

CANAPÉS

Cruise Canapés	\$55 per person - Selection of 6 items
Captains Canapés	\$65 per person - Selection of 8 items
Commodores Canapés	\$75 per person - Selection of 10 items

Alternatively individual items are \$8.50 plus the cost of a chef @ \$450 for a min of 4hrs

We love to assist and customise any menu preferences and can help make a suggested menu for you. Please advise us of your guests and any dietary requirements prior.

COLD CANAPÉS

- Fresh Market Peeled Prawns with Coast's Thousand Island Sauce **(GF)**
- Fresh Oysters, House Vinegar, Zesty Lemon, Fresh Lime Juice **(GF)**
- Crystal Vegetarian Rice Paper Rolls, Sweet Chilli & Fresh Asian Herbs **(VEG, GF)**
- Crystal Rice Papers of King Prawns, Vegetables & Mint
- Fresh Salmon Gravlax on Oven Toasted Crouton
- Tataki of Sashimi Grade Tuna Fillet, with Lime, Served on a Ceramic Spoon **(\$3 pp extra)**
- Kingfish Sashimi with Miso Wasabi Dressing Served on a Ceramic Spoon **(\$3 pp extra)**
- Kingfish Ceviche, Cucumber, Shallot Chilly, Herb Served on a Ceramic Spoon **(\$3 extra)**
- Fresh King Prawns with Mango & Chilli Salsa Served on a Ceramic Spoon **(GF)**
- Bruschetta of Goats Cheese, Pear, Herb, Pomegranate Molasses **(VEG)**
- Tartlet of Roasted Pumpkin, Goats Cheese, Caramelised Onion, **(VEG)**
- Grilled Halloumi Naan Bites with Pesto & Heirloom Tomato **(VEG)**
- Bruschetta of Tomato, Feta, Basil with Balsamic Glaze **(VEG option)**
- Marinated Slow Roasted Beef Fillet with Onion Relish Jam & Basil, on Infused Crouton
- Peking Duck Crepe with Hoisin Sauce, Shallot & Sesame
- Taleggio, Shiitake Mushroom Bruschetta, Pea Tendrils **(VEG)**
- Seafood Tacos of Seasonally available Fish, with Sriracha Mayo Slaw
- Smoked Trout Tarts with Red Onion, Bell Pepper, Chilli, Chive
- Flame Grilled Sashimi Scallops Cocktail Maki
- Wakame Seaweed Cocktail Maki **(VEG, GF)**
- Selection of Sushi Nori Rolls, Tuna, Salmon, Vegetable, Teriyaki Chicken. **VEG (V)**
- Tartlets, Mix of Slow Roasted Tomato and Almond Frangipane with Truffle Goats Cheese & Pepper Leaves/ Roast Beetroot with Caramelised Onion, Goats Cheese, Walnuts, Chives & Truffle Oil (VEG)

WARM CANAPÉS

Crab Spring Rolls Served with Chilli Salt and Soy Sauce

Indian Pakora Vegetable, Cauliflower, Eggplant, Zucchini Fresh Spinach **(GF, VEG, V)**

Thai Chilli Chicken Bamboo Skewers with Satay Sauce **(GF)**

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

Traditional House Mini Sausage Rolls with Tomato Sauce

Selection of Supreme & Vegetarian, Mini Pizza **(VEG)**

Selection of French Quiche Loraine, Spinach, Feta & Provencal **(VEG)**

Selection of Aranchini, Lightly Fried, (Mix of 3 Types or Choose Individual:-)

Three Cheese / Mushroom & Pea Truffle Oil & Herbs, **(VEG,)** /Roasted Pumpkin, **(V) (VEG) (GF)**

Popular Lebanese Lamb Kofta, Grilled & Roasted Served with Tzatziki Sauce **(GF)**

Middle Eastern Cheese Sambousek Pomegranate Molasses

Pork & Veal Meatballs in Sticky Glaze **(GF)**

Crispy Asian Vegetable Spring Rolls **(VEG)**

Asian Vegetable Wontons **(VEG)**

Pork & Cabbage Dumplings with Soy

Panko Prawns Lightly Fried with Fresh Chilli Soy

Rice Paper Prawn Twister Lightly Fried with Chilli Soy **(GF)**

Tempura Mediterranean Flower with Goats Cheese & Sun Dried Tomato

SUBSTANTIAL CANAPÉS

Maximum of 2 Per Chosen Menu

Sliders (GF Buns available)

