



Yarranabbe Menu

Cruising Canapés

\$60 per person (minimum 25 guests) + \$350 for on-board Chef (4 hours)

Petit Fours included in each menu

Select 10 items

Cold Canapés

Gourmet chicken, celery & lemon mayonnaise sandwich
Ratatouille, marinated feta tartlet
Balsamic fig, blue & prosciutto tartlet
Sashimi tuna, wasabi cream tartlet
Smoked salmon & herbed cream cheese buckwheat blini
Peeled Crystal Bay prawn & lime aioli
Freshly shucked oysters with soy, mirin, pickled ginger & shallot
Peking duck, hoi sin & ginger pancake
Vegetable & sesame rice paper rolls
Thai beef or chicken salad wonton cup
Sliders - Select one

Pesto chicken | Smoked salmon & herbed cream cheese | Pulled Pork with apple
slaw | Asian beef w pickled cucumber

Hot Canapés

Porcini, mozzarella arancini with pesto cream
Gourmet beef or lamb pie with red capsicum relish
Petit pastry parcel - select one
Chicken & leek | Lamb & pomegranate
Selection of mini quiches
Gourmet topped pizette
Vegetable samosa with spiced hummus
Pumpkin, almond samosa with mint yoghurt
Spinach & cheese triangle with red capsicum puree
Barramundi batons with herb and caper sauce
Asian snapper cake with spicy plum sauce
Shredded coconut prawn with lime aioli
Chicken Skewer - select one

Moroccan with lemon yoghurt | Thai with satay sauce | Lemon & Oregano with
Tzatziki

Mini Wagyu beef cheese burger with relish
Mini beef wellington with Dijon aioli
Vegetarian spring roll with spicy plum sauce



Just Cruisin' Menu

\$70 per person (minimum 20 guests)
(\$60 delivery fee on Sundays & public holidays)

Canapés

Vegetable & sesame rice paper rolls with spicy plum sauce
Peeled Crystal Bay prawn & lime aioli

On the grazing table

Salt & pepper crusted yearling eye fillet, sliced leg ham with sides of mustards,
relish and béarnaise

Antipasto platter with char grilled vegetables, Italian salami, marinated feta,
frittata, hummus, pesto and marinated olives

Farmhouse three-cheese selection, dried & seasonal fruits with crackers

Basket of fresh and toasted breads

Mini chocolate fudge brownie with fresh strawberries

Buffet Menu

\$95 per person (minimum 12 guests) + \$350 for on-board Chef (4 hours)

2 canapés, 2 mains, 3 sides & 1 dessert

Includes fresh bread

Canapé Selection

Cold

Smoked salmon & herbed buckwheat blini
Freshly shucked oysters with soy, mirin, pickled ginger & shallot
Peeled crystal bay prawn & lime aioli
Peking duck, hoi sin & ginger pancake



Hot

Petit pastry parcel - Select one
Chicken & leek | Lamb & pomegranate
Porcini, mozzarella arancini with pesto cream
Mini beef wellingtons with Dijon aioli
Fresh barramundi batons with herb and capes sauce

Main Selection

Cold

Oven roasted kumara, tomato, basil frittata with shaved parmesan
Char grilled chicken, mango cheeks, almonds, English spinach with lemon dressing
Oven roasted prosciutto, sage wrapped chicken breast with marsala sauce
Thai beef, greens, cherry tomato & lime dressing
Lamb back strap with mint, feta and heirloom tomato salsa

Hot

Lime and sumac chicken breast, spiced kumara wedges with pomegranate and balsamic dressing
Moroccan spiced chicken or fish, almonds & minted yoghurt
Warm salt & pepper crusted yearling eye fillet with sides of mustard and béarnaise
Fresh baked tart - select one
Asparagus, heirloom tomatoes and basil | Caramelised onion, lemon thyme & goats curd

Sides – Select 3

Oven roasted baby beetroot, goats curd & baby English spinach salad
French bean, snow pea, orange & hazelnut salad
Infinite tomato party salad with mixed herb dressing
Brown rice, quinoa, cucumber, feta and pomegranate
Puy lentil, beetroot, kumara, bacon & goats curd salad
Mediterranean roasted root vegetables with Vincotto dressing
Potato salad w honey mustard and toasted almonds

Mix it up green leafy salad (Select one leaf type, one dressing, three ingredients)

Salads - Select one

Baby English spinach | Rocket | Mixed leaf

Ingredients - Select three

Shaved parmesan | pear | oven roasted tomato | crispy prosciutto | mixed olives |
Greek feta | pine nuts | avocado | baby beetroots



Dressing - Select one

Sweet seeded mustard dressing | Vincotto balsamic dressing | sweet soy

Dessert – Select 1

French baked apple flan, double cream with caramel drizzle

Lemon delicious tart with smashed blueberries and cream

Raspberry Pavlova roulade & marinated berry compote

Seasonal fresh fruit platter, passionfruit syrup & double cream

Farmhouse three-cheese selection, dried & seasonal fruits with crackers

Selection of frivolities: Chocolate brownie, white rocky road, pistachio biscotti,
macadamia shortbread, strawberries