

C A N A P E M E N U A

\$ 5 4 P P

M I N I M U M 6 S E L E T I O N S

A D D I T I O N A L S E L E C T I O N S \$ 9 P E R I T E M P E R P E R S O N

Petite short crust tarts, confit tomato, roast red pepper,
goats cheese and caramelised onion (V)

Freshly made Vietnamese vegetable and tofu spring rolls
with sweet chili dipping sauce (V)

Mini bruschetta with basil and oregano on ciabatta bread
(V)

Southern fried chicken sliders with coleslaw and chipotle
aioli

Petite southern highlands beef burger with gruyere and
tomato chutney

Roasted pumpkin and baby spinach, bocconcini arancini

Slow cooked beef brisket stroganoff pies with duchess
potato topping

Thai chili fish cakes with crisp lettuce and lime mayo

Chicken san choy bow served in baby cos lettuce cups (GF)

Indonesian chicken satay skewers with spicy peanut and
coconut sauce

**A D D I T I O N A L P L A T T E R O P T I O N S R E C O M M E N D E D O N 4 H O U R
C H A R T E R S**

All Occasion Cruises

C A N A P E M E N U B

\$ 7 2 P P

M I N I M U M 6 S E L E T I O N S

A D D I T I O N A L S E L E C T I O N S \$ 1 2 P E R I T E M P E R P E R S O N

Chilled Queensland tiger prawns served with lemon cured
mayonnaise

5 spice duck pancakes with cucumber, shallots and hoisin
sauce

Sydney Rock Oysters served with a champagne vinegar
mignonette and pears of the sea

Gravlax cured Tasmanian King Salmon with dill, cucumber,
crème fresh on a sourdough crouton

King Prawn and chorizo skewers with lime and coriander
aioli

Petite wagyu fillet steak sandwiches filled with rocket, brie
cheese and caramelized onion

Blacken Cajun Yellow Fin Tuna served with mango, paw paw
and coriander salsa

Seared Harvey Bay Scallop vermicelli salad with ginger,
chili and lime dressing

Mini beef wellington with mushroom duxelles served in a
fresh puff pastry parcel

Pecorino and herb crusted lamb cutlets drizzled with a mint
chimichurri

**A D D I T I O N A L P L A T T E R O P T I O N S R E C O M M E N D E D O N
4 H O U R C H A R T E R S**

All Occasion Cruises

N O O D L E B O X E S

I N A D D I T I O N T O C A N A P E M E N U S

Thai red curry chicken, baby bok choy and bean sprouts
with jasmine rice

Spinach and ricotta ravioli with baby eggplant and
olives tossed in Napolitana sauce

Poached ocean trout with a nicoise salad in a lettuce
leaf cup

Hokkien noodles with BBQ pork

\$ 1 2 P P P E R I T E M

All Occasion Cruises

P L A T T E R O P T I O N S

(A D D E D T O C A N A P E M E N U S)

CHEF'S HOUSE MADE DIP SELECTION \$ 1 0 P

—
Selection of house made dips, variety of flat breads and bread sticks
and seasonal vegetables

ANTIPASTO PLATTER \$ 2 0 P P

—
Selection of cold cured meats, marinated vegetables and a selection
of lightly marinated olives served with crisp bread and lavosh

O Y S T E R B A R \$ 2 5 P P
(6 O Y S T E R S P E R P E R S O N)

—
A selection of freshly shucked Sydney Rock and Pacific oysters served with
a selection of condiments, lemon, Asian shallot vinaigrette or spiced
tomato and caper salsa

O C E A N K I N G P R A W N S \$ 2 2 P P
(4 K I N G P R A W N S P E R P E R S O N)

—
King prawns served with fresh lemon and aioli with condiments

S E A S O N A L C H E E S E A N D F R U I T P L A T T E R \$ 1 5 P P

—
Selection of Fine Australian Cheese & Seasonal Fruits
Served with dried fruit, gourmet grissini, crackers and walnut bread

D E S S E R T T A S T I N G P L A T E \$ 1 5 P P

—
Selection of Chocolate mousse cups with Chantilly cream, vanilla
bean crème brûlée, tiramisu, sticky date pudding, petite cakes

