

Note: Surcharges apply on public holiday

CANAPÉS

Cruise Canapés (not suitable for 4 hr cruises) \$55 per person - Selection of 6 items

Captain's Canapés \$65 per person - Selection of 8 items

Commodores Canapés \$75 per person - Selection of 10 items

Alternatively individual items are \$8.50 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

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 3 Types or Choose Individual:-)

Three Cheese / Bolognese, (VEG) / Roasted Pumpkin, (V) (VEG) (GF))

Middle Eastern Cheese Pastry Pockets (Sambousek)

Paneer Tikka Bamboo Skewer Grilled Paneer Cubes Marinated in a Blend of Yogurt & Spices

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 & Cabbage 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)

Mango Chicken Curry, Sweet Coconut & Mango Sauce Capsicum & Peas with Rice (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

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)

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 \$5 per person)

Note we can custom deserts for gluten free and vegan on request

BUFFET

SILVER BUFFET - \$70.00 PP

Chef's Selection of Canapés - 3 per person

Buffet of 4 Mains and 4 Sides

Aged Angus Grain Fed Eye Fillet, Seared & Roasted with Rosemary Sea Salt Extra Virgin Olive Oil.

Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & sliced Onboard with Relishes,

Seeded & Dijon Mustard

Breast of Free Range Chicken, with Moroccan Spices, Roasted with Blistered Cherry Tomatoes.

Lightly Battered Flat Head Fish Fillets with Tartar Sauce

Cocktail Potatoes, Twice Cooked with Garlic Herbs

Salad of Rocket Leaves, Parmesan, Pear, Extra Virgin Olive Oil & Balsamic Glaze

Corn Coriander Slaw, with Sweet Corn, Shallots, Black Sesame & an Asian Lime Coriander Dressing

Vermicelli Noodles w Fresh Vegetables & Herbs in a Sesame Oil Dressing

OPTION:

Swap out any of the Salad Options from our Salad List

Swap out one of the mains for either of:-

Homemade Beef Lasagne

Vegetable Lasagne

Pasta Alla Soretina, fresh tomato sauce & mozzarella

Bakers Basket

Desert (mix of 3)

Assorted French Style Macarons - (GF) Traditional Mixed

Hazelnut Crunchy

Mango Cheesecake

Tiramisu Pistachio Sa?ron

Chocolate & Redcurrant Brownie (Vegan)

Chocolate Salted Caramel Tartlet

Pavlova

Raspberry Pistachio White Chocolate

Strawberry Bavaoise

Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties

GOLD BUFFET - \$80.00 PP

Chef's Selection of Canapés - 3 per person

Buffet of 5 Mains & 4 Sides

Fresh Cooked Peeled Prawns - Seasonal Varieties Served with Lemon Accompaniments

Aged Angus Grain Fed Eye Fillet, Seared with Rosemary, Sea Salt & Garlic

Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & Sliced Onboard with Relishes,

Seeded & Dijon Mustard

Breast of Free Range Chicken, Roasted with Moroccan Spices & Blistered Cherry Tomatoes.

Barramundi Or Salmon Fillets, Roasted, on Italian Bean Stew and Crispy Kale

Corn Coriander Slaw, with Sweet Corn, Shallots, Back Sesame & an Asian Lime Coriander Dressing

Cocktail Potatoes, Twice Cooked with Garlic Herbs

Salad of Rocket Leaves, Parmesan, Pear, Extra Virgin Olive Oil & Balsamic Glaze

Vermicelli Noodles w Fresh Vegetables & Herbs in a Sesame Oil Dressing

OPTION:

Swap out any of the Salad Options from our Full Salad List

Swap out one of the mains for either of:-

Homemade Beef Lasagne

Vegetable Lasagne,

Pasta Alla Sorrentina, Fresh Tomato Sauce, basil & Mozzarella

Lightly Battered Flat Head Fish Fillets with Tartar Sauce

Bakers Basket

Desert (mix of 3)

Assorted French Style Macarons - (GF) Traditional Mixed

Hazelnut Crunchy

Mango Cheesecake

Tiramisu Pistachio Saffron

Chocolate & Redcurrant Brownie (Vegan)

Chocolate Salted Caramel Tartlet

Pavlova

Raspberry pistachio White Chocolate

Strawberry Bavaoise

Nespresso Coffee and Tea Varieties

SEAFOOD BUFFET - \$90.00 PP

Chefs Selection of Canapés - 3 per person

Buffet of 5 Mains and 4 Sides (Minimum 50 Guests)

Fresh Cooked Prawns, Seasonal Varieties, with Coast House Dressing

Salt and Pepper Squid with lemon wedges

Beer Battered Flathead Fillets with Homemade Tartar Sauce.

Barramundi Or Salmon Fillets, Roasted, with Ginger Garlic and Soy with Crispy Kale

Aged Angus Grain Fed Eye Fillet, Seared with Rosemary, Sea Salt & Garlic

Singapore Noodles with Prawns, Chicken or BBQ Pork (please choose)

Vermicelli Noodles with Fresh Vegetables & Herbs in a Sesame Oil Dressing

Japanese Coleslaw with Sesame Kewpie Mayonnaise, & Yuzu Dressing with Fried Shallots

Steamed Jasmine Seasoned Rice

Bakers Basket

Desert, (mix of 3)

Assorted French Style Macarons - (GF) Traditional Mixed

Hazelnut Crunchy

Mango Cheesecake

Tiramisu Pistachio Sa?ron

Chocolate & Redcurrant Brownie (Vegan)

Chocolate Salted Caramel Tartlet

Pavlova

Raspberry Pistachio White Chocolate

Strawberry Bavaoise

Nespresso Co?ee and Tea Varieties

BUFFET SALADS



(Please See our Full Salad List)

Mixed Baby Leaves, Cherry Tomatoes, Spanish Onions, Cucumbers & Avocado.

