

Canapés and Finger Food

(Minimum 20 guests)

α Vegetarian options

Δ Gluten free options

Section A \$3.50 each

Δ Oyster Natural

Δ Oyster Kilpatric

Δ Chicken with toasted macadamia and avocado salsa

Δ α Stuffed Mushrooms, Bocconcini and cherry tomato

α Fetta with Glazed onion and tomato tarts

α Spinach and Fetta Triangles

Δ α Traditional Bruschetta

α Spinach and Goats cheese mini Quiche

Lemon Pepper Calamari Fingers, caper dressing

α Sweet Potato, cashew and Basil Moneybags

Korma curry puffs

α Tomato and Olive Pizza Bread

Section B \$4.00 each

Lamb Kofta skewers with Tzatziki

Δ Prosciutto e melone

Δ α Vietnamese Spring Rolls with Lime dressing

Δ Red onion confit, fetta and capsicum en croute

Barramundi Popsicles with Burnt Lemon

Thai rice paper rolls

Beef and Guinness in Pastry

α Goats Cheese and beetroot tartlets with a Balsamic rocket Garnish

Tokyo Oysters

Δ Freshly Shucked Oysters Natural

Δ Oysters Kilpatrick

Δ Satay Chicken Skewers

decks

seafood & steak

Section C \$5.00 each

△ **Moroccan Lamb, thyme polenta round and Tabouli**

△ **Prawn and Lobster Tropical Cocktail**

△ **Pickled Artichoke and goats cheese Crostini**

Beef and crème Fraiche volai vents

Tartlet of King Prawn and crab, avocado salsa

Tempura Prawns with coconut chillie and Japanese Mayo

△ **Scallops, sweetcorn chillie frittata and Avocado salsa**

Sandcrab and prawn mini quiches

Platters at Decks

Designed for 8 – 10 pax

Seafood cold tapas platter to share - \$150

An assortment of fresh Qld seafood and accompaniments featuring: prawns, oysters, smoked salmon, marinated baby octopus, scallops in the half shell and sandcrab dip and seasonal Fruit

Hot seafood frit platter - \$150

Battered prawns, lemon pepper calamari, Qld Barramundi beer battered , Kilpatrick oysters, dips and bits

Breads and Dips - \$35

Assorted breads and crispbreads with homemade dips

Antipasto platter - \$60

featuring marinated and char grilled vegetables, kalamata olives, bocconcini bites, chorizo and parma ham, dips, lavoche and crispbreads

Cheese platters - \$80

A large assortment of the finest cheese served with fresh fruits, nuts , lavoche and crispbreads

Petit Fours - \$60

selection of dainty sweet treats

