



CANAPÉS

Cruise Canapés, (not suitable for 4 hr cruise)
\$60 per person - Selection of 6 items

Captains Canapés
\$73 per person - Selection of 8 items

Commodores Canapés
\$83 per person - Selection of 10 items

Alternatively individual items are \$10.00 plus the cost of a chef @ \$550 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)**

Potato Rosti with Avocado and Herbs **(VEG, GF)**

Vegetarian or Prawn Rice Paper Rolls, Sweet Chilli & Fresh Asian Herbs **(VEG, GF)**

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)**

Tartlet of Roasted Pumpkin, Goats Cheese, Caramelised Onion, **(VEG)**

Grilled Halloumi with Pita Bites, Pesto & Herbs **(VEG)**

Marinated Slow Roasted Beef Fillet with Onion Relish Jam & Basil, on Infused Crouton

Peking Duck Pancake with Hoisin Sauce, Shallot & Sesame

Selection of Sushi Nori Rolls, Tuna, Salmon, Vegetable, Teriyaki Chicken. **VEG (V)**

WARM CANAPÉS

Crab Spring Rolls Served with Chilli Salt and Soy Sauce

Lightly Fried Zucchini, Sweet Potato (**GF, VEG, V**)

Thai Chilli Chicken Bamboo Skewers (**GF**)

Lamb Cutlets French Cut with Chimichurri Sauce (**\$3 pp extra**)

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

Traditional House Mini Sausage Rolls with Tomato Sauce

Selection of Arancini, Lightly Fried, (Mix of 2 Types or Choose Individual:-)

Three Cheese / Bolognese, Porcini Mushroom / Roasted Pumpkin, (**V**) (**VEG**) (**GF**)

Chargrilled Vegetable Bamboo Skewers with oregano oil

Mini wagyu beef wellington served with house-made relish

Chargrilled Beef bamboo skewers with Chimichurri Sauce

Bite Size Samosas with Mint Chutney, Filled with Spiced Potato and Peas

Bite Size Tacos with Panko Prawns & Japanese Slaw

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

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

Pork & Chive Dumplings with Soy

Tempura Mediterranean Zucchini Flower with Goats Cheese & Sun Dried Tomato (**VEG**)

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

Mushroom Slider with Halloumi, Pesto & Rocket Leaf (**VEG**) (**V Option**)

Chicken Schnitzel Peri Peri Mayo in a Milk Bun

Eye Fillet of Beef on Flat Turkish Bread with Extra Virgin Olive Oil, Tomato Chutney, Caramelised Onion & Rocket

A Take on Fillet of Fish Slider with Crumbed Barramundi

Turkish Bread, with Prosciutto, Mozzarella, Sun-dried tomato, Pesto & Rocket Leaf

Street Taco with Flat Head Fillet & Spicy Japanese Slaw

Boa Bun, Mix of 2 :- or Choose Individual

Falafel Humous & Avocado Puree

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

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

Asian Style BBQ Pork with Hoisin & Slaw



NOODLE BOXES

Maximum of 1 Per Chosen Menu

Warm Boxes

Beer Battered Fish Fillets with Fries & Citrus Tartar Sauce

Winter Warmers

(Risotto Not recommended for Summer)

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)**

Red Thai Chicken Curry with capsicum and bamboo shoots **(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 Singapore Noodles Stir Fry with Bok Choy, Red Capsicum, Baby Corn Carrots

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 Diced Danish Feta -

Roasted Walnuts **(GF)**

Penne Basil Pasta with Blistered Cherry Tomatoes, Ricotta, & Parmesan **(VEG)**

Falafel Tabouli Salad with Lemon Dressing, Pickle & Minted Yogurt Dressing **(V) (VEG)**

Glass Noodles with Asian Fresh Vegetables & Herbs in a Sesame Oil Dressing **(V) (VEG)**

Soba Noodle Salad with, Edamame & Pickled Veg, tossed with Zesty Orange, Ginger Miso **(VEG)**



DESERT CANAPÉS OPTION

Inclusive as an item with Cruise, Captains and Commodores Canapés Menu or \$8.50 per person as an additional upgrade. Please Choose 2 options for a mix of:

Assorted French Style Macarons (**GF**)

Petite Mango Cheese Cake

Chocolate Salted Caramel Tartlet

Hazelnut Crunchy

Petite Mixed Berry Cheese Cake

Chocolate & Red Currant Brownie (**GF VEGAN**)

Dark Chocolate Rustic Brownie

Tiramisu Pistachio Saffron

Mini Pavlova

Assorted Mini Gelato Cones (Also available as an add on for \$6.50 per person)

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