

OUR STANDARD COCKTAIL MENU

WARM CANAPES

- Chicken satay sticks served with a satay peanut sauce (GF)
- Mushroom, spinach and goats cheese tartlets (V)
- Bacon, corn and leek tartlets
- Gourmet vegetable spring rolls with plum sauce (V)
- Moroccan chicken balls served with minted yoghurt
- Flinders Island saltbush lamb & spicy harissa pie
- Free range chicken, leek & white wine pie
- Grass fed beef, mushroom & ale pie
- Wasabi cheddar cauliflower & parmesan crumb varieties
- Sesame crusted chicken strips served with honey mustard mayo
- Spicy thai fish bites (GF)
- Pizzettes – prawn tomato & fetta, ham & pineapple, antipasto
- Pork cocktail sausage rolls
- Seafood, taro and mushroom spring rolls with sweet chilli sauce
- Water chestnut and shitake mushroom puffs (V)
- Vegetable wontons (V)

COLD CANAPES

- Green apple, peanut and coriander rice paper rolls (V) (GF)
- Shitake mushroom and waterchestnut rice paper rolls (V)
- Zucchini and dill fritters with goats cheese (V)
- Tomato bocconcini and basil skewers (V) (GF)
- Smoked salmon blinis with cream cheese and dil

OUR STANDARD COCKTAIL MENU

PLATTERS

Sandwich Platter

Selection of fresh chicken and mayo, egg and lettuce (V), ham and cheese.

Mediterranean Platter

Spicy chorizo sausage rolls, spring rolls, samosas, Italian rice balls, prosciutto and polenta chips

Cheese Platter (V)

Local and imported cheeses, fresh fruits and classic crackers with quince paste

Trio Of Dips And Turkish Bread Platter (V)

Selection of freshly baked Turkish bread and local made dips

Seasonal Fruit Platter

A variety of fresh seasonal fruit

SWEET CANAPES

Lemon meringue tart

Flourless chocolate cake (GF)

Apple pie

Raspberry white chocolate tart

Bounty tart

Assortment of macaroons

OUR STANDARD COCKTAIL MENU

STANDARD COCKTAIL MENU PRICING OPTIONS



\$28 PER PERSON

Selection of any 6 Warm or Cold Canapés (1 piece of each per person)
Selection of any 1 Dessert Canapés (1 piece of each per person)
Selection of 1 platter

\$38 PER PERSON

Selection of any 8 Warm or Cold Canapés (1 piece of each per person)
Selection of any 2 Dessert Canapés (1 piece of each per person)
Selection of any 2 platters

\$48 PER PERSON

Selection of any 10 Warm or Cold Canapés (1 piece of each per person)
Selection of any 2 Dessert Canapés (1 piece of each per person)
Selection of any 3 platters

Minimum order of 15 persons applies

OUR PREMIUM COCKTAIL MENU

WARM CANAPES

Prawn and scallop wonton twists with ginger and lemon

Baby beef burgers with Swiss cheese, mustard, tomato sauce and pickle

Melted brie, caramelised onion and thyme shortcrust tartlet (V)

Salted cod cakes with lime and chilli mayonnaise

Crumbed mac & cheese croquettes (V)

Moroccan lamb and fetta cigars served with minted yoghurt

Salt and pepper baby whiting fillets with dill and caper aioli

Mushroom and truffle arancini (V)

COLD CANAPES

Sweet corn and coriander fritter with avocado and tomato salsa (V)

Plum and Five Spice Duck rice paper rolls (GF)

Szechuan Sweet and Sour Chicken and Pineapple rice paper rolls

Smoked salmon baby bagel with dill and baby capers

Peking duck crepes served with hoisin sauce

Pea, mint and goat's curd blinis (V)

OUR PREMIUM COCKTAIL MENU

PLATTERS

Sandwich Platter

Selection of fresh chicken and mayo, egg and lettuce (V), ham and cheese.

Mediterranean Platter

Spicy chorizo sausage rolls, spring rolls, samosas, Italian rice balls, prosciutto and polenta chips

Cheese Platter (V)

Local and imported cheeses, fresh fruits and classic crackers with quince paste

Trio Of Dips And Turkish Bread Platter (V)

Selection of freshly baked Turkish bread and local made dips

Seasonal Fruit Platter

A variety of fresh seasonal fruit

SWEET CANAPES

Lemon meringue tart

Flourless chocolate cake (GF)

Apple pie

Raspberry white chocolate tart

Bounty tart

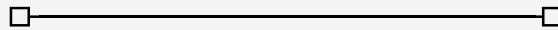
Assortment of macaroons

Minimum order of 15 persons applies

*Menu items subject to availability at time of booking

OUR PREMIUM COCKTAIL MENU

PREMIUM COCKTAIL MENU PRICING OPTIONS



\$58 PER PERSON

Selection of any 8 Warm or Cold Canapés (1 piece of each per person)
Selection of any 1 Dessert Canapés (1 piece of each per person)
Selection of 1 platter

\$68 PER PERSON

Selection of any 10 Warm or Cold Canapés (1 piece of each per person)
Selection of any 2 Dessert Canapés (1 piece of each per person)
Selection of any 2 platters

\$78 PER PERSON

Selection of any 12 Warm or Cold Canapés (1 piece of each per person)
Selection of any 2 Dessert Canapés (1 piece of each per person)
Selection of any 2 platters

Minimum order of 15 persons applies

PLATTER MENU

Sandwich Platter \$85

Selection of fresh chicken and mayo, egg and lettuce (V), ham and cheese.

Mediterranean Platter \$85

Spicy chorizo sausage rolls, spring rolls, samosas, Italian rice balls, prosciutto and polenta chips

Seafood Platter \$150

Cajan prawns, natural oysters, calamari rings, fish goujons
smoked salmon

Cheese Platter (V) \$85

Local and imported cheeses, fresh fruits and classic crackers and Turkish bread

Trio of dips and Turkish bread platter (V) \$85

Selection of freshly baked Turkish bread and local made dips

Sliders Platter \$85

A mixture of house made sliders on mini brioche buns

Pizza Platter \$85

A selection of homemade wood fired pizzas

Seasonal Fruit Platter \$85

A variety of fresh seasonal fruit

Each platter suitable for 8-10 persons

BEVERAGE MENU

Following selection of beverages available throughout cruise

SPARKLING

Jansz Premium Cuvee - Tasmania
Croser NV - Adelaide Hills
Seppelt Fleur De Lys NV

WINE

Scotchmans Hill - Sauvignon Blanc - Bellarine Peninsula
Scotchmans Hill- Shiraz - Bellarine Peninsula
Red Hill - Pinot Noir - Mornington Peninsula
Sticks - Chardonnay - Yarra Valley

BEER

Peroni
Furphy Ale
Cascade Premium Light

SOFT DRINKS

Still and Sparkling water
Coca Cola
Coke Zero
Sprite

HOT BEVERAGES

Tea and Coffee

BEVERAGE PACKAGE PRICING

Cruise Duration	2hrs	3hrs	4hrs
Price per Person	\$30	\$45	\$65

*Menu items subject to availability at time of booking