

A photograph of two women in white uniforms, likely crew members, standing on the deck of a boat. The woman on the left is smiling and looking towards the right. The woman on the right is also smiling and looking down at a tray of food she is holding. The background shows the boat's railing and the ocean. The entire image is overlaid with a semi-transparent blue filter.

CATERING PACKAGE

SELECTIONS

CANAPÉ CATERING PACKAGE SELECTIONS

SILVER SELECTION - Choose 5 canapés, 2 substantial, 1 dessert - \$85 PP
GOLD SELECTION - Choose 7 canapés, 1 substantial, 1 dessert - \$95 PP
PLATINUM SELECTION - Choose 8 canapés, 2 substantial, 1 dessert - \$105 PP

*Items are subject to seasonal availability and some menu items may change
Dietary requirements can be catered to, please advise ahead of charter.*

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available

CANAPÉS

Wild mushroom, truffe arancini, truffle aioli (V)
Heirloom tomato, basil, buffalo crostini, aged balsamic (V) (ve – no buffalo)
Hiramasa King fish ceviche noir cones, coconut cream, lime pearls
Peking duck pancake, hoisin, micro shiso
Caramelized onion, camembert tartlets (V)
Compressed watermelon, whipped goats curd, micro mint (V,GF)
Huon smoked salmon blini, horseradish cream, dill, black caviar
Mini chicken katsu, avocado, pickled cabbage (DF)
Tuna lollipop, lime aioli, black sesame (GF,DF)
Ham hock croquette, white bean puree
Buttermilk chicken taco, pickled cabbage, chipotle

SUBSTANTIALS

Bug roll; Moreton Bay bug, lemon kewpie, chives, black brioche
Pepper crusted Thai beef, Asian vegetables, chilli, lime dressing, black sesame
Vietnamese prawn and glass noodle salad, Nam Jim (GF,DF)
Beef slider, brie, wild rocket, truffled kewpie, brioche bun
Thai coconut chicken salad, galangal dressing, roasted peanuts (V,DF,GF)
Marinated tofu salad, Nam Jim dressing, cucumber, radish (V,DF,GF)

DESSERT

Rich chocolate ganache tart, mascarpone, raspberry
Coconut panacotta, macerated berries, coconut crumble (GF,DF)
Pavlova nests, vanilla cream, seasonal berries, passionfruit (GF)
Lemon meringue tartlet

