

SMALL NUMBERS CANAPES MENU

Small Numbers BBQ Menu | \$78pp – 2 to 8 people

Charcuterie / Antipasto - Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités
/Olives / Feta / Bread/ Crackers

Spiced & Peppered Rump Steak - Chimichurri Sauce on the side
Smoked Salmon - Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish
Cream

Lemon Chicken - Parsley / Minted Yoghurt
Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion

Quinoa Salad - Roast Pumpkin / Coconut / Seeds / Mint
Crusty French Baguette
Chocolate Brownie's & Cheese Platter

Small Numbers Canapé Menu | \$39.00pp - Minimum 4

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
Moroccan Vegan High-Top Cocktail Pie
Cumin Spiced Lamb Kofta - Cucumber Tzatziki (Halal) (GF)
Sugar Cane Prawns - Coconut Dusted / Lime Sauce
Arancini X 2 - Mushroom/Parmesan/Truffle Mayo (V) (GF)
Sushi - Wasabi / Pickled Ginger / Soy

** menu items may be subject to change

BUFFET MENU MIN ORDER 10

Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu please nominate your preferred dining time to either your booking agent, or the crew on the day.

Buffet Menu 1 | \$46.00pp - Minimum 10

Charcuterie/Antipasto - Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~
Tzatziki Dip /Vege Crudités / Olives / Feta / Bread/ Crackers
Traditional Thai beef salad - Glass Noodles / Snow Pea / Capsicum / Choy Sum /
Baby Corn Cucumber / Coriander Mint Lime Dressing
Lemon thyme roast chicken - Charred Lemon / Rosemary / Thyme
Quinoa Salad - Roast Pumpkin / Coconut / Seeds / Mint
Kumera Salad - Baby Spinach / Roasted Pine Nut / Chickpea / Shallot /Balsamic
Crusty French Baguette

Buffet Menu 2 | \$55.00 pp - Minimum 10

Charcuterie/Antipasto - Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~
Tzatziki Dip /Vege Crudités / Olives / Feta / Bread / Crackers
Traditional Thai beef salad - Glass Noodles / Snow Pea / Capsicum / Choy Sum /
Baby Corn Cucumber / Coriander Mint Lime Dressing
Lemon thyme roast chicken - Charred Lemon / Rosemary / Thyme
Caramelised onion pumpkin and pepper Polenta Tart
Smoked Salmon - Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion /
Dill / Horseradish Cream
Kumera Salad - Baby Spinach / Roasted Pine Nut / Chickpea / Shallot /Balsamic
Exotic Rice Salad - Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta/
Balsamic
Crusty French Baguette

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BUFFET MENU

MIN ORDER 10

Buffet Menu 3 (Vegetarian) | \$44.00pp - Minimum 10

Vegetable Tikka Masala- Vegetables / Coriander / Chilli / Cumin / Garlic / Ginger /
Turmeric / Cardamom
Vegetable Pasta - Celery / Carrot / Corn / Black Olives / Onion / Shallot /Garlic
Dressing
Traditional Italian Roasted Vegetable Frittata - Seasonal Vegetables / Fresh Herbs
Tofu & Black Mushrooms - Julienne Carrots / Chilli Sesame Oil Dressing
Exotic Rice Salad - Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta/
Balsamic
Greek Salad - Marinated Feta / Kalamata Olives / Plum Tomato / Cucumber / Red
Onion /
Crisp Lettuce / Lemon Oregano Dressing
Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg / Mustard / Mayonnaise /
Spring Onion
Crusty French Baguette

Buffet Menu 4 (Asian Theme) | \$69.00 pp – Minimum 15

Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal)
Peking Duck Spring Roll - Hoisin Plum Dipping Sauce
Dumplings - Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan
Marinated Ocean Trout - Ginger Soy / Baked / Crispy Skin / Snow Peas
Tofu & Black Mushrooms - Julienne Carrots / Chili Sesame Oil Dressing
Drunken Chicken Breast - Szechuan Star Anise Master Stock
Braised King Prawns - Broccolini / Garlic / Chili
BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Julienne
Carrots
Chinese Greens - Pak Choi or Choy Sum / Oyster Sauce
Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off
Steamed Rice
Custard Tart

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Canapé Menus

Light Canapé menu 1 (6 Pieces) | \$34.00pp - Minimum 10

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
Moroccan Cocktail Pie (V)
Cumin Spiced Lamb Kofta (GF) - Cucumber Tzatziki (Halal)
Spicy Chicken Empanada
Prawn rice paper parcels (GF)
Arancini –(V) (GF)

