

CANAPÉS

AT THE DOCK

MINIMUM ORDER OF 20 PIECES PER CANAPÉ

M

Goat's Cheese Tartlet (v) \$4.00

savoury baked goat's cheese with salsa verde

Saffron Arancini \$4.00

served with squid ink aioli and fried curry leaf

Seared Tasmanian Scallops (gf) \$6.00

served with pea purée, sunflower seed pangratatto and lemon oil

Petite Wagyu Brisket Sandwiches \$8.00

12 hour smoked brisket with truffle mayonnaise, watercress and onion jam

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Fig and Beetroot Tartlet (vg) \$5.00

served with whipped hummus, walnuts and watercress

Soy Cured Ocean Trout \$7.00

served on crisp wonton with whipped avocado, corella and yuzu

Mussel Escabeche Tostada (gf) \$6.00

served with tomato salsa, warrigal greens and pickled red onion

Duck Parfait en Croute \$7.00

house-made duck liver parfait served with and onion marmalade

N

Chilled Mooloolaba Prawn Po Boy \$9.00

served with cocktail sauce, crisp baby cos and pickled cucumber

Lamb Shank Empanada \$8.00

slow-braised lamb shank meat wrapped in pastry and served with green pea mousse

Wild Mushroom Tostada (gf, vg) \$6.00

with pickled onions, herbs and macadamia cream

Grilled Cape Grim Beef Skewers (gf) \$8.00

served with, local peppers and salt bush chimichurri

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Slow-Cooked Tomato Tart (v) \$7.00

served with caramelised almond tarator, goat's cheese and salsa verde

Pork Belly Bao \$9.00

served with smoked apple sauce, white cabbage and sesame slaw with crispy rice

Poached Spanner Crab \$9.00

served on a potato gaufrettes, crème fraiche and finger lime



CANAPÉS

VEGAN OPTIONS

NO MINIMUM ORDER REQUIRED

M

Shitake and Spring Onion Skewers \$4.00 (2)
served with organic miso and cashew cream

Tofu and Vegetable Spring Rolls (vg, gf) \$4.00
served with spiced plum sauce

Wild Mushroom Tostada (gf, vg) \$6.00
with pickled onions, herbs and macadamia cream

Fig and Beetroot Tartlet (vg) \$5.00
served with whipped hummus, walnuts and watercress

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SWEET PETITE FORES

AVAILABLE AT THE DOCK & ON THE BOAT

Lemon Meyer Curd Tarts \$6.00
served with bush pepper torched meringue

Wattleseed Bon Bons \$4.00
rich dark chocolate infused with toasted wattle seed

Salted Chocolate Tart \$7.00
served with dulce de leche

N

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SET MENU 1

CHOOSE A 2 OR 3 COURSE MENU

2 COURSE MENU: \$45.00 | 3 COURSE MENU: \$60.00

Entrées:

M

Shitake and Spring Onion Skewers
with organic miso and cashew cream (VG, GF)

Southern Fried Chicken Tenders
with herb salt and apple butter sauce (GF)

Szchewan Pepper Calamari
with sticky vinegar, fried herbs and lime (DF)

Mains:

E

Market Fish-of-the-Day
fresh local fish with seasonal accompaniments

Sunchoke Casarecce Pasta
served with sunchoke cream, sunflower seed pangrattato,
pickled zucchini flower and pecorino (V)

Wagyu Beef Brisket
with Yorkshire pudding, smashed green peas, roasted baby
turnips, Dutch carrots and red wine jus

Dessert:

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To create a 3-course menu add the below dessert choices to
your menu.

Rhubarb & Strawberry Clafouti
with mandarin marmalade ice-cream & almonds

Wattleseed Crème Brulée
with caramelised white chocolate ice-cream, macadamia and
roasted fig (GF)

Cheese for 1

Chef's selection of local and imported cheese,
served with fruit bread, lavoche crackers, quince paste and
fruits

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SET MENU 2

CHOOSE A 2 OR 3 COURSE MENU

2 COURSE MENU: \$55.00 | 3 COURSE MENU: \$70.00

Entrées:

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Confit Ocean Trout

with cauliflower velouté, ham hock butter, braised leeks and pork crackling (GF)

Slow-Cooked Duck Rotolo

with orange infused ricotta, mushroom consommé, wild mushrooms, hazelnuts and sage

Ribollita Soup

with cavolo nero, cannellini beans, roasted red peppers, baby zucchini, Swiss chard and salsa verde (VG, GF)

E

Mains:

Market Fish-of-the-Day

fresh local fish with seasonal accompaniments

Wood-Roasted Eggplant

served with whipped hummus, fried chickpeas, roasted peppers, heirloom tomatoes and roasted ancho chilli oil (VG, GF)

Borrowdale Pork Chop

with spring onion mash, ham hock butter greens, roasted apple and jus (GF)

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Lamb Shank Pot Pie

with suet pastry, honey roasted carrots and dark ale glaze

Dessert:

To create a 3-course menu add the below dessert choices to your menu.

Rhubarb & Strawberry Clafouti

with mandarin marmalade ice-cream & almonds

Wattleseed Crème Brulée

with caramelised white chocolate ice-cream, macadamia and roasted fig (GF)

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Cheese for 1

Chef's selection of local and imported cheese, served with fruit bread, lavoche crackers, quince paste and fruits

