



UCRUISE

# SOUTHWINDS FOOD MENU

## CANAPES

MINIMUM 20 PAX CANAPES

SATURDAY MINIMUM: **\$850**

SUNDAY MINIMUM: **\$1,100**

CHOICE OF 5 (1 X SUBSTANTIAL & 4 STANDARD) **\$51/PERSON**

CANAPES CHOICE OF 7 (2 X SUBSTANTIAL, 4 STANDARD, 1 DESSERT) **\$65/PERSON**

CANAPES CHOICE OF 9 (2 SUBSTANTIAL, 5 STANDARD, 2 DESSERT) **\$86/PERSON**

### STANDARD CANAPES

- POLENTA, MUSHROOM & CHEESE MORSEL (V, VE, GF)
- PEKING DUCK PANCAKE, SHALLOT, HOI SIN, AND CUCUMBER (DF)
- PEELED & COOKED KING PRAWNS WITH SAFFRON AIOLI (GF, DF)
- SMOKED SALMON BELLINI, AVOCADO MOUSSE, DILL
- PRAWN, CELERY, CHIVE FINGER SANDWICH
- CHICKEN WALDORF FINGER SANDWICH (DF)
- ROASTED VEGETABLE, SUN DRIED TOMATO, CARAMELISED ONION, BABAGHANOUSH AND CRESS FINGER SANDWICH (V, VE, DF)
- STICKY PORK BELLY RICE PAPER ROLL, NOODLES, CARROT W/LIME NAM JIM (DF, GF)
- RARE ROAST BEEF CROSTINI, HORSERADISH, CREME FRAICHE MUSTARD, PICKLES
- AVOCADO, FRIED SHALLOT & VEGETABLE RICE PAPER ROLL W/ SWEET CHILLI SAUCE (V, GF, DF)

### SUBSTANTIAL CANAPES

- MISO GLAZED SWEET POTATO BOWL: KALE, BROCCOLINI, PEAS, QUINOA, BROWN RICE, EDAMAME, MUSHROOM, CORIANDER, SESAME
- CHIMMI CHURRI RUBBED CHICKEN BOWL: SOFT HERBS, PICKLED VEGETABLES AND SALSA VERDE
- ROASTED CAULIFLOWER & PARSNIP BOWL: ROCKET, SPINACH, CHICKPEA, AVOCADO, CAPSICUM, ONION & TAHINI YOGHURT DRESSING

\*POACHED PRAWN, COCKTAIL SAUCE, CRISP LETTUCE ON A BRIOCHE LONG ROLL\*

\*ADDITIONAL \$7.00 SURCHARGE PER PERSON

### DESSERT

- ASSORTED BROWNIE BITES
- ASSORTED PETITE FOUR TARTLETS
- CITRINE MERINGUE TART (GF)
- PEAR AND HAZELNUT TARTLETS (GF)
- ORANGE AND ALMOND CAKE (GF)

V = VEGETARIAN/ VE = VEGAN/ GF = GLUTEN FREE/ DF = DAIRY FREE



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### CHEF CANAPE MENU

(PREPARED BY A CHEF ON BOARD)

