



Canapé menu one - \$49 per person

Recommended for 2-hour charters only

Canapé

King prawn salad with shallot and dill on edible spoon (gf)
Ccorn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)
Peking duck pancake with spring onion, cucumber and hoisin

Torched salmon fillet on pan fried rice cake with wasabi mayonnaise and sweet soy (gf)
Thai chicken globe with miso butter and crisp shallots (gf)
Polenta and truffle chips with shaved parmesan and chives (v, gf)

Canapé menu two - \$72 per person

Recommended for 3 - 4 hour charters.

Canapé

Fresh tuna tartare on edible spoon with lime and caper steamed pork gyoza pot sticker
dumpling

Bengal spiced cauliflower fritti with lemon dip (ve, gf)
Fragrant lamb kofta w sumac & honey yoghurt (gf)

Porcini mushroom arancini ball with basil mayo (v, gf)
Classic beef and potato pie

Served in a small bowl or noodle box
Butter chicken curry with steamed basmati rice and crisp shallots (gf)
Mini poke bowls with salmon or tuna, pickled carrot, crisp radish and edamame
(gf, v-option)

Sweet canapé

Mini pavlova with fresh cream and summer berries (v, gf)

Canapé menu three - \$85 pp

Recommended for 4 hour charters



Canapé

Kingfish ceviche served on an edible spoon

Peking duck pancakes with spring onion, cucumber and hoisin sauce corn and zucchini fritter
with avocado, lime and coriander salsa (ve, gf)

Tempura prawn skewer with ponzu dip and green shallots aloo bonda indian potato fritters
with green chili yoghurt (ve, gf)

Karaage chicken with kewpie mayonnaise and togarashi spring pea, thyme and manchego
risotto ball with olive mousse (v, gf)

Teriyaki chicken and pickled slaw slider with siracha mayo
Served in a small bowl or noodle box

Slow roast 12 hour lamb shoulder with creamy mash and sautéed mushrooms jus (gf)
Fillet of rock ling with ginger and shallots in master stock and steamed rice

Sweet canapé

Chefs selection of summer desserts (v)

Additional items - \$12 per item / pp

Served in a small bowl or noodle box

Mini poke bowls with salmon or tuna, pickled carrot, crisp radish and edamame (gf,v-option)

Beer battered flathead gougons with tartare sauce and chips

Thai green chicken curry with fragrant rice and crisp shallots (gf)

Butter chicken curry with steamed basmati rice and crisp shallots (gf)

Slow cooked pork ragout with wild mushrooms, garlic mash, gremolata (gf)

Sri Lankan eggplant and potato curry with fragrant rice and fresh coconut sambal (ve, gf)

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)

Fillet of rock ling with ginger and shallots in 8 hour master stock and steamed rice char sui

Pork with vegan fried rice and fried eschallots

Oyster Platter - \$175 per ham

Recommended for 10 people

24 x fresh pacific or Sydney rock oysters with shallot and citrus dressing (ve, gf)



Prawn Platter - \$200 per ham

Recommended for 10 people

30 x ocean cooked king prawns cracked pepper and lemon (gf)

Prawn and Oyster Platter - \$400

Recommended for 10 people

24 x fresh pacific oysters or Sydney rock oysters (ve, gf)

30 x ocean cooked king prawns peeled (gf)

300g seaweed salad with miso dressing (ve, gf) with fresh lemon and lime wedges selection of sauces

Seafood Platter - \$660

Minimum 10 people (can be ordered in multiples of 10 only)

24 x ocean cooked king prawns | 24 x fresh pacific oysters, 2 x blue swimmer crab

5 x balmain bugs ½ cut

250g smoked salmon, shaved spanish onions, capers, fresh lemon, lime wedges & selection of sauces

Ham Buffet - \$475 per ham

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

Antipasto Platter - \$200

Minimum 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 and zucchini

dolmades, cornichons, marinated artichokes, persian fetta, hot sopressa salami and

san danielle prosciutto, shaved bone ham

Cheese Platter - \$200.00

Minimum 10 people (can be ordered in multiples of 10 only)

selection of three cheeses, fresh and dried fruits, quince paste and assorted crackers

[including gf options]

Gf – gluten free | v – vegetarian | ve - vegan

All charters will attract a chef charge of \$430 for a 4-hour charter

Each additional hour is \$100

*public holiday chef rates apply