Slow Cooked Smoked Beef Brisket with Gherkins, Japanese Slaw, in a Milk Bun

Gourmet Beef Slider, Cheese Tomato Relish & Sweet Mustard in a Milk Bun

Vegetarian Slider of Chickpea & Falafel Garlic Aioli in a Milk Bun **(VEG)**

Crab Cake Slider Californian Style, Blue Swimmer Crab Meat, Spring Onion &. Peppers in a Milk Bun

Chicken Schnitzel Peri Peri Mayo 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 Mix of all 4:- or Choose Individual

Chicken, Tarragon, Lemon Mayo & Baby Taso

Egg Florentine with Tomatoes & Parmesan Cheese,

Cured Salmon with Dill Creme Cheese, Pickled Onions & Capers,

Smoked Ham & Aged Cheddar with Tomato Relish & Piccalilli

Mini Cold Sliders, Mix of all 4:- or Choose Individual

Free Range Chicken, Mayo Lemon, Iceberg & Parsley

Jamon Serrano, Fig Jam, Rocket, Brie & Black Pepper

Roasted Capsicum, Spinach, Hummus, Avocado & Feta **(V) (VEG)**

Roasted Beef Provolone, Picked Pear, Avocado Dijon Mayo & Rocket

Boa Bun, Mix of all 3 :- or Choose Individual

Chickpea Falafel with Avocado Puree, Crispy Leaf & Garlic Aioli

Chill Beef Banh Mi With Lemongrass, Cucumbers, Pickles, Mushroom Pate & Sriracha Mayo **(DF)**

Prawn Katsuwith Shredded Cabbage & Chive with Yuzu Kewpie Mayo & Bonito Seasoning **(DF)**

NOODLE BOXES

Maximum of 1 Per Chosen Menu

Warm Boxes

Beer Battered Fish Fillets with Fries & Citrus Tartar Sauce

Winter Warmers -

Pea & Asparagus Risotto with Lemon Extra Virgin Olive Oil, & Parmesan **(VEG) (GF)**

Wild Mushroom Risotto with 4 Varieties of Mushrooms & Fresh Thyme & Sage **(VEG) (GF)**

Mango Chicken Curry, Sweet Coconut & Mango Sauce Capsicum & Peas with Rice **(GF)**

Loaded Veggie, Indian Curry, with Roasted Cauliflower, Sweet Potato, Chickpeas, Eggplant & Lentils **(VEG)**

Chicken Cashew & Snow Pea Stir Fry, Shallots, Capsicum 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 Boxes

Chicken Caesar Salad Grilled Chicken, Bacon, Baby Cos Croutons, Boiled Egg

Thai BBQ Chicken Salad, Rainbow Slaw, Bean Sprouts, Cucumber, Rice Noodles Red & Fried Onion -

Mint, & Lime Dressing **(DF/GF)**

Roasted Tandoori Chicken with Currants & Fresh Herbs & Tomato Kasoundi Pickle **(GF)**

Poached Chicken Pesto & Avocado Mesclun Salad, Cucumber, Creamy Danish Feta, Walnuts **(GF)**

Penne Basil Pasta with Sun-Dried Tomatoes, Parmesan & Parsley

Healthy Brown Rice, Quinoa, Chia Seeds, Fresh Vegetables, Almonds & Coconut in an Asian Style Dressing **(V) (VEG)**

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 **(V) (VEG)**

DESERT CANAPÉS OPTION

Inclusive as an item with Cruise, Captains and Commodores Canapés Menu or \$8.50 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

Chocolate Salted Caramel Tartlet

Hazelnut Crunchy

Pistachio and Raspberry Slice

Petite Mixed Berry Cheese Cake

Assorted Polenta Cake **(GF)**

Dark Chocolate & Pecan Fudge Brownie

Mini Pavlova

Assorted Mini Gelato Cones

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