



CAPTAINS CANAPES \$75per person (chef optional)

Entrée

- Ocean trout tartare, orange zest, cucumber, nahm jim sauce (gf, df)
- Peking Duck Pancake, shallot, hoi sin
- Tiger prawn, avocado mousse, chilli (gf, df)
- Mediterranean Vegetable Skewer (df) (gf) (ve)
- Natural Oyster, lemon (gf) (df)
- Antipasto Skewer, salami, prosciutto, artichoke, olive (gf) (df)

Main

- Morten Bay Bug Roll, slaw, aioli
- Cajun Chicken Skewer, romesco sauce (gf)
- Frenched Lamb Cutlet, salsa verde (gf) (df)
- Wagyu Beef Skewer (gf) (df)
- Sweet potato & pumpkin curry, rye crouton (df, ve)

Dessert

- Cheese Board and fruits

SKIPPER CANAPÉS \$55 per person (chef optional)

- Natural Oyster, lemon (gf) (df)

- Smoked salmon , crispy capers, mascarpone
- Bocconcini, tomato, basil and olive oil (gf, v)

- Charcuterie skewer, salami, prosciutto, artichoke, olives (gf, df)

- Beef Meatballs, moroccan spice (gf) (df)

- Polenta cake, mushroom ragout (gf, v)

- Beef Slider, American cheddar + caramelized onion

- Cajun chicken skewers, romesco (gf, df)

- Dessert Tartlets; Chocolate Ganache, Passionfruit, Toffee Nut

BYO Catering Option (subject to approval)

For up to 30 guests. A flat fee of \$500 applies. Client must arrange for all disposable plates, cutlery, condiments etc. Catering must be loaded at Rose Bay Marina prior to departure. BYO supplies cannot be loaded at a passenger wharf.

Marina location 594 New South Head Rd, Rose Bay (Beside Regatta).