

CANAPES

CRUISE CANAPES

\$50 Per person / Selection of 6 items

CAPTAINS CANAPES

\$60 Per person / Selection of 6 items

COMMODORES CANAPES

\$70 Per person / Selection of 6 items

COLD CANAPES

Fresh Market Peeled Prawns with Lemon Aioli (GF)

Fresh Oysters, House Vinegar, Zesty Lemon, Fresh Lime Juice (GF) Salmon
Gravlax, Avocado, Tomato, Lime Salsa Tartlet

Crystal Vegetarian Rice Paper Rolls, Sweet Chilli & Fresh Asian Herbs (VEG,
GF)

Fresh Salmon Gravlax with Avocado on Oven Toasted Crouton

Tuna Tartare with a Garlic Crouton (\$2 pp extra)

Tataki of Sashimi Grade Tuna Fillet, with Lime, Served on a Ceramic Spoon
(\$2 pp extra)

Kingfish Sashimi with Miso Wasabi Dressing Served on a Ceramic Spoon
(\$2 pp extra)

Kingfish Ceviche, Cucumber, Shallot Chilly, Herb Served on a Ceramic
Spoon (\$2 extra)

Fresh King Prawns with Mango & Chilli Salsa Served on a Ceramic Spoon
(GF)

Bruschetta of Goats Cheese, Pear, Herb, Pomegranate Molasses (VEG)

Bruschetta of Tomato, Feta, Basil with Balsamic Glaze (VEG)

Pulled Beef Brisket Tartlet

Marinated Slow Roasted Beef Fillet with Onion Relish Jam & Basil, on
Infused Crouton

Peking Duck Crepe with Hoisin Sauce, Shallot & Sesame



Crystal Rice Papers of
Vegetables & Mint

Goats Cheese & Pear Tartlet (VEG)

Taleggio, Shiitake Mushroom Bruschetta, Pea Tendrils (VEG)

Frittata of Asparagus, Feta, Semi Dried Tomato

Seafood Tacos of Seasonally available Fish, with Light Citrus Creme Fraiche
& Avocado

Smoked Tout Tarts with Red Onion, Bell Pepper, Chilli, Chive

Flame Grilled Sashimi Scallops Cocktail Maki

Wakame Seaweed Cocktail Maki (VEG, GF)

King Prawns,

COLD CANAPES

Crab Spring Rolls Served with Chilli Salt, Lemon Mayonnaise

Indian Pakora Fritter of Spinach & Onion (GF, VEG, V)

Mexican Chilli Spiced Ancho Fresh Lime Chicken Bamboo Skewers (GF)

Petit Flaky Pastry Pies of Chicken, & Traditional Pepper Beef Steak &
Vegetarian

Selection of Supreme & Vegetarian, Pizzatz (VEG)

Selection of Quiches Loraine, Spinach, Feta & Provencal (VEG)

Coast Style Mediterranean, Lemon and Fresh Herbs Chicken Skewers

Aranchini of Mushroom Duxelles, Truffle Oil & Herbs Crumbs, Lightly Fried
(VEG, GF)

Lebanese Lamb Kofta, Grilled & Roasted served with Tzatziki Sauce (GF)

Chicken Satay Skewers, Roasted Peanuts and Coconut (GF)

Middle Eastern Cheese Sambousek Pomegranate Molasses

Pork Belly on Melba Toast, Rocket, Tomato Relish

Pork & Veal Meatballs in Sticky Glaze (GF)

Crispy Asian Vegetable Spring Rolls (VEG)

Prawn Dumplings with Ginger Soy

Pork & Cabbage Dumplings with Soy

Panko Prawns with Fresh Chilli Soy

Traditional Mini Sausage Rolls with Ketchup

SUBSTANTIAL CANAPES

Beef Slider of Pulled Beef Gherkins, Japanese Slaw, in a Milk Bun

Mini Gourmet Burger with Beef, Cheese Tomato Relish & Sweet Mustard in
a Milk Bun



Vegetarian Slider of Chickpea & Kale (VEG)
Chicken Slider Crumbed Tenderloin Peri Peri Mayonnaise in a Milk Bun
Eye Fillet of Beef on Flat Turkish Bread with Extra Virgin Olive Oil & Leaf Rocket
Avocado, Chilli, Tomato on Flat Bread with Salsa Verde
Finger Sandwiches - Chicken, Walnuts, Celery & fresh Herbs
Smoked Salmon Cucumber & Dill, Ham & Seeded Mustard, Egg Mayonnaise
Spanner Crab Finger Sandwiches wth Creme Fraiche, Chives **(\$2 pp extra)**

NOODLE BOXES

(Maximum of 2 per chosen menu)

Warm Noodle Boxes

Beer Batter Flat Head Fillets with Fries & Chef Made Tartar Sauce
Pea & Asparagus Risotto with Lemon Extra Virgin Olive Oil, & parmesan (VEG) (GF)
Wild Mushroom Risotto with 4 Varieties of Mushrooms & Fresh Thyme & Sage (GF)
Mango Chicken Curry, Sweet Coconut & Mango Sauce Capsicum & Peas with Rice (GF)
Red Thai Prawn & Coconut Curry, Baby Corn, Green Beans, Carrots, with rice
Chicken Cashew & Snow Pea Stir Fry, Shallots, Capsicon Coriander, Bok Choy, Oyster Sauce
Thai Sweet Chilli Chicken & Noodle Stir Fry with Bok Choy, Fresh Sliced Red Capsicum, Baby
Corn Carrots Singapore Noodles & Crispy Garnish

Cold Noodle Boxes

Roasted Tandoori Chicken with Currants & Fresh Herbs & Tomato Kasoundi Pickle (GF)
Marinated Thai Beef Mesclun Salad, Crispy Thai Slaw, Vermicelli Noodles, Roasted Cashews & sesame seeds
Poached Chicken Pesto & Avocado Mesclun Salad, Cucumber, Creamy Diced Danish Feta Topped with roasted Walnuts. (GF)

Penne Chicken Basil Pasta with Creamy Mayo, Sun-Dried Tomatoes & Parsley



Healthy Brown Rice,
Fresh Vegetables,
an Asian Style Dressing

Quinoa, Chia Seeds,
Almonds & Coconut in

Beetroot & Black Bean Falafel Salad with Pickled Cauliflower & Lentil
Tabbouleh & Tahini Dressing (V) (VEG)
Glass Noodles with Asian Fresh Vegetables & Herbs in a Sesame Oil
Dressing (VEG)

DESSERT CANAPES OPTION

*Inclusive as an item with Cruise, Captains and Commodores Canapés Menu or
\$7.50 per person as an additional upgrade. We recommend a mix of the
below, please custom with any preferences.*

Assorted French Style Macarons
Petite Lemon Cheese Cake
Hazelnut Crunchy
Pistachio and Raspberry Slice
Petite Mixed Berry Cheese Cake
Assorted Polenta Cake (GF)
Dark Chocolate & Pecan Fudge Brownies
Mini Pavlova
Assorted Mini Gelato Cones

Note we can custom deserts for gluten free and vegan on request