

PLATINUM

Cruises

Canapé Selections

Platinum offers three Canape selections.
Prices are based on per person and include GST.

Canapé Option One (7 pieces) \$34.00

Moroccan spiced vegetarian frittata with chickpea puree and olive petals V GF

Tortilla taco shell with pulled pork and red pepper charred corn salsa

Cider marinated rare roast beef fillet with brioche croutons, pesto and onion jam

Caramelised onion tart with gruyere and balsamic drops V

Prawn rice paper parcels with lychee, mint, coriander and coriander chili GF

Braised mushroom with haloumi and herbed bruschetta V

Smoked rainbow trout pate with hickory smoked salmon and short curst salmon caviar

Canapé Option Two (9 pieces) \$40.00

Chicken camembert pies cranberry pie

Grilled prawn, chorizo and Spanish smoked paprika aioli GF

Smoked 12 hours brisket with gruyere cheese, red onion, pickles, and seeded mustard on a Turkish wedge

Overnight candied tomato with shaved Parmesan and basil pesto tart tartin V

Sydney Rock oysters served with ginger and lime dressing GF

Ocean trout confit with shaved fennel, labne, black olives, blood orange olive oil, spinach leaves, food Peking duck hoisin pancakes, shallots, and sesame seeds

Chicken peanut and coconut chili spiced skewers GF

Smoked rainbow trout mousse on smoked ocean trout tart and pickled onion and chervil

Caramelized onion Gorgonzola frittata and thyme V GF

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Canapé Option Three (12 pieces) \$59.00

Hickory house smoked salmon served with waffle potato crisps, creme fraiche, fresh herbs and salmon roe GF

Moroccan spiced vegetarian frittata with chickpea puree and olive petals V GF

Baby beetroot, roasted goat's curd served in a butter shortcrust shell V

Prawn and seared scallop skewers served with lime and dill dressing GF

Mushroom arancini , truffle aioli V OR lobster arancini with prawn veloute

Sticky pork salad boats with apple celery slaw and apple BBQ sauce GF

Lamb prosciutto served with mascarpone and fresh herbs

Oysters seasonally available with smoked soy

Ocean trout confit served with shaved fennel, labne, black olives, blood orange olive oil and spinach leaves

12 hour slow cooked beef cheek sliders, Gruyere cheese and cornichon

Peking duck pancakes served with shallots and hoisin

Cider marinated rare roast beef fillet with brioche croutons, pesto and onion jam



PLATINUM Cruises

Please note that we require a minimum purchase of \$200 for any catering order.

Catering must be finalised 48 hours prior to scheduled departures.

If have special requests for catering our team is happy to work with you to create a menu that works for your group.