CHOICE OF 5 (1 X SUBSTANTIAL & 4 STANDARD) **\$73/PERSON**

CANAPES CHOICE OF 7 (2 X SUBSTANTIAL, 4 STANDARD, 1 DESSERT) **\$91/PERSON**

CANAPES CHOICE OF 9 (2 SUBSTANTIAL, 5 STANDARD, 2 DESSERT) **\$112/PERSON**

#### STANDARD CANAPES

##### • COLD

- HEIRLOOM TOMATO, STRACIATELLA, BALSAMIC CROSTINI (V)
- GORGONZOLA CREAM LAVOSH, BRANDIED PEAR, WALNUT AND HONEY (V)
- PRAWN, CHIVE AND HERB MAYO FINGER SANDWICH (DF, CAN BE MADE GF ON REQUEST)
- SYDNEY ROCK OYSTER, AUSTRALIAN FINGER LIME AND CHILLI (GF, DF)
- COFFIN BAY OYSTERS MOJITO DRESSING
- 'REUBEN' CRISP BREAD, BRISKET, MUSTARD, PICKLES AND DILL
- TEA SMOKED DUCK MIANG ON BETEL LEAF, TOASTED COCONUT, FINGER LIME (GF, DF)
- JAPANESE CHILLI SPICE WAGYU BEEF TATAKI, HORSERADISH, SHISHO AND ORANGE PONZU (GF, DF)
- BEETROOT AND VODKA CURED SALMON BELLINI, CREME FRAICHE AND WASABI ROE
- ORA KING SALMON TARTARE, JALAPENO, YUZU VINAIGRETTE, SESAME CORONET (DF)
- GLAZED KINGFISH, TOASTED SESAME SEEDS, YUZU VINAIGRETTE (DF)

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##### • HOT

- CACIO PEPE ARANCINI (V)
- 3 CHEESE ARANCINI (V)
- MUSHROOM AND MOZZARELLA ARANCINI, TRUFFLE AIOLI AND FRIED SAGE (V, GF)
- GNOCCHI WITH STRACIATELLA, TOMATO PASSATS (V)
- DUCK FAT POTATOES, WHITE MISO, CAVIAR
- BARRAMUNDI SPRING ROLLS WITH LIME NAM JIM
- LAMB SHOULDER BAKLAVA, HONEY, SWEET PAPRIKA WITH CUMIN YOGHURT
- CHEESEBURGER SPRING ROLLS, MUSTARD, KETCHUP, CUCUMBER PICO DE GALLO
- LEMON MYRTLE CHICKEN SKEWERS (GF, DF)
- SATAY CHICKEN SKEWERS (GF, DF)
- CHICKEN KARRAGE, CITRUS, NUTS
- PORK BELLY BITES, PLUM RELISH AND CRACKING CRUMBLE (GF, DF)
- CHIMMI CHURRI BUTTERFLIED PRAWNS (GF, DF)



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### SUBSTANTIAL CANAPES (CHEF)

#### • SLIDERS/ROLLS:

- GRILLED HALLOUMI, ICEBERG, RED PEPPER RELISH (V)
- FALAFEL BURGER, TOMATO, GARLIC TOUM, HUMMUS, TABBOULI (V, VE)
- 'JACK DANIELS' BEEF AND BACON BURGER, AMERICAN CHEESE AND JACK DANIELS SMOKEY BBQ SAUCE
- PULLED LAMB ROLLED, HARRISA RELISH, MINTED YOGHURT
- BUTTERMILK CHICKEN SLIDER, APPLE SLAW, PICKLES, RANCH DRESSING
- GRILLED BARRAMUNDI BURGER, DILL AND TARRAGON AIOLI, ROCKET

\*POACHED PRAWN, COCKTAIL SAUCE, CRISP LETTUCE ON A BRIOCHE LONG ROLL \*

\*ADDITIONAL \$6.00 SURCHARGE PER PERSON

V = VEGETARIAN/ VE = VEGAN/ GF = GLUTEN FREE/ DF = DAIRY FREE

#### • PREMIUM BOWLS

- \*GNOCCHI, STRACCIATELLA, TOMATO PASSATA, BASIL (V) \*
  - \*ADDITIONAL SURCHARGE OF \$3.00/PERSON
- \*THAI GREEN CURRY, STEAMED RICE (GF, DF) \*
  - \*ADDITIONAL SURCHARGE OF \$3.00 PER PERSON
- \*PULLED LAMB SHOULDER BOWL, BABY CARROTS, PARSNIP PUREE AND JUS (GF)
  - \*ADDITIONAL SURCHARGE \$12.00 PER PERSON

### DESSERT (CHEF)

- ASSORTED BROWNIE BITES
- ASSORTED PETITE FOUR TARTLETS
- CITRINE MERINGUE TART (GLUTEN FREE)
- PEAR AND HAZELNUT TARTLETS (GLUTEN FREE)
- ORANGE AND ALMOND CAKE (GLUTEN FREE)