Rocket with Shaved Parmesan Cheese, Pear, Extra Virgin Olive Oil, Balsamic glaze

Tabouleh, Continental Parsley with Fresh Crisp Vegetables & burghal Lemon Citrus Dressing

Japanese Slaw w Mix of Cabbage, Julienne Carrot, Seaweed, Sesame, Miso Mayo Dressing

Indian Lentil & Sa?ron Rice, Lentils, Spice Roasted Cauliflower, Sultanas, Parsley with Pickle Dressing

Corn and Coriander Slaw, Sweet Corn, Shallot, Black Sesame & Asian Lime Coriander Dressing

Thai Pumpkin Quinoa, Roast Pumpkin, Quinoa, Coconut, Seeds & fresh herbs in a mint dressing

Vermicelli Noodles w Fresh Vegetables & Herbs in a Sesame Oil Dressing

Black Rice, Beetroot w Walnut and Feta, Black Rice, Pickles Beetroot Walnuts & Feta w balsamic

Potato Salad Steamed Diced Potatoes w Fresh Herbs & Spices in Creamy Full Egg Mayonnaise

Classic Caesar Salad with Cos lettuce, Red Onion, Parmesan, Chives, Croutons, w Creamy Dressing

PLATTERS & GRAZING TABLES

Grazing Table - \$10.00 per person - Minimum 40 guests

Honey Gazed Ham Served with Assorted Breads and Condiments

Platinum Charcuterie Platter - \$16 per person - Minimum 40 Guests

Our finest selection of charcuterie served in a box including:

Mild Salami, Cured Prosciutto, Smooth Chicken Paste, Brie, Parmigiana, Grilled Vegetables, Dried/Fresh Fruits,
with Bread & Crackers.

ADDITIONAL PLATTERS MENU

Available to add to your Chosen Menu.

(If these are instead of a catered canapé or buffet menu standard charges may apply)

Each Platter Serves up to 10 people or charged by person with a minimum of 10 persons

Vegan Vegetable Platter - \$250

Includes Red Capsicum, Eggplant, Zucchini, Asparagus, Sweet Potato Baby Beet, Sun-dried Tomatoes, Artichokes, Vegan Cheese, Dips, & Crusty Bread.

Cheese Platter - \$300

Includes an Assortment of Australian and Italian cheeses, Aged Cheddar Washed Rind, Blue, Brie, Goats, Assorted Crackers, French Baguette, Dried Fruits, Nuts, Quince Paste

Italian Antipasto Platter - \$300

Includes an Assortment of Meats, Olives, Tapenade, Pesto, Artichokes, Eggplant, Zucchini, Sun-Dried Tomatoes, Parmesan Cheese & Crusty Bread.

Middle Eastern Mezza Platter - \$300

Includes, Hummus, Baba Ganoush, Labneh, Dolmades, Felafel, Lamb Kofta, assortment of pickles, Herb & Garlic Flat Bread.

Seafood Platters - Market Price (POA)

Freshly Peeled Large King Prawns with Seafood Sauce

Freshly Shucked Oysters with Vinaigrette or Lemon Wedges

Alternatively Sydney Rock Oysters 100 - 300 Oysters including Shuckers Service Walking around POA

SUSHI PLATTERS

Regular Japanese - \$200 - 60 pieces

Mix of Cooked & Raw Tuna, Salmon, Chicken & Vegetarian

Top Grade - Assorted Nigiri Selection \$400 - 56 Pieces

Finest Seasonal Seafood, Accompanied with Wasabi Pickles Ginger & Marinated Seaweed, Beautifully presented with Flowers

VEGETABLE & FRUIT PLATTERS

Vegetable Platter - \$150.00

Roast Potatoes, Pumpkin, Sweet Potato, Carrots, Baby Beets & Spanish Onions.

Fresh Fruit Platter - \$200.00

Seasonal Fresh Fruit

PASTA

Italian Pasta Platter - \$250.00

Beef Lasagne, Spinach & Ricotta Cannelloni & Pasta Bake.

DESERT

(choose 2 selections, 48 pieces) - \$350.00

(choose 3 selections, 72 pieces) - \$525.00

Assorted French Style Macarons - (GF) Traditional Mixed

Hazelnut Crunchy

Mango Cheesecake

Tiramisu Pistachio Sa?ron

Chocolate & Redcurrant Brownie (Vegan)

Chocolate Salted Caramel Tartlet

Pavlova

Raspberry Pistachio White Chocolate

Strawberry Bavaroise

Alternatively

Pure Gelato Mini Cones Minimum 60 pieces - **\$300.00**

Assortment of Mango, Mint, Strawberry, Chocolate, Hazelnut

Served Per Person **\$5.00 per person**

If you have any dietary requirements please advise us in advance so that we can ensure that they are catered for.

Likewise please advise of any allergies. Our menu offers items with peanuts, tree nuts, soy, milk, eggs, wheat and shellfish, while we take steps to minimise the risk of cross contamination we cannot guarantee that any of our products are free of potential allergens.

All supplies are on availability and may be substituted on the day