



Business Bites Menu

*Mon-Fri Min Order \$200. Saturdays Min Order \$250. Sunday Min Order \$300.
20% Sunday Surcharge.
Delivery to boat prior to boarding: \$25*

Light Canapé Menu

\$31 per person (minimum 10 people)

Smoked salmon tartlet / puff pastry / shallots / dill
Cumin spiced lamb kofta / cucumber tzatziki (Halal) GF
Moroccan cocktail pie / vegan / high top V
Spicy chicken empanada / spiced aioli / coriander / shallot
Prawn rice paper parcels / mint / coriander / chili sauce GF
Arancini / mushroom / parmesan / truffle mayo V GF

Canapé Menu 1

\$55 per person (minimum 10 people)

Arancini / mushroom / parmesan / truffle mayo V GF
Moroccan cocktail pie / vegan / high top V
Prawn rice paper parcels / mint / coriander / chili sauce GF
Smoked salmon tartlet / puff pastry / shallots / dill
Petite Chicken & Leek Pie / celery / spring onions
Best Market Oysters / lime emulsion GF
Sugar Cane Prawns / coconut dusted / lime sauce
Pumpkin Goats Cheese Tartlet / caramelised onion / pine-nut V
Skewered Lamb Kofta / cumin spiced / cucumber tzatziki GF

Canapé Menu 2

\$65 per person (minimum 10 people)

Arancini / mushroom / parmesan / truffle mayo V GF
Moroccan cocktail pie / vegan / high top V
Prawn rice paper parcels / mint / coriander / chili sauce GF
Smoked salmon tartlet / puff pastry / shallots / dill
Best Market Oysters / lime emulsion GF
Sugar Cane Prawns / coconut dusted / lime sauce
Satay Peanut Coconut Sambal / coriander / dry fried onion (Halal) GF
Assorted Nori / fish / prawn / chicken / veg / egg
Steak Green Peppercorn Pie / tomato ketchup



Buffet Menus

Buffet Menu 1

\$40 per person (minimum 10 people)

Charcuterie / Antipasto / bresaola / prosciutto / salami / eggplant / chickpea / tzatziki dip / vege crudités / olives / feta / bread / crackers

Lemon roasted chicken / charred lemon / rosemary / thyme

Quinoa salad / roast pumpkin / coconut / seeds / mint

Thai beef salad / glass noodles / snow pea / capsicum / choy sum / baby corn / cucumber /
Coriander / mint lime dressing

Crusty French baguette

Kumera salad / baby spinach / roasted pine nut / chickpea / shallot / balsamic

Buffet Menu 2

\$48 per person (minimum 10 people)

Charcuterie / Antipasto / bresaola / prosciutto / salami / eggplant / chickpea / tzatziki dip / vege crudités / olives / feta / bread / crackers

Lemon roasted chicken / charred lemon / rosemary / thyme

Smoked salmon / crusty baguette / grilled lemon / capers / pickled red onion / dill
/
horseradish cream

Thai beef salad / glass noodles / snow pea / capsicum / choy sum / baby corn / cucumber / Coriander / mint lime dressing

Caramelised onion pumpkin & pepper / polenta tart V

Crusty French baguette

Kumera salad / baby spinach / roasted pine nut / chickpea / shallot / balsamic

Exotic rice salad / black rice / pickled beetroot / walnuts / baby spinach / feta / balsamic



Asian Buffet Menu

\$60 per person (minimum 15 people)

Satay peanut coconut sambal / coriander / dry fried onion (Halal)

Peking duck spring roll / hoisin plum dipping sauce

Dumplings / prawn with soy & hot chili / pork dim sim with ginger soy / vegan with masterstock

Marinated ocean trout / ginger soy / baked / crispy skin / snow peas

Tofu & black mushrooms / julienne carrots / chili sesame oil dressing

Drunken chicken breast / Szechuan star anise master stock

Braised king prawns / broccolini / garlic / chili

BBQ pork noodles / BBQ pork / curried Singapore noodles / shallot / julienne carrots

Chinese greens / pak choi or choy sum / oyster sauce

Steamed rice

Fresh fruit platter / seasonal best / sliced / skin off V

Custard tart

Platters Menu

Antipasto/ Charcuterie

\$110.00

Bresaola / prosciutto / salami / eggplant / chickpea / tzatziki dip / vege crudités / olives / feta / bread / crackers

Seafood Platter (36 pieces)

\$125.00

Oysters - seasonal varieties (12 pieces) Peeled prawns (12 pieces) Smoked salmon (12 slices pieces) Accompaniments / baguette



Vegetarian Antipasto & Mezze Platter

\$110.00

Hummus / baba ganoush / grilled vegetables / dolmades / olives / bocconcini / pickled vegetables / grissini / lavosh / turkish

Cheese Platter

\$110.00

Australian & Imported / cheddar / wash rind / blue / rrie / crackers / dried fruits / nuts V

Fruit Platter

\$63.00

Fresh fruit platter / seasonal best / sliced / skin off V

Sushi Platter - Nori

\$110.00

Salmon / tuna / teriyaki chicken / california / tempura prawn / tofu / egg / cucumber / avocado

Smoked salmon

\$110.00

Crusty baguette / grilled lemon / capers / pickled red onion / dill / horseradish cream

Baked Bites Platter (27 Pieces)

\$110.00

Cauliflower sausage roll
Petite chicken & leek pie / celery / spring onions / crispy Golden Pastry
Baked vegetarian Samosa / minted yoghurt raita
Mini steak green peppercorn pies
Pork and fennel mini sausage rolls with tomato relish
Spicy chicken empanada / Spiced Aioli / Coriander / Shallot
Moroccan vegan high top cocktail pie
Smoked salmon tartlet / Puff pastry / shallots / dill
Arancini – Mushroom & Parmesan – Truffle mayonnaise

Sweet Treats Platter

\$92.00

Double chocolate brownie square / GF passion-fruit polenta cake / French macaroons V



Rice Paper Roll Platter (10 Rolls in Total / Cut in half) GF

\$92.00

Prawn with lychee, mint, coriander, chilli dipping sauce GF

Vegetable with spicy plum sauce GF

Spicy satay chicken, carrot, capsicum, cucumber, coriander, peanut coconut sambai, dry fried onion

Thai beef vermicelli rice noodles, snow pea, capsicum, cucumber, coriander mint lime dressing

Point Sandwich Platter (10 Sandwiches in Total)

\$92.00

Wraps Platter (12 Pieces in Total)

\$56.00