



# PRIVATE MENU

## BOAT TUCKA

When planning your outing, think of the following:  
Notice – we require at least 48 hours notice to prepare your order.  
Menus have been designed so they are easy to handle on board with safety in mind, simple but delicious to eat, no sharp utensils or glass that can break if things get rough  
Your order will delivered on platters which can be used for serving then disposed of after.  
To make life easier, we can provide a chef who will prepare all food, platter and serve as required.

Minimum order is **\$350**

*All prices exclude gst.*



## PLATTER SELECTION *10 persons per platter*

### AUSSIE PLATTER

**\$100 (1 PIECE PP)**

**Handmade pies selection** lamb and rosemary, beef and red wine, chicken and mushroom, vegetarian

**Handmade sausage rolls** w tomato dip

**Crumbed spicy chicken tenderloins** w mango, chilli dip

**Pork & apple sausages** w Cajun dip

### BEST OF BRITISH

**\$180 (1 PIECE PP)**

**Individual prawn cocktails**

**Mini pork pies**

**Scotch egg** w tomato, chilli dip

**Crispy rolls** w beef & mustard béarnaise

**Finger sandwiches** - chicken & smoked salmon

### CAPTAIN COOK COLD SEAFOOD PLATTER

**\$250**

**Fresh peeled king prawns**

**Sydney rock oysters**

**Blue swimmer crab**

**Huon smoked salmon**

**Morton bay bugs**

**Mango, chilli, dip**

### AMERICAN PLATTER

**\$125 ( 1 PIECE PP)**

Delicious **mini beef hamburgers** with tomato relish and Swiss cheese

**Mini hot dogs** with sauce or caramelized onion.

**Southern style chicken tender strips**

### CHOOK & CHIPS PLATTER

**\$110**

**Honey Satay wings**

**Sweet soy and chilli drumsticks**

**Cajun potato wedges**

## ITALIAN PLATTER

**\$125**

Antipasta selection of Italian cured meats, olives, marinated vegetables & cheeses w wood fired bread

## JAPANESE PLATTER

**Mixed Sushi** 40 pieces - **\$80.00**

**Deluxe platter** – mixed Sushi, yakitori chicken sticks, crispy rolls w smoked salmon, roasted beef w wasabi mayo - **\$130.00**

## ADDITIONAL PLATTER SELECTION

**Cheese platter** w dried fruits, crackers & lavosh - **\$120**

**Fresh fruit** w tropical dip - **\$65**

**Peeled king prawns** w mango, chilli, dip - **\$140**

**Freshly shucked oysters** 4 dozen - **\$120**

**Selection sushi** w soy dipping sauce - **\$80**

**Gourmet sandwiches, rolls, wraps** (2pp) - **\$100**

## MIXED CANAPÉ

**Smoked salmon blinis, Peking duck pancakes, prawn & mango tarts, asparagus & prosciutto** w lime chilli dip, **rice paper rolls, pumpkin tart** with mascarpone & sweet chilli (4pp) - **\$120**

## PETIT FOUR

**Chocolate dipped strawberries, lemon tart, macaroons, mini cupcakes, crème brulee tarts** mixed selection - 50 pieces - **\$120**

