

COCKTAIL MENU

Canape Menu: \$55.00 per person: 8 canapes plus dessert
Additional canapes @ \$5.00 per person/ per choice

Pre-select 8 canapés to be served

Seafood & vegetarian nori sushi served with sweet soya sauce
Spinach & ricotta filo pastries (V)
Tomato & basil bruschetta (V)
Mini petit pies served with tomato & onion jam
(peppered beef, chicken & vegetable, lamb & rosemary)
Australian Angus beef slider, fresh tomato, snow tendril lettuce and relishes
Beetroot & goats cheese tartlets (V)
Mini roasted vegetable frittatas (V)
Indian vegetable samosas (V)
Antipasto cherry tomato & mushroom roasted skewer (V)
Salt & pepper squid with aioli
Smoked salmon roulade, crème fraiche on crostini
Vietnamese vegetarian rice paper rolls with sweet Thai dipping sauce (V)
Mediterranean beef skewers with spicy BBQ sauce
Golden Pumpkin Arancini with bush tomato chutney (V)
Thai beef salad with mint, coriander, lime chilli.
Peking duck, cigar crapes, Hoisin sauce

Dessert buffet (included)

Assorted petit cakes with berry coulis
Freshly brewed tea & coffee

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GRAZING MENU

\$65 per person: Pre-select 4 Canapes (2 hot and 2 cold), Mains and Dessert included

This menu is designed to encourage guests to mingle, not requiring set tables, whilst enjoying a substantial meal.

Canapés Pre-select 2 Cold and 2 Hot choices

Cold

Peking duck, cigar crapes, hoisin sauce
Caramelised baby beetroot and goat cheese tartlets (V)
Assorted sushi rolls (Vegetarian, Californian, Teriyaki & Salmon)
Vegetarian rice paper rolls with sweet chilli sauce (V)
Thai beef salad with mint, coriander, lime chilli.
Smoked salmon roulade, crème fraîche on crostini

Hot

Golden Pumpkin Arancini with bush tomato chutney (V)
Australian Angus beef slider with fresh tomato, snow tendril lettuce and relishes
Antipasto cherry tomato & mushroom roasted skewer (V)
Salt and pepper squid with aioli
Mini petit pies served with tomato & onion jam
(peppered beef, chicken & vegetable, lamb & rosemary)

Grazing Station Mains (Included)

Individually served classic prawn cocktail
Honey roasted leg ham with mustards and relishes
Poached chicken, sweet potato, feta, pine nuts
Roasted vegetable and ricotta frittata (V)
Pumpkin and quinoa with coconut, seeds and fresh herbs in a refreshing mint sauce (V)

Dessert

Desserts of Italian cannoli - chocolate, vanilla
Mini boutique fruit tart
Freshly brewed tea & coffee

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BUFFET MENU

Buffet Menu: \$69.00 per person
Additional options as per "Platters" menu

Canapés on arrival

Spinach & ricotta filo pastries (V)
Petit pies served with tomato & onion jam
(peppered beef, chicken & vegetable, lamb & rosemary)

From the buffet

Seafood

Cooked mini-king prawns served with dipping sauce
Seafood & vegetarian sushi served with sweet soya
Smoked salmon with fennel, rocket and dill aioli

Mains

Champagne ham served with a selection of mustards & relishes
Roasted Chicken Drumsticks
Roasted vegetable and ricotta frittata (V)

Salads

Chat potato salad with chives and aioli dressing (V)
Mixed green salad with feta, cucumber & sun-dried tomatoes (V)
Roma tomatoes with olive oil & basil dressing (V)

Mixed fresh bread rolls

Dessert

Assorted petit cakes served with berry coulis
Freshly brewed tea & coffee

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HIGH TEA MENU

High Tea at Sea: \$49.00 per person

Crystal Bay prawns on dill blini crème fraiche

Finger sandwich selections including

- Cucumber dill and four crème dill fingers
- Smoked salmon, chive cream cheese & caviar
- Leg ham and Swiss cheese & chutney

Porcini mushroom chili jam and spec pork sausage rolls
Caramelized onion, beetroot, goats cheese baby tartlet, chervil

Mini scones with strawberry jam & vanilla cream

Glazed mango and coconut custard tartlets

Chocolate dipped strawberries

Assorted Petite fours and truffles

Selection of fine teas

Seated & Served Menus

Set menu only. Seasonal menus advised on request.

