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

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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