

CANAPE MENU

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Gold Package \$95 PP

3 Hot Canapés + 3 Cold Canapés + 1 Substantial + 1 Dessert

Platinum Package \$120 PP

3 Hot Canapés + 4 Cold Canapés + 2 Substantial + 1 Dessert

Diamond Package \$145 PP

4 hot canapés + 4 cold canapés + 2 substantial + 1 dessert + 1 grazing table
(5 hour + charters only)

Cold

Alaskan king crab and yuzu mayo tartlet, trout roe
Tuna crudo sesame cone, wasabi mayo, pickled ginger, furikake, tobiko
Yellowfin tuna tataki lollipops, Korean sauce, wasabi, popped rice GF
Market fresh peeled king prawns, yuzu kewpie, cocktail sauce, roe GF
Hiramasa kingfish crudo spoons, seaweed, pomegranate, lime sesame dressing GF
Marinated garlic octopus, chorizo and pickled pepper skewers GF
Spicy betel leaf, prawn, green mango, peanut and coconut chutney GF
South coast oysters on ice, vodka and cucumber mignonette, trout roe GF
Prosciutto wrapped fig, holy goat, honey drizzle GF
Beef and fennel tartare on crostini, parmesan snow, avocado puree
Spicy tomato and watermelon gazpacho shots GF V
Meredith Dairy goats feta and caramelised red onion tartlets, truffle honey drizzle GF V
Beetroot crisps with chilli hummus, pomegranate, sumac GF V

Meat and poultry

Black crumbed Moroccan prawn arancini, saffron mayo
Thai prawn and black sesame toast, sweet ginger sauce
Grilled tikka masala tiger prawn sticks, lemon yoghurt GF
Middle Eastern lamb spring rolls, spicy chutney
Spicy lamb kofta, pomegranate, mint labne, coriander, sumac GF
Korean sweet sticky chilli fried chicken, popcorn style GF
Pepper beef mini pies, smashed pea topper, tomato relish
Cocktail empanada, spicy beef and sultana, jalapeno yoghurt sauce
Cocktail empanada, feta, spinach and pumpkin, tomato chutney V
Wild mushroom, thyme and goats cheese arancini V
Chargrilled zucchini skewers with bocconcini, cherry tomato and olives, miso dressing GF V

Substantial Fork Food

Lobster roll with tarragon and chive mayo, micro celery (cold) (surcharge \$18pp)
Baja white fish soft taco, cabbage, pineapple, spicy mayo
Chermoula chargrilled lamb cutlet, pomegranate, yoghurt GF
Yellowfin tuna slider, beetroot, pickled red onion, wasabi mayo and iceberg
Wagyu cheeseburger slider, pickles, caramelised onion, relish
Southern fried buttermilk chicken slider, fennel slaw, sriracha mayo
Steamed bao buns, crispy pork belly, pickled carrot, sriracha
Malaysian vegetarian curry, rice, mango chutney V GF
Vegetarian black bean chilli with sour cream and guacamole V GF NB

Dessert

Mixed mini iced eclairs
Caramel tartlet with pistachio
Mini Nutella and dulce de leche empanadas
Strawberry panna cotta pots, fresh strawberries

Grazing tables

French cheese, charcuterie and antipasto boards
Freshly shucked oysters, peeled prawns, Balmain bugs

A Chefs Charge of \$600 applies to all canape menus for charters of 4 hours and \$85 per hour thereafter.

Groups of 37-50 will incur a galley assistant fee of \$400 for 4 hours and \$85 per hour thereafter

All dietary requirements can be catered for, please let us know upon booking