## FRESH SALAD BOXES

**\$7.00 EA – MIN OF TEN**

Delicious choices –

**Rocket apple & parmesan**

**Sweet chilli noodle**

**Penne chorizo**

**Pumpkin couscous**

**Kippler potato** w bacon and shallots

**Traditional Greek salad**

**Asian coleslaw**

**Caesar salad**

**Tomato avocado and mango**

**Asparagus** w beetroot and Persian fetta



## FINGER FOOD, SANDWICHES, WRAPS

### MENU 1

**\$35PP + GST, MINIMUM ORDER FOR 10 PEOPLE**

#### Gourmet sandwiches & wraps

Delicious **fillings roasted turkey**, cranberry, and avocado

**Smoked salmon**, cucumber, lettuce

**Chicken** w sundried tomato, lemon mayo, cress

**Leg ham** w peach chutney, red pepper, Swiss cheese

**Roasted beef** w caramelised onion, rocket, and tomato

### FINGER FOOD

**Honey, soy and ginger chicken drumsticks**

Delicious **Scotch egg** w spicy tomato dip

**Yarra Valley goats cheese**, tomato, wild rocket tart

**Cheese platter** w crackers

**Fresh fruit sticks**

### MENU 2

**\$40PP + GST, MINIMUM ORDER FOR 10 PEOPLE**

#### Gourmet filled rolls & mini bagels

**Antipasta platter** - selection Italian cured meats, cheeses, olives, marinated vegetables

**Asian glazed corn fed chicken breast**

**Salad box** - Green, Greek or Caesar

\* **Peeled king prawns** w mango chilli dip **extra \$5pp**

### DESSERT

Choose between a **gourmet cheese & fresh fruit platter** or **mini dessert variety of macaroons, lemon tartlet and crème brulee**



## BUFFET (COLD DROP OFF)

PRICE RANGE (\$40-\$55PP)

### MENU 1

\$40PP + GST

Char grilled Atlantic salmon

Roasted corn fed chicken breast w sweet soy, chilli, ginger dressing

Grain fed beef fillet w mustard béarnaise

Breads

Salads - mixed green w caramelised balsamic dressing

Tomato, avocado, mango w raspberry vinaigrette

Cheese & fresh fruit platter

Baby macaroons

### MENU 2

\$48PP + GST

Peeled king prawns w mango, chilli, dip

Freshly shucked rock oysters

Roasted peppered beef fillet w mustard béarnaise

Caesar chicken salad

Char grilled ocean trout w lime, coriander dressing

Salads

Breads

Asparagus, cherry tomato, Persian feta

Garden green

Cheese & fresh fruit or Frangelico crème brulee w berries

Chocolate or lemon tart

minimum 20 persons includes chef

## BARBECUE

### FINGER FOOD STYLE

\$45PP + GST

Moroccan lamb cutlets w minted yoghurt dip

Chicken sate sticks

Teriyaki beef kebabs

Gourmet pork & apple baby sausages

Lime, chilli, ginger prawns

Baby hamburgers – w Swiss cheese & tomato relish

Spicy vegetarian kebabs

Breads

Cheese & fresh fruit platters or selection mini desserts

Chocolate dipped strawberries

Tartlets - lemon meringue, crème brulee, chocolate

Macaroons, cupcakes



minimum 20 persons

## COCKTAIL PARTY

SUBSTANTIAL CANAPE WITH CHEF \$35PP + GST

### MENU 1

#### HOT

Handmade mini sausage rolls w spicy tomato dip

Handmade baby pies - minted lamb & pea, chicken & mushroom, beef, vegetarian

Marinated chicken wrapped in wafer thin bacon

Roasted pumpkin risotto balls w red pepper dip

#### COLD

Tasmanian smoked salmon blinis w mascarpone & dill

Chicken & pistachio finger sandwiches

**Rice paper vegetarian rolls** w soy dipping sauce

**Peking duck pancakes** w shallot & hoisin

## **INCLUDES CHEF \$40PP MENU 2**

### **HOT**

**Tiny filet mignons** w mustard béarnaise

**New York crab cakes** w mango chilli dip

**Baby Moroccan spiced lamb & apricot kebabs** w minted yoghurt dip

Haloumi & prosciutto parcels w sweet chilli dip

**Apple glazed chicken sticks**

### **COLD**

**Tiny cones of Huon smoked salmon** w mascarpone & dill

**Duck salad** w orange & chilli dressing served on spoons

**Peeled king prawns** w wasabi, ginger dip

**Tartlets Yarra valley goats cheese**, tomato, rocket pesto

*To finish*

**Lemon tartlet**

**Crème brulee tartlet**



## **MAYFAIR HIGH TEA**

### **\$40PP + GST**

*Take time out to have a little bit of old fashioned fun & elegance.*

*All hand made.*

*Perfect for that special get together - hens night etc*

**Selection of finger sandwiches** - chicken & pistachio, smoked salmon, cucumber, egg & cress

**Scones** w organic strawberry jam & cream

**Tiny cupcakes**

Delicious **macaroons** - chocolate, raspberry, pistachio, vanilla, lemon, lavender, salted caramel

**Mini crème brulee**

**Baby lemon tart**

**Tiny savoury tart**

Selection **gourmet teas**

Includes **glass champagne pp**