All Occasion Cruises

PLATTER OPTIONS

(AS A FULL MENU - MIN 3 SELECTIONS)

CHEF'S HOUSE MADE DIP SELECTION \$15 PP

Selection of house made dips, variety of flat breads and bread sticks and seasonal vegetables

ANTIPASTO PLATTER \$25 PP

Selection of cold cured meats, marinated vegetables and a selection of lightly marinated olives served with crisp bread and lavosh

FRESH COLD SEAFOOD PLATTER \$85 PP

(Seafood selection may change dependant on season)
Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

OYSTER BAR (6 OYSTERS PER PERSON) \$25 PP

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa

OCEAN KING PRAWNS \$20 PP (4 KING PRAWNS PER PERSON)

King prawns served with fresh lemon and aioli with condiments

SEASONAL CHEESE AND FRUIT PLATTER \$20 PP

Selection of Fine Australian Cheese & Seasonal Fruits
Served with dried fruit, gourmet grissini, crackers and walnut bread

DESSERT TASTING PLATE \$18 PP

Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes

All Occasion Cruises

GRAZING STATION

CHEF SELECTION CANAPES ON ARRIVAL

COLD CURED CUTS

\$ 8 5 P P

Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grill
Spanish Chorizo

VEGETABLES AND SALADS

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit
Heirloom Tomato, Marinated Artichokes, Dolmades (rice wrapped in
vine leaf), Garlic infused black and green Olives, Grill Halloumi,
Marinated Feta, Zucchini Frittata

Arancini with Pumpkin Semi Dried tomato

Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts

Mesculin Salad mix with Cranberry, Pecorino and
white balsamic glaze

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelize
onion and soy toasted nuts.

FROM THE OCEAN

Salmon Gravlax with Caper Berries and Crème Fraiche

Ceviche Scallops with Lime Chili and Coriander

Marinated Greek Octopus

King Prawn with Marie Rose Sauce

CHEESES AND FRUITS

Fine Australian and European hard and soft cheeses

Dried fruit, Quince Paste, Assorted Nuts

Seasonal Exotic Fruit Display

Artisan Bread Display, Grissini and Crackers

All Occasion Cruises

B U F F E T M E N U 1

\$ 1 1 0 P P

C H E F S E L E C T I O N C A N A P E S O N A R R I V A L

Platter of cured meats, marinated vegetables and cheeses (GF)

Roast pumpkin, bocconcini and baby spinach arancini

Chargrilled beef fillet and field mushroom

Classic chicken Kiev on a bed of wilted spinach with seeded mustard
sauce

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

*Sydney Rock Oysters with champagne and vinaigrette and pearls of
the sea
(2 per person)*

Lemon and herb crusted salmon fillet

Caprese salad of tomato, bocconcini and fresh basil

Dill, red onion and caper berry potato salad

A selection of fine Australian cheese served with dried fruit and
deli style crackers

D E S S E R T

C H E F S E L E C T I O N O F H O U S E D E S S E R T S

Fresh Seasonal fruit platters

U P G R A D E M E N U

*Selection of muscles, Balmain Bugs & Scallops in a
lemon butter sauce*

\$35pp

Grilled local lobster - Price on Request

All Occasion Cruises

B U F F E T M E N U 2

\$ 1 4 5 P P

CHEF SELECTION CANAPES ON ARRIVAL

A selection of boutique rolls with butter portions

Roast pumpkin, bocconcini and baby spinach arancini

Chardonnay and thyme chicken

Rib eye fillet with duxelle field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Whole baked Tasmanian salmon topped with baby spinach, dill and capers

Mussels with garlic and chilli butter

Balmain bugs grilled with garlic lemon butter

Sydney Rock oysters with champagne and vinaigrette and pearls of the sea (3 per person)

Tiger prawn platter with herb and lemon aioli

Dill, red onion, and caper berry potato salad

Caprese salad of tomatoes, bocconcini and fresh basil

Assorted Australian cheese board with lavosh and dried fruits

D E S S E R T



CHEF SELECTION OF HOUSE DESSERTS

Fresh Seasonal fruit platters

U P G R A D E M E N U



Grilled local lobster - Price on Request

All Occasion Cruises