



NEW WARREN
ON BOARD DINING MENU 2022

Canapes

Gourmet Canape Menu

Minimum 10 person

\$40 per head

- Mini angus burger with brioche bun, relish and cheddar
- Italian Caprese skewer, heirloom tomato, bocconcini with EVOO (GF, V)
- Vietnamese lemongrass chicken skewers with onion and shallot (GF)
- Crispy bacon, porcini mushroom & mozzarella arancini
- Spinach & ricotta triangle with tomato salsa (V)
- Mini fruit cup with seasonal melons and berries (V, GF)



Silver Canape Menu

\$55 per head

- Smoked salmon tartlet with cream cheese and roe and shallot
- Vietnamese lemongrass chicken skewers with onion and shallot (GF)
- Caramelized pork bao with cucumber, sour reddish and chili mayo
 - Greek olive tart with fetta and sundry tomato
 - Oriental duck spring roll with chilli mayo
- Prawn cocktail tartlets with avocado mousse and dill

Platter

- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)



Gold Canape Menu

\$85 per head

- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Caramelized pork bao with cucumber, sour carrot and chili mayo
 - Mini lamb kebabs with rosemary rub
 - Smoked salmon tartlet with cream cheese, roe and shallots
- Vietnamese lemongrass chicken skewers with onion and shallot (GF)
- Semi cooked Queensland scallops on shell with tomato salsa
- Melon wrapped with Spanish jamon skewer with baby bocconcini
 - Crispy sesame prawn parcel with chilli mayo

Platter

- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)



Platinum Canape Menu

\$95 per head

- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
 - Oriental duck pancake with hoisin sauce and cucumber
- Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)
- Grilled caramelized pork bao with cucumber, sour reddish and spicy mayo
 - Semi cooked Queensland scallops on shell with tomato salsa
 - Smoked salmon tartlet with cream cheese, roe and shallots
 - Prawn cocktail tartlets with avocado mousse and dill
- Melon wrapped with Spanish jamon skewer with baby bocconcini
 - Black truffle infused filet mignon crostini

Platter

- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)

