

AHOY CLUB

CANAPES

A private chef is available with a \$275 fee in addition to catering costs.

CAPTAIN'S CHOICE CANAPES

\$75 PER PERSON

ENTREE

Peking Duck Pancake, shallot, hoi sin
Tiger prawn, avocado mousse, chilli (gf, df)
Mediterranean Vegetable Skewer (df) (gf) (ve)
Natural Oyster, lemon (gf) (df)
Antipasto Skewer, salami, prosciutto, artichoke, olive (gf) (df)

MAIN

Morten Bay Bug Roll, slaw, aioli
Cajun Chicken Skewer, romesco sauce (gf)
Frenched Lamb Cutlet, salsa verde (gf) (df)
Wagyu Beef Skewer (gf) (df)
Sweet potato & pumpkin curry, steamed rice (df, ve)
Beef Slider Burger, caramelized onion, American cheese

DESSERT

Cheese Board and fruits



SKIPPER CANAPES

\$55 PER PERSON

Natural Oyster, lemon (gf) (df)
Tiger prawn, avocado mousse, chilli (gf, df)
Bocconcini, tomato, basil and olive oil (gf, v)
Charcuterie skewer, salami, prosciutto, artichoke, olives (gf, df)
Beef Meatballs, moroccan spice (gf) (df)
Polenta cake, steamed rice (gf, df, ve)
Beef Slider, American cheddar + caramelized onion
Cajun chicken skewers, romesco (gf, df)

SEAFOOD PACKAGE

\$145 PER PERSON

PRIVATE CHEF REQUIRED - MINIMUM 10 PEOPLE

FRESH AUSTRALIAN SEAFOOD

Freshly Shucked Sydney Rock Oysters lemongrass chilli dressing
Seared Scallops mango salsa (df) (gf)
Queensland King Prawns champagne cocktail sauce
Morton Bay Bug Roll
Charred Baby Octopus Salad wild rocket and cherry tomato
Baked Lemon & Dill Atlantic Salmon (gf) (df)

SIDES & SALAD

Potato Quinoa Salad
Bakers bread basket

CHEESE BOARD

Assorted Australian Cheeses, fruits and lavosh

