

Note: Surcharges apply on public holiday

SKIPPER CANAPÉS \$55 per person (chef optional)

Natural Oyster, lemon (gf) (df)

Tiger prawn, avocado mousse, chilli (gf, df)

Bocconcini, tomato, basil and olive oil (gf, v)

Charcuterie skewer, salami, prosciutto, artichoke, olives (gf, df)

Beef Meatballs, moroccan spice (gf) (df)

Polenta cake, mushroom ragut (gf, df, ve)

Beef Slider, American cheddar + caramelized onion

Cajun chicken skewers, romesco (gf, df)

CAPTAINS CANAPES \$75per person (chef optional)

Entrée

Peking Duck Pancake, shallot, hoi sin

Tiger prawn, avocado mousse, chilli (gf, df)

Mediterranean Vegetable Skewer (df) (gf) (ve)

Natural Oyster, lemon (gf) (df)

Antipasto Skewer, salami, prosciutto, artichoke, olive (gf) (df)

Main

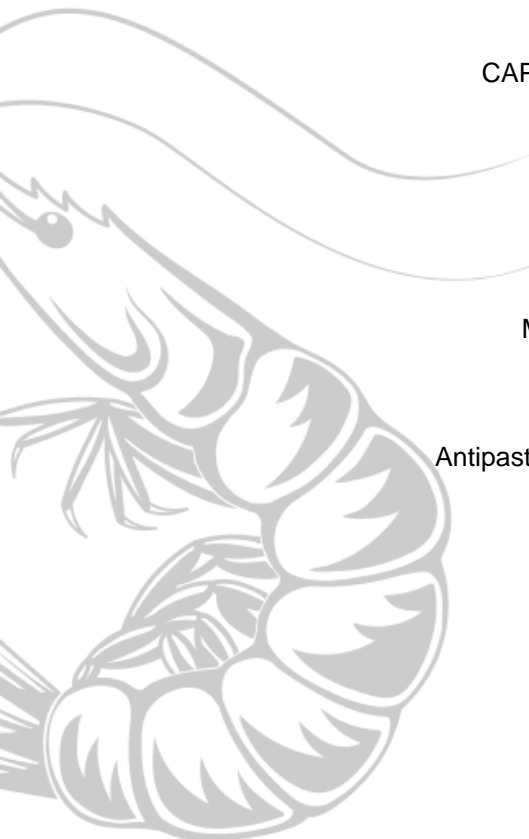
Prawn Roll, lettuce, marie rose

Cajun Chicken Skewer, romesco sauce (gf)

Frenched Lamb Cutlet, salsa verde (gf) (df)

Wagyu Beef Skewer (gf) (df)

Polenta cake, mushroom ragut (gf, df, ve)



MV Enterprise

Beef Slider Burger, caramelized onion, American cheese

Dessert

Cheese Board and fruits

CAPTAINS BAREFOOT BUFFET \$115pp

chef required @ \$275 ? min 10 persons max 20 persons

Charcutiere Platter

Prosciutto Di Parma, Truffle Salami, Bresola,
Kalamata Olives, artichokes, cornichons, dried fruits, lavosh, grissini

Burrata Salad,

cherry tomato, basil, baby spinach, extra virgin olive oil (v) (gf)

Country Roast Free Range Chicken

Homemade gravy (gf) (df)

Raw Salad

zucchini, beans, fennel, basil, cherry tomato, lemon citronette (v) (gf) (df)

Australian Cheese Board

fruits and lavosh

Selection of breads

