

# Mischief sample menus

Please note that this menu is only a sample of the stunning options available onboard superyacht Mischief. Our Executive Chefs design exquisite bespoke menus to cater for the unique desires of each event.

Our canapé menu offers a selection of both light and more substantial options.

We recommend 6 selections per person for a light offering or 8 to 10 selections per person for a more substantial offering.

## Small Canapés

Queensland Spanner Crab Sandwich with Smoked Caviar

Korean Tuna Tartare, Squid Ink Prawn Cracker, Avocado & Wasabi Puree with Wakame Seaweed

Zaatar Spiced Quail Supreme with Mint Labneh

Meredith Goats Curd, Slow Roast Cherry Tomato, Aged Balsamic & Baby Basil served on Brioche Toast

Mushroom Arancini, Smoked Mozzarella with Truffle Aioli & Parmesan Snow

Seared Scallop, Jamon Crumbs, Pernod Butter, served in a Scallop Shell

Beef Tartare, Mini Rosti, Egg Yolk Puree & Fresh Horseradish

Kingfish Nigiri

Zucchini Harissa Tartlets

Truffle Honey Parmesan Biscuits

Avocado & Ocean Trout Cornets

Batemans Bay Petite Oysters

Beef Carpaccio, Onion Jam Toasts

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## Substantial Canapés

Pumpkin & Feta Ravioli with Burnt Sage Butter & Toasted Pine Nuts

Lamb Cutlet served with Harissa, Dehydrated Feta & Rosemary Salt

Scampi Lettuce Cup, Avocado Purée, Marie Rose Sauce & Baby Coriander

Japanese Wagyu Sandwich

Lobster Tabouli

Prawn Pocket filled with Oak Leaf & Pickles

Zucchini & Onion Tart

Lamb & Date Pie

Pesto Gnocchi Pecorino

Chargrilled Pork Neck Bun & Cucumber

Caviar Filled Cream Biscuits

Basil Agnolotti & White Truffle