

## ROVING COCKTAIL MENU WITH ARRIVAL PLATTERS

### On Arrival Platters

Australian and international cheese, antipasto selection and crackers, Toasted bread and  
Chef's fresh dips and selection of fresh seasonal fruit

### Mini Burger Menu - select 1

New York cheeseburger with streaky bacon, mozzarella and burger relish Lamb and herb burger with a  
spiced hummus, tomato and crispy red onion

Slow cooked pulled pork with an appleslaw

Southern fried chicken with crispy lettuce, sliced tomato and a paprika jalapeño aioli

Slow cooked BBQ brisket with sliced pickles and fried shallots (min 60 guests)

Jalapeño fish burger with a lemon mayonnaise and crispy iceberg lettuce

Onion bhaji, sliced cucumber and mint yoghurt (V)

Crumbed haloumi, tomato chutney, spinach and garlic mushrooms (V)

### Fork Dish - select 1

Chef's signature fish and chips with tartare sauce and lemon wedge\*\*

Asian style jalapeño fish tail with an egg fried rice and prawn crackers

South Indian inspired chicken or beef curry served with a pilau rice and poppadom

Vietnamese tangy Thai beef salad Teriyaki vegetable chicken noodle

Chef's signature sweet and sour pork or chicken with vegetables and rice

Singapore lamb stir fry with seasonal vegetables

Prawn twirler served with spiced wedges, sweet chilli and sour cream

Chef's signature Greek salad with fried olives and shredded chicken

Roasted beetroot and feta with pomegranate, pulled lamb and a vinaigrette

### Canapés - select 7

Thick cut polenta chip with a vine ripe tomato sauce(V) Tomato, onion and coriander bruschetta (V)

Moroccan pumpkin flower (V)

Onion and spinach bhaji bites with a mint yogurt (V)

Cream cheese, black poppy seed and vine ripe tomato bites (V)

Crumbed camembert with a tomato chutney (V)

Panko crumbed stuffed mushroom with a spiced cheese filling (V) Panko crumbed stuffed mushroom  
with a Moroccan inspired stuffing (V)

Mediterranean inspired tartlet (V)

Thick vegetable spring rolls with a plum sauce (V)

Crumbed olives stuffed with feta served with a tomato chutney (V)

## ROVING COCKTAIL MENU WITH ARRIVAL PLATTERS cont.

### Arancini Corner

Beetroot and feta arancini (V) Seafood paella arancini Beef bolognese arancini  
Champagne and saffron arancini balls (V) Roasted sweet potato and pumpkin arancini  
Roast garlic, spinach and three cheese arancini

### Meat

Beef mignon wrapped in aged prosciutto with a horseradish and onion jam  
Argentinian Beef Empanadas  
Baby beef wellington topped with mushy pea  
Beef and crown lager pie with a creamy potato and pea mash Beef cheek croquette with a pan sauce  
Rare roast beef en croûte with horseradish and pickled beets Chicken satay skewer  
Chicken mornay tartlet  
Tandoori chicken skewer with a mint yoghurt and crispy shallots  
Southern fried chicken skewer with a bourbon barbecue sauce  
Baked chicken and pesto spoon with a vine ripe tomato  
Chef's Southern fried chicken wings with a chipotle mayonnaise  
Thick Peking duck spring rolls served with plum sauce  
Lamb skewers served with hummus Lamb and rosemary pie  
Lamb and mint croquette with a thick mint gravy  
Fresh baked jalapeño with a chorizo and mozzarella filling wrapped in bacon  
Pulled pork croquette with spiced rustic apple sauce  
Chef's pork sausage roll with an apple chutney  
Asparagus wrapped in prosciutto with a lemon and lime aioli  
Prosciutto and brie en croûte with blistered tomato and balsamic reduction

### Seafood

Coconut prawn on sugar cane with a sweet chilli aioli  
Tequila and lime ceviche scallop  
Oysters natural, Kilpatrick or mornay  
Prawn twirler with a sweet chilli dipping sauce  
Smoked salmon blini with a dill cream cheese and black caviar  
Moreton Bay fish cake with a dill hollandaise sauce  
Crab and prawn spoon served with a lemon and lime mayonnaise  
Champagne and black caviar battered oyster  
Tasmanian Huon salmon cured in pickled beets and finished with a beetroot relish  
Australian barramundi mornay tart

## ROVING COCKTAIL MENU WITH ARRIVAL PLATTERS cont.

### Seafood cont.

Champagne and saffron battered tiger prawn with a black caviar aioli

Selection of sushi including, chicken, beef, seafood and vegetarian

### Prok Belly

Asian inspired pork belly with a fried shallot sprinkle Sticky Satay pork with a three-nut crumble

Pork belly popcorn with a paprika pickle mayonnaise

Bourbon barbecue glazed pork belly with a crackling crumble

### Inclusions

Chef and Hostess staff onboard to prepare, set up, serve and clear over 3 hours

Cooking Equipment Service ware and napkins

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\$60 per guest (Minimum 35) | Service Fee \$220 | Each hour after 3 hours is \$70per hour