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PLATTERS

Dips and Breads

\$9 per person

Selection of dips and seasonal vegetables served with a selection of breads & sourdoughs

Cheese Board

\$19 per person

Selections of goats cheese, manchego, bouche d'affinois & Tasmanian vintage cheddar.
Accompanied with a selection of seasonal fruits and lavosh.

Honey Roast Leg Ham

\$19 per person

With mustard, relishes, soft rolls. Served with a rocket & parmesan salad and slaw with chipotle.

Prawn and Oyster Platter

\$25 per person

Southern Ocean Tiger Prawns and Pacific Oysters, lemon and zingy aioli
(3 Prawns and 3 Oysters per person)

Dessert Platter

\$19 per person

Beautiful selection of small pastries, cakes and tarts with double cream and strawberries.

Seasonal Fruit Platter

\$12 per person

Local seasonal selection

Prices as shown

*minimum spend required

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BEVERAGE PACKAGES

Standard Bar

\$12.00 per person / per hour

Beer

Toohey's New
Hahn Premium Light

White

Tyrrell's Moores Creek Semillon
Sauvignon Blanc

Red

Tyrrell's Moores Creek Shiraz

Sparkling

Tyrrell's Moores Creek Sparkling

Other

Soft Drinks & Fruit Juices

Premium Bar

\$16.00 per person / per hour

Beer

Hahn Premium Light
Plus
Choice of 1 Premium Beer:
James Boags
Heineken
Corona
James Squire 'One Fifty Lashes'
Pale Ale

White

Tai Nui Sauvignon Blanc

Red

Jim Barry Cabernet Sauvignon

Sparkling

Yellowglen Vintage Pinot Noir
Chardonnay

Tempus Two Moscato

Other

Soft Drinks & Fruit Juices

Deluxe Bar

\$19.00 per person / per hour

Beer

Hahn Premium Light
Choice of 2 Premium Beers:
Heineken
Corona
James Squire 'One Fifty Lashes'
4 Pines Kolsch
Little Creatures
5 Seeds Crisp Apple Cider

White

Choice of One White Wine:
Pewsey Vale Vineyard Riesling
Tai Nui Sauvignon Blanc
Aqualani Pinot Grigio
Tyrrell's Hunter Valley
Chardonnay

Red

Choice of One Red Wine:
Jim Barry Cabernet Sauvignon
Fat Bastard Pinot Noir
Yalumba Barossa Shiraz

Sparkling

Yellowglen Vintage Pinot Noir
Chardonnay
Tempus Two Copper Prosecco

Other

Soft Drinks & Fruit Juices

In addition - Premium Beers or Spirits can be added to a beverage package.

Premium Beers/Cider \$5.00 per person / per hour

Add two choices – James Squire 'One Fifty Lashes', Heineken, Corona, 5 Seeds Crisp Apple Cider

Standard Spirits \$9.00 per person / per hour

Kentucky Bourbon, Muirhead Scotch, Ice Vodka, Gordon's Gin, Bacardi Rum

Brand Spirits \$12.00 per person / per hour

Beefeater Gin, Bundaberg Rum, Canadian Club, Jim Beam, Johnny Walker Red, Southern Comfort, Glenfiddich, Hendricks
Gin, Jack Daniels, Smirnoff Vodka, Wild Turkey

#Spirits can be available onboard for purchase/bar tab. All beverage menus are subject to change.