



LAND BASED

By Rob Mehr & Eden Beckingham

CANAPÉS

BITE SIZE CANAPÉS - 2 - 3 PER PERSON

VEGETARIAN/VEGAN

ROASTED PUMPKIN DIP ON CROUTE, CHAR GRILLED GREEN VEGETABLES, TOASTED SEEDS **(VE)**
CRISP BAGUETTE, HERB RICOTTA, TOMATO SALSA **(NF)(V)**
CORN AND THREE CHEESE CROQUETTE, SMOKED PAPRIKA AIOLI **(NF)(V)**
MUSHROOM ARANCINI, TRUFFLE AIOLI **(NF)(V)**
BEETROOT AND GOATS CHEESE, CRACKER, BALSAMIC **(NF)(V)**
CURRIED TOFU, CRISP BAGUETTE, CONFIT TOMATO **(DF)(NF)(VE)**

SEAFOOD

SMOKED SALMON, CUCUMBER, CREME FRAICHE, CITRUS AND DILL **(GF)(NF)**
KINGFISH TARTARE, TOM YUM, COCONUT, AVOCADO, LIME **(DF)(GF)**
TUNA SASHIMI, MUSHROOM SOY, NORI SEASONING, WASABI KEWPIE **(DF)(GF)**
MIDDLE EASTERN SEARED SALMON SKEWER, SMOKED TOMATO AILOI, PUFFED BUCKWHEAT **(DF)(GF)(NF)**
SMOKED FISH RILLETTE, RADISH REMOULADE, BAGUETTE CROSTINI **(DF)(NF)**
NEW SCHOOL PRAWN COCKTAIL, BABY GEM LETTUCE, COCKTAIL SAUCE **(DF)(GF)(NF)**
LEMON AND HERB PANKO CRUMBED SNAPPER, TARTARE **(NF)**
TEMPURA PRAWN, TOGRASHI, JALAPENO AIOLI **(DF)(NF)**

MEAT AND POULTRY

CONFIT DUCK RICE PAPER ROLL, VIETNAMESE DRESSING **(DF)(GF)(NF)**
CHICKEN SKEWER, NAM JIM DRESSING **(DF)(GF)(NF)**
PULLED BUTTER CHICKEN ON PAPADUM, RIATA **(DF/O)(GF)(NF)**
BILLIONAIRES SAUSAGE ROLL" WAGYU, PORK, TRUFFLE AND CHEESE, TOMATO RELISH **(NF)**
LAMB BACKSTRAP, BEETROOT PUREE, POMEGRANATE JUS **(DF)(GF)(NF)**
BEEF MIGNON, SWEET POTATO PUREE, PEPPERCORN JUS **(GF)(NF)**
WAGYU RUMP CAMP, ONION AND MISO PUREE, ONION JAM, CRISP SHALLOT AND SESAME **(DF)(GF)(NF)**
WAGYU BEEF TATAKI, KIMCHI CUCUMBER, SESAME, SRIRACHA MAYO **(DF)(GF)(NF)**

SUBSTANTIAL CANAPES - 1-2 PER PERSON

MORETON BAY BUG ROLL **(DF)(NF)**
PORK BELLY, CARROT PUREE, CHILLI AND GINGER CARAMEL, APPLE SLAW **(GF)(NF)**
PULLED MUSHROOM BAO BUN, KIMCHI CUCUMBER, CABBAGE SLAW, VEGAN MAYO **(DF)(NF)**
CHICKEN KATSU BAO BUN, KIMCHI CUCUMBER, CRISP SHALLOT KEWPIE MAYO **(DF)(NF)**
STICKY LAMB BAO BUN, PINEAPPLE AND CABBAGE SLAW, CUMIN AILOI **(DF)(NF)**
AMERICAN HOT DOG, TOMATO SAUCE, MUSTARD, PICKLE SALSA, PARMESAN **(DF/O)(NF)**
WAGYU BEEF SLIDER, SMOKED CHEDDAR, AIOLI, ROAST TOMATO RELISH, PICKLES **(NF)**



LAND BASED

By Rob Mehr & Eden Beckingham

GRAZING PLATTERS

SERVED WITH SIDE PLATES AND REQUIRED CUTLERY "BUFFET STYLE"

