

A photograph of two women in white chef uniforms on a boat deck. 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 image has a blue tint.

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

Heirloom Tomato, Burrata, olive (v)
Falafel, hummus, dukha (v)
Truffle Mushroom, parmesan Tarts (v)
Ceviche, coconut, lime, coriander, chili (df, gf)
Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori (gf)
Crab, fennel, limoncello, radish (df)
Coconut Snapper ceviche, coriander, lime, chili (df, gf)
Chicken san choy bow, nam jim, herb salad (gf)
Lamb kofta, yogurt mint, dukha salt - contains nuts
Scallop shells, cauliflower, herb butter crumb

SUBSTANIALS

Wagyu mini beef burger, cheese, house pickles, milk buns
Haloumi burger, rocket, relish, aioli (v)
BBQ Chicken, smoked tomato tarragon vinaigrette, rocket (gf)
Braised Lamb shoulder, quinoa, chickpea, pomegranate, mint, feta & parsley
Lobster rolls, crème fraiche, caviar, potato crisps
Miso Salmon, pickled ginger, sesame, nori, cucumber (gf, df)
Tuna poke, avocado, wasabi, sesame, wakame boats (gf, df)

DESSERT

Chocolate pistachio brownie
Berry polenta cake
Fig friands
Sweet slices