Light Canapé Menu 2 (6 Pieces) | \$34pp - Minimum 10

Polenta Onion Tart - Rosemary / Fig
Moroccan Cocktail Pie (Vegan)
Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
Arancini X 2 - Mushroom/Parmesan/Truffle Mayo (V) (Gf)
Mediterranean Filled Pumpkin Flower - Diced Pumpkin / Coriander / Onion / Cumin
Thai Beef Rice Paper Roll - Snow Pea / Capsicum / Cucumber / Coriander Mint Lime

Canapé Menu 1 (12 Pieces) | \$60pp - Minimum 10

Moroccan Cocktail Pie (Vegan)
Arancini X 2 - Mushroom/Parmesan/Truffle Mayo (V) (GF)
Petite Chicken & Leek Pie - Celery / Spring Onions
Prawn rice paper parcels - Mint / Coriander / Chili Sauce X 2(GF)
Best Market Oysters - Lime Emulsion X 2(GF)
Sugar Cane Prawns - Coconut Dusted / Lime Sauce
Pumpkin Goats Cheese Tartlet - Caramelised Onion / Pine-nut
Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
Skewered Lamb Kofta X 2 - Cumin Spiced / Cucumber Tzatziki

Canapé Menu 2 (14 Pieces) | \$70.00pp - Minimum 10

Moroccan Cocktail Pie (Vegan)
Arancini - Blue Cheese / Caramelised Onion(V) (GF)
Prawn rice paper parcels - Mint / Coriander / Chili Sauce X 2(GF)
Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal) X 2 (GF)
Best Market Oysters - Lime Emulsion X 2(GF)
Sugar Cane Prawns - Coconut Dusted / Lime Sauce X 2
Assorted Nori - Fish / Prawn / Chicken / Veg / Egg
Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill X 2
Steak Green Peppercorn Pie

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PLATTER MENUS

Starters / Entrees

Charcuterie / Antipasto Platter | \$120.00 – 8 to 10 People

Bresaola
Prosciutto
Salami
Eggplant ~ Chickpea ~ Tzatziki Dip
Vege Crudités
Olives
Feta
Bread & Crackers

Cheese Platter | \$120.00 – 8 to 10 People

Australian & Imported Cheese
Cheddar / Wash Rind / Blue / Brie / Crackers
Dried Fruits & Nuts
Vegetarian Antipasti & Mezze Platter | \$120.00 – 8 to 10 People
Hummus
Baba Ganoush
Grilled Vegetables
Dolmades
Olives
Bocconcini
Pickled Vegetables
Grissini / Lavosh & Turkish

Oyster's, Prawn, Salmon Platter | \$137.00

Oysters - (12)
King Prawns - (12)
Smoked Salmon (12 Slices)
Baguette

Smoked Salmon Platter | \$120.00 – 8 to 10 People

Crusty Baguette
Grilled Lemon
Capers
Pickled Red Onion
Dill & Horseradish Cream

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LIGHT LUNCH / SNACKS

Sushi Platter – Nori | \$120.00

Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu /
Egg / Cucumber / Avocado

Rice Paper Roll Platter | \$100.00

(10 Rolls in Total / Cut in Half)
Prawn – With Lychee / Mint & Coriander
Vietnamese Vegetable – (Gluten Free / Vegan)
Satay Chicken – Carrot / Capsicum / Cucumber / Coriander
Thai Beef – Vermicelli Noodles / Snow Peas / Capsicum / Cucumber
Varied sauces

Point Sandwich Platter | \$100.00

(10 Sandwiches in Total)
Chicken – Chopped Breast / Italian Parsley / Mayonnaise
Fillet Beef – Smoked / Cheese / Mustard / Pickles / Lettuce
Salad – Avocado / Tomato / Cucumber / Lettuce / Vegan
Ham – Cheddar / Roma Tomato / House Mayo / baby Spinach
Egg – Copped Egg / Mayo / Chives / Lettuce / Diverse Bread

Wraps Platter | \$62.00

(12 Pieces in Total)
Falafel – Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt / Chili
Smoked Salmon – Crème Cheese / Pickled Onion / Capers / Spinach
Chicken Caesar Schnitzel – Cos Lettuce, Parmesan, Bacon, Dressing
Double Smoked Ham – Cheddar / Roma Tomato / Mayo / Baby Spinach

Baked Bites Platter | \$120.00

(27 pieces in total - 3 of each)
Cauliflower Sausage Roll
Petite Chicken & Leek Pie
Vegetarian Samosa
Mini Steak Pies
Chicken Empanada
Moroccan Vegan Cocktail Pies
Smoked Salmon Tartlet
Arancini – Mushroom & Parmesan ** menu items may be subject to change

DESSERTS

Fresh Fruit Platter | \$69.00

Seasonal Best / Sliced / Skin Off

Sweet Treats Platter | \$69.00

Double Chocolate Brownie Square

Passion-Fruit Polenta Cake

French Macarons

Cheese & Brownies Platter for One | \$16.00

(Minimum 10 people, must be ordered with a main menu item)

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