

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



BUFFET CATERING PACKAGE SELECTIONS

BUFFET SELECTION - 2 canape's, 2 proteins, 2 sides, 1 fruit platter
or 1 dessert, artisan breads | \$125 PP

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CANAPES

Chefs selection

PROTEIN

Sesame crusted salmon, avocado, kale, shaved radish, fennel (GF,DF)
Char-grilled Moroccan chicken, chickpeas, lemon, roasted red capsicum (GF,DF)
Smoked BBQ pork ribs, rainbow slaw (GF,DF)
Marinated tofu, roasted heirloom carrot, coriander hummus (GF,DF,VG)
Rare roasted beef eye fillet, confit tomato, watercress, horseradish cream (GF)

SALAD/SIDES

Roasted cauliflower, wild rocket, currants, toasted almonds, cumin yoghurt (V,GF)
Charred broccolini, lemon oil, Persian fetta (V,GF)
Heirloom tomato caprese, buffalo mozzarella, torn basil (V,GF)
Roasted baby beetroot, citrus segments, goats cheese, candied walnuts (V,GF)
Roasted Hasselback potatoes, lemon butter (V,GF)
Super greens salad, avocado, baby gem, green goddess (VG,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



BBQ CATERING PACKAGE SELECTIONS

BBQ SELECTION - 2 canape's, 3 proteins, 2 salads, 1 fruit platter
or 1 dessert, artisan breads | \$125pp

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CANAPES

Chefs selection

PROTEIN

Locally made gourmet sausages (2 types)
Moroccan spiced chicken thighs (DF,GF)
Aged beef skewers, honey, soy, garlic (DF,GF)
Garlic prawn skewers (DF,GF)
Lemon pepper Red Throat Emperor (DF,GF,)

SALAD/SIDES

Heirloom tomato, basil, boconcini salad (GF,V)
Roasted baby potato, mustard salad (GF,DF,V)
Asian style brown rice salad, spinach, balsamic dressing (GF,DF,V)
Roasted cauliflower, wild rocket, currants, toasted almonds, cumin yoghurt (V,GF)
Vegetable skewers, thyme garlic marinade (DF,GF,V)

DESSERT

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



GRAZING BOARDS

GRAZING SELECTIONS - SERVES 10 - 15 GUESTS

MEZZE PLATTER \$225

Trio of dips, marinated olives, fetta, crudities, grilled vegetables, Sourdough baguette (V)

CURED MEATS \$265

Salami selection, prosciutto, bresaola, chorizo, pickles, olives

SEAFOOD PLATTER \$285

Whitsunday poached prawns, salmon sashimi, natural Coffin Bay oysters, Dippers, squeezers, lime caviar

DESSERT PLATTER \$180

Rich chocolate ganache tart w mascarpone & raspberry, Coconut panacotta w macerated berries & coconut crumble (GF), Lemon meringue tartlet, Chocolate brownie

FRUIT PLATTER \$160

Selection of in season fresh fruit

FROMAGE PLATE \$265

Selection Australian cheeses, quince, fresh and dried fruits, quince, artisan crackers, sourdough

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