



Catering Menu

Canapé Menu One

\$39.00 per person inc GST

recommended for 2 hour charters only

Canape

zucchini and corn fritter with avocado, olive, tomato and eschalot salsa [gf, v, ve]

peking duck pancake with spring onion, cucumber and hoisin

melted salmon and caper tart with crème fraiche and chives

warm chicken and leek pie

porcini mushroom arancini ball with basil aioli [v]

slow roasted lamb shawarma pita with authentic zhoug sauce

Canapé Menu Two

\$58.00 per person inc GST

recommended for 3 - 4 hour charters

Canape

black eye bean, jalapeño and provolone cheese tostada with pico de gallo [gf, v]

steamed prawn and pork dim sim chilli sambal

fresh pacific oysters with shallot and black sesame dressing [gf]

caprese skewer with cherry bocconcini, baby roma tomatoes and pesto drizzle [gf]

roast duck and crisp salad rice paper roll with shitake mushroom ponzu dressing

beer battered flathead goujons with tartare sauce

chunky beef and mushroom pie with minted mushy peas

tequila and lime marinated chicken skewers with chipotle sauce [gf]

Sweet Canape

frangipane tartlet with vanilla poached pear

Menu [continued]

Canapé Menu Three

\$68.00 per person inc GST

recommended for 4 hour charters

Canape

baby roma tomato tarte tartin with woodside goats curd, balsamic glaze and micro herbs [v]

peking duck rice paper roll with spring onion, cucumber and hoisin sauce

lime marinated tuna logs with wasabi mayonnaise and shizu cress

corn and zucchini fritter with avocado, lime and coriander salsa [v, ve, gf]

piquant prawn and shitake dumpling with soy butter

pork, veal and fennel polpette in roasted tomato sugo [gf]

karaage chicken with kewpie mayonnaise and togarashi

prawn cocktail slider with lime aioli and crisp iceberg chiffonade

roasted tomato arancini filled with mozzarella with garlic aioli [v]

served in a small bowl or noodle box

orrechiette with slow braised lamb ragu, green olives, fresh oregano and pecorino

Sweet Canape

lime and coconut crème brulee with pineapple and mint salad [gf]

additional items to add to menus

\$9.90 per item. person inc GST

served in a small bowl or noodle box

king prawn salad avocado and macadamia nuts, lemon pepper dressing (gf)

beer battered flathead gougons with tartare sauce and chips

sri lankan fish curry with fragrant rice and fresh coconut sambal (gf)

thai green chicken curry with fragrant rice and fresh chilli salsa (gf)

slow cooked pork with wild mushrooms, garlic mash, spring asparagus (gf)

sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal

braised beef bourguignon with root vegetables and parisienne mash (gf)

thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa (gf)

grilled chorizo sausage with vine ripened tomato and casarecce pasta

slow cooked chickpea dahl with basmati rice and coriander, mint and lime salsa (v)

seared tuna nicoise with ligurian olives and balsamic drizzle (gf)

fillet of blue eye cod with ginger and shallots in 8 hour master stock and rice noodles

bbq pork with noodles, asian greens and fried eschallots

spicy chicken madras curry with saffron basmati rice and mint raita (gf)

All charters will attract a chef charge of \$300 that are up to a 4 hours in charter duration.

Menu
[continued]

ham buffet, served on a side buffet

\$395.00 inc GST

whole guinness and honey baked ham with condiments and boutique bread rolls

antipasto platter

\$139.00, including GST min 10 people (can be ordered in multiples of 10 only)

rustic italian breads, grissini and flatbreads [including gf options]

oven baked semi dried tomatoes, marinated green olives,

grilled eggplant, zucchini and bell peppers, marinated artichokes, persian fetta,

smoked salmon, hot sopressa salami and san danielle prosciutto

cheese platter

\$139.00, including GST min 10 people (can be ordered in multiples of 10 only)

selection of local cheeses, dried fruits and assorted crackers [including gf options]

seafood platter

\$ 558.00, including GST min 10 people (can be ordered in multiples of 10 only)

ocean cooked king prawns with dill aioli

fresh pacific oysters with shallot dressing and salmon roe

blue swimmer crab with fresh lemon wedges

balmain bugs with tartare sauce

bbq salmon fillets with grilled baby eggplants, toasted pine nuts and basil pesto

*Please note: When ordering platters only, a \$65.00 delivery fee will apply. (No chef required)