

***Note: Surcharges apply on public holiday.***

***\* All dietary restrictions need to be known 14 days prior to cruise date.***

***We unfortunately cannot cater to Celiac and Halal dietary needs.***

V = Vegetarian, VE= Vegan, GF= Gluten Free, N = Nuts

*\*Chef charge applicable to all menus*

*Mon to Sat - \$100 per hour / Sundays - \$150 per hour*

*Min 4 hour charge Fri-Sun / Min 3 hour charge Mon-Thurs)*

*\*Minimum spend of \$2,500 applies (plus chef charge)*

## **FOOD PACKAGES**

### **Woodfired Pizza Package**

Cooked in our onboard Woodfired oven

*Min (\$2,500)*

*\$50pp up to 50 pax*

*\$40pp Over 51 pax*

*Every menu item included in service*

### **Menu:**

#### **Margherita(V)**

tomato base, mozzarella, fior di late, basil



## **Meat Lover**

tomato base, pepperoni, bacon pieces, Mozzarella

## **Veggie Lover (V)**

tomato base, charred capsicum, mushrooms,  
black olives, Mozzarella

## **Supreme**

tomato base, hot salami, charred capsicum, black olives,  
mushrooms, Mozzarella

## **Truffle Mushroom (V)**

white base, mixed mushrooms, fior di late, mozzarella truffle oil

## **Nutella(N)**

Nutella, Fresh slices strawberrie, Icing sugar

*Vegan Cheese available on request extra \$15- Flat*

*Gluten Free available on request extra \$15 - Flat*

## **CANAPE PACKAGES:**

### **Silver package \$49 per person**

*Selection of 5 Classic Canapés*

### **Gold package \$69 per person**

*Selection of 5 Classic Canapés, 1x Substantial, 1x Dessert*

### **Diamond package \$79 per person**

*Selection of 7 Classic Canapés, 1x Substantial, 1x Dessert*

## Platinum package \$89 per person

*Selection of 7 Classic Canapés, 2x Substantial, 2x Dessert*

*V = Vegetarian, VE= Vegan, GF= Gluten Free, N = Nuts*

### Classic Canapes:

**Arancini Balls** -V (Parmesan)

**Arancini Balls** -Bolognese

**Truffle Fritz** - Hot chips, fresh Parmesan shavings and truffle oil drizzle

(V)(GF)

**Tartlet** - Smoked Salmon, crème fraîche, chives

**Tartlet** - Roasted pumpkin with whipped ricotta & pumpkin seeds (V)

**Tartlet** - Fresh Fig, creamy Goats cheese, micro greens (V)

**Tartlet** - Prawn cocktail, micro greens, crunchy cracker

**Crostini** - Baguette bites, roast beef with horseradish cream, micro greens

**Crostini**- Baguette bites, cranberry jam , brie cheese, micro greens (V)

**Crostini**- Mediterranean sun dried tomatos, chared red capsicum,olives and fresh herbs (VE)

**Chicory Boats**- Red chicory leaves, tomato salsa (VE) (GF)

**Chicory Boats** - Red chicory leaves, blue cheese, walnuts, honey drizzles

(V) (N) (GF)

**Caprese** - Fresh tomato, mozzarella, fresh basil, balsamic drizzle, cracker

(V)(GF)

**Falafel** - with hummus, dukkha (VE,) (N)

**Jalapeno Poppers** - jalapeno peppers, vegan cream cheese, chives (VE)

**Halloumi sticks** - Sticky honey grilled halloumi (V)(GF)

**Greek Sticks** - Fresh tomato, olive, feta cheese, cucumber, oregano (V)(GF)

**Chicken Sticks** - Honey sesame chicken skewer(GF)

**Prawn lollipop** - Prawn on a stick (GF)

## **Substantial Canapes:**

**Bao Buns** - Fresh salad, grated carrots , grilled halloumi (V)

**Bao Buns** - Pulled Pork, fresh greens, grated carrots

**Sliders** - Grilled halloumi, rocket, tomato chutney (V)

**Sliders** - Pulled pork, apple ranch slaw, smoky bbq sauce

**Sliders** - Antipasto, chilli jam, pitted kalamata olives, caramelised onions, vegan cheese, roasted red capsicum. (VE)

**Tacos** - BBQ Pulled Pork, Creamy Coleslaw, coriander, fresh lime

**Tacos** - Prawn cocktail , chives

**Tacos** - Guacamole, pickled jalapeños, coriander, Vegan cheese  
(VE)

## **Dessert Canapes:**

**Cannoli** - Crisp shell, creamy ricotta, chocolate chips

**Cannoli** -Crisp shell, creamy ricotta, pistachio (N)

**Cannoli** - Crisp shell, creamy ricotta, Nutella (N)

**Tarts** - Mini fresh fruit tarts, (VE) (GF)

## **PLATTERS & GRAZING TABLES**

### **PLATTER # 4 VEGGIES**

Arrangement of Fresh Veggies & Assorted Dips

\$150

### **PLATTER # 5 FRUIT**

Arrangement of seasonal fruits

\$150

## **PLATTER # 1 CHEESE**

Arrangement of Gourmet Italian & Australian Cheeses

Served w/ Crackers

\$175

## **PLATTER # 2 MEAT**

Arrangement of Gourmet Italian and local smoked meats, salami  
and dry aged meats. Served w/ crackers and breadsticks

\$175

## **PLATTER # 3 ANTIPASTO**

Arrangement of Gourmet Italian and  
Local smoked meats, salami and dry aged meats. Served with pickled &  
Dried fruits and vegetables, crackers and bread sticks.

\$190

\* One platter serves approx. 8 guests

GRAZING TABLE (serves roughly 50 guests)

Includes a mixture of each platter

\$1,199