

# GALAXY I



## NEW YEAR'S EVE CHARTER

### Substantial Canapé Menu

#### **canapés**

freshly shucked oysters served natural with lemon juice and sea salt  
sautéed wild mushroom and fresh herbed ricotta in a crisp cone  
peking duck pancake with spring onion, cucumber and hoisin sauce

kingfish sashimi on a japanese skewer with watermelon, pickled ginger and lychee  
roasted tomato arancini filled with mozzarella with garlic aioli  
seared scallops wrapped in pancetta with pesto drizzle  
black eye bean and provoleta cheese tostada with pico de gallo

greek pulled lamb slider with garlic tatziki and butter lettuce  
warm chicken and leek pie with flaky pastry  
argentinean churrascurra beef fillet skewer with red pepper chimichurri sauce  
beer battered flathead gougons with tartare sauce

#### **substantial canapés** (served in small bowls with forks)

king prawn salad avocado and macadamia nuts, lemon pepper dressing  
duck confit with wild mushrooms, garlic mash, spring asparagus  
sri lankan fish curry with fragrant rice and fresh coconut sambal

#### **dessert canapés**

mini pavlova with fresh cream and summer berries  
chocolate and espresso fudge shots with biscotti  
fresh fruit brochettes

#### **cheese**

selection of australian cheese, dried fruits and assorted crackers

#### **supper (served on a side buffet)**

guinness and honey baked ham with condiments and bread rolls

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### Beverage Menu

#### **"Tempus Two Pewter Series"**

##### **Sparkling Wine**

Pinot Chardonnay

##### **White Wine**

Semillon • Pinot Gris

##### **Red Wine**

Shiraz • Cabernet Sauvignon

##### **Beer**

Corona • Peroni Nastro Azzurro • Cascade Light

Selection of soft drinks, juice & mineral water are included

Menus are subject to availability