

**Canapé Selections:****Option 1****\$50 per head** incl. GST

Minimum 20 pax

Mini Thai Rice Cake with Fried Tofu, Wasabi Mayonnaise, Pickled  
Ginger & Mustard Cress (V&GF)

Zucchini wraps with Bocconcini, Salsa Verde & Lemon Zest (V&GF)

Assorted Finger Sandwiches:  
Egg & Chive  
Smoked Salmon, Cucumber & Dill  
Chicken, Pine Nut & Celery  
Ham & Seeded Mustard

‘The Ruben’ with Slow Roasted Beef, Braised Cabbage,  
Swiss Cheese & Russian Dressing on Rye

Steamed & Fried Vegetable Dumplings with Black Vinegar (V)

Thai Fish Cakes with Dipping Sauce (GF)

Spanish Lamb Shank Puff with Black Olive Aioli

**Substantial**

Vegetable Tagine with Persian Rice, Feta & Baby Mint (V&GF)

**Option 2****\$66 per head** incl. GST

Minimum 20 pax

Mini Thai Rice Cake with Fried Tofu, Wasabi Mayonnaise, Pickled  
Ginger & Mustard Cress (V&GF)

Tartlet of Roasted Tomato with Goats Curd & Basil Cress (V)

Garlic Prawns with Green Papaya & Macadamia Nut Salad

Wholemeal Pancake of Roasted Duck with Shallot & Cucumber

‘The Ruben’ with Slow Roasted Beef, Braised Cabbage,  
Swiss Cheese & Russian Dressing on Rye

Arancini with Capsicum Mayonnaise (GF)

Warmed Goats Cheese Tart Fig Jam & Chervil (V)

Steamed Pork & Prawn Dumpling with Vinegar Sauce

**Substantial**

Chicken Fajita with Roasted Peppers, Tomato Salsa, Manchego &  
Jalapeno Sour Cream

**Option 3****\$72 per head** incl. GST

Minimum 20 pax

Cheddar Shortbread with Whipped Brie & Mustard Fruits (V)

Thai Rice Cake with Avocado, Roasted Tomato, Jalapeno & Coriander (V&GF)

Wholemeal Pancake of Roasted Duck with Shallot & Cucumber

Fresh King Tiger Prawns with Lime Mayonnaise (GF)

Arancini with Capsicum Mayonnaise (V&GF)

Chicken Satay with Spicy Peanut Sauce (GF)

Warmed Potato Cakes with Salmon Tartar (GF)

Spanish Lamb Shank Puff with Black Olive Aioli

**Substantial**

Prawn, Tomato & Chilli Rossini

The menus are designed to cater for four hour cruises. All staff charged in addition to the per head price.