**\$55 per head**

- Smoked salmon tartlet with avo mousse
- Vietnamese lemongrass chicken skewers with crispy onion (GF)
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo
  - Chef selection of sushi
- Oriental duck spring roll with chili mayo
- Prawn cocktail tartlets with pink tarama

### Platter

- Dessert platter for share (in petit four size) (V)
  - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
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## GOLD CANAPE MENU

MINIMUM 10 PERSON

**\$66 per head**

- Chef selection of sushi
- BBQ pulled pork bao with cucumber, sour carrot and chili mayo
- Crab meat spring roll with Thai sweet chilli sauce
- Smoked salmon tartlet with avo mousse
  - Semi cooked Queensland scallops on shell with wakame salad
  - Mini wagyu burger in brioche bun with tomato and cheddar
  - Melon wrapped with jamon iberico with baby bocconcini
- Crispy sesame prawn parcel with chili mayo

### **Platter**

- Dessert platter for share (in petit four size) (V)
  - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
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## PLATINUM CANAPE MENU

MINIMUM 10 PERSON

**\$86 per head**

- Chef selection of sushi
- Oriental duck pancake with hoisin sauce and cucumber
  - Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)
  - BBQ pulled pork bao with cucumber, sour reddish and spicy mayo
  - Semi cooked Queensland scallops on shell with tomato salsa
  - Smoked salmon tartlet with avo mousse
- Prawn cocktail tartlets with avocado mousse and dill
  - Melon wrapped with Spanish jamon skewer with baby bocconcini
  - Black truffle infused filet mignon crostini

### Platter

- Dessert platter for share (in petit four size) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

All food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross- contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

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