CURED MEAT AND CHEESE - 20 - 25 PEOPLE \$550

PREMIUM AUSTRALIAN & IMPORTED CHEESE, FRESH FRUITS, NUTS, QUINCE, ARTISAN BREADS AND CRACKERS

PREMIUM IMPORTED CURED MEATS, ANTIPASTO, HOMEMADE DIPS, ARTISAN BREAD AND CRACKERS

\$25 PP

COLD SEAFOOD PLATTER - 20 - 25 PEOPLE - \$999

PEELED COOKED PRAWNS, MORETON BAY BUGS, SASHIMI SELECTION, OYSTERS, SMOKED SALMON

ALL SERVED WITH COCKTAIL SAUCE, SHALLOT VINEGAR, PICKLED GINGER, WASABI, SOY, SEAWEED SALAD, LEMONS AND LIMES

"BUCKET OF PRAWNS" COOKED FRESH HIGH QUALITY PRAWNS - PEELED - 20 - 25 PEOPLE \$449

SERVED WITH COCKTAIL SAUCE AND LEMONS

SASHIMI PLATTER - 20-25 PEOPLE \$499

SELECTION OF SALMON, KINGFISH AND TUNA SASHIMI

WITH PICKLED GINGER, WASABI, SOY, SEAWEED SALAD

OYSTER STATION - \$60 PER DOZEN

SELECTION OF OYSTERS SERVED YOUR WAY, NATURAL, COOKED AND FRIED.

SALADS - SERVED INDIVIDUAL OR IN A BOWL WITH SIDE PLATES \$11 PP

PEAR, ROQUETTE AND PARMESAN SALAD (GF)(V)

BROCCOLINI AND SNOW PEA SALAD BOAT, RADISH, DUKKAH, CITRUS (GF)(DF)(VE)

HEIRLOOM TOMATO, PESTO, BURRATA (GF)(V)

ROASTED PUMPKIN SALAD, SPINACH, FETA AND WALNUT (GF)

POTATO SALAD, BACON, SOUR CREAM, DILL, ONION

CHICKEN CAESAR, BACON, EGG, CROUTON

VEGAN COBB SALAD, CROUTONS, COCONUT DRESSING

MINI DESSERT - 1 - 2 PIECE PP - TO FINISH

LAMINGTON BLISS BALL (VE)

KEY LIME PIE, TORCHED MERINGUE (NF)

VANILLA CHEESECAKE, PASSIONFRUIT (NF)

MINI CREME BRULEE (NF)

BANOFFEE TART - DULCE DE LECHE, BANANA (NF)

COCONUT CURD, PINEAPPLE, COCONUT CRUMBLE (DF)

CHOUX BUN, CREME PATISSERIE, WHIPPED CHOCOLATE (NF)

B

LAND BASED

By Rob Mohr & Eden Beckingham

**FOOD COST - MINIMUM \$2000 SPEND ON FOOD + GST
INCLUSIVE OF 1 CHEF AND 1 STEWARDESS
INCLUSIVE OF DISPOSABLES, PLATTERS, SERVING UTENSILS, CROCKERY & CUTLERY**

GRAZING PLATTERS

MEAT AND CHEESE PP \$25

SEAFOOD PLATTER OPTION \$999 PER PLATTER

COOKED PRAWNS \$449 PER PLATTER

SASHIMI PLATTER \$499 PER PLATTER

OYSTER STATION \$60 PER DOZEN

SALAD OPTION \$11PP

4 CANAPES \$49 PP

5 CANAPES \$59 PP

6 CANAPES \$69 PP

7 CANAPES \$79 PP

8 CANAPES \$89

9 CANAPES \$99 PP

1 DESSERT \$7

2 DESSERTS \$12 PP

3 DESSERTS \$17 PP

4 DESSERTS \$22 PP

ADDITIONAL FOOD SERVICE STAFF + GST

**IF YOU REQUIRE DRINKS SERVICE WITH YOUR ALCOHOL THIS CAN BE ARRANGED
AT A FURTHER COST**

YACHT STEWARDESS \$420 (6 HOURS INCLUDED)

\$70 P/H AFTER THE 6 HOURS

15-30 PEOPLE 1 STEWARDESS - **INCLUDED**

30 - 60 PEOPLE 2 STEWARDESSES - **ADDITIONAL \$420**

61 -120 PEOPLE 3 STEWARDESSES - **ADDITIONAL \$840**

YACHT CHEF FLAT FEE \$550

40 PEOPLE 1 CHEF - **INCLUDED**

41-75 PEOPLE 2 CHEF'S - **ADDITIONAL \$550**

75-120 PEOPLE 3 CHEFS - **ADDITIONAL \$1100**

AMOUNT OF STAFF WILL VARY DEPENDING ON THE MENU CHOICE.