



COAST FOOD MENU

CANAPÉS

- **CRUISE CANAPÉS (NOT SUITABLE FOR 4 HR CRUISE)**
 - **\$60 PER PERSON** - SELECTION OF 6 ITEMS
- **CAPTAINS CANAPÉS**
 - **\$73 PER PERSON** - SELECTION OF 8 ITEMS
- **COMMODORES CANAPÉS**
 - **\$83 PER PERSON** - SELECTION OF 10 ITEMS

ALTERNATIVELY, INDIVIDUAL ITEMS ARE \$10.00 PLUS THE COST OF A CHEF @ \$550 FOR A MIN OF 4HRS
WE LOVE TO ASSIST AND CUSTOMISE ANY MENU PREFERENCES AND CAN HELP MAKE A SUGGESTED MENU FOR
YOU. PLEASE ADVISE US OF YOUR GUESTS AND ANY DIETARY REQUIREMENTS PRIOR.

COLD CANAPÉS

- FRESH MARKET PEELED PRAWNS WITH COAST'S THOUSAND ISLAND SAUCE (GF)
- POTATO ROSTI WITH AVOCADO AND HERBS (VEG, GF)
- VEGETARIAN OR PRAWN RICE PAPER ROLLS, SWEET CHILLI & FRESH ASIAN HERBS (VEG, GF)
- KINGFISH SASHIMI WITH MISO WASABI DRESSING SERVED ON A CERAMIC SPOON (\$3 PP EXTRA)
- KINGFISH CEVICHE, CUCUMBER, SHALLOT CHILLY, HERB SERVED ON A CERAMIC SPOON (\$3 EXTRA)
- FRESH KING PRAWNS WITH MANGO & CHILLI SALSA SERVED ON A CERAMIC SPOON (GF)
- TARTLET OF ROASTED PUMPKIN, GOAT'S CHEESE, CARAMELISED ONION, (VEG)
- GRILLED HALLOUMI WITH PITA BITES, PESTO & HERBS (VEG)
- MARINATED SLOW ROASTED BEEF FILLET WITH ONION RELISH JAM & BASIL, ON INFUSED CROUTON
- PEKING DUCK PANCAKE WITH HOISIN SAUCE, SHALLOT & SESAME
- SELECTION OF SUSHI NORI ROLLS, TUNA, SALMON, VEGETABLE, TERIYAKI CHICKEN. VEG (V)

WARM CANAPÉS

- CRAB SPRING ROLLS SERVED WITH CHILLI SALT AND SOY SAUCE
- LIGHTLY FRIED ZUCCHINI, SWEET POTATO (GF, VEG, V)
- THAI CHILLI CHICKEN BAMBOO SKEWERS (GF)
- LAMB CUTLETS FRENCH CUT WITH CHIMICHURRI SAUCE (\$3 PP EXTRA)
- POPULAR PETIT FLAKY PASTRY PIES OF CHICKEN, & TRADITIONAL PEPPER BEEF STEAK & VEGETARIAN
- TRADITIONAL HOUSE MINI SAUSAGE ROLLS WITH TOMATO SAUCE



FOOD MENU

- SELECTION OF ARANCINI, LIGHTLY FRIED, (MIX OF 2 TYPES OR CHOOSE INDIVIDUAL:-)
- THREE CHEESE / BOLOGNESE, PORCINI MUSHROOM / ROASTED PUMPKIN, (V) (VEG) (GF)
- CHARGRILLED VEGETABLE BAMBOO SKEWERS WITH OREGANO OIL
- MINI WAGYU BEEF WELLINGTON SERVED WITH HOUSE-MADE RELISH
- CHARGRILLED BEEF BAMBOO SKEWERS WITH CHIMICHURRI SAUCE
- BITE-SIZE SAMOSAS WITH MINT CHUTNEY, FILLED WITH SPICED POTATO AND PEAS
- BITE-SIZE TACOS WITH PANKO PRAWNS & JAPANESE SLAW
- PORK & VEAL MEATBALLS IN STICKY GLAZE (GF)
- CRISPY ASIAN VEGETABLE SPRING ROLLS (VEG)
- PORK & CHIVE DUMPLINGS WITH SOY
- TEMPURA MEDITERRANEAN ZUCCHINI FLOWER WITH GOAT'S CHEESE & SUN DRIED TOMATO (VEG)

SUBSTANTIAL CANAPÉS (MAXIMUM OF 2 PER CHOSEN MENU)

- **SLIDERS** (GF BUNS AVAILABLE)
 - SLOW COOKED SMOKED BEEF BRISKET WITH GHERKINS, JAPANESE SLAW, IN A MILK BUN
 - GOURMET BEEF SLIDER, CHEESE, TOMATO RELISH & SWEET MUSTARD IN A MILK BUN
 - MUSHROOM SLIDER WITH HALLOUMI, PESTO & ROCKET LEAF (VEG) (V OPTION)
 - CHICKEN SCHNITZEL PERI PERI MAYO IN A MILK BUN
 - EYE FILLET OF BEEF ON FLAT TURKISH BREAD WITH EXTRA VIRGIN OLIVE OIL, TOMATO CHUTNEY, CARAMELISED ONION & ROCKET
 - A TAKE ON FILLET OF FISH SLIDER WITH CRUMBED BARRAMUNDI
 - TURKISH BREAD, WITH PROSCIUTTO, MOZZARELLA, SUN-DRIED TOMATO, PESTO & ROCKET LEAF
 - STREET TACO WITH FLAT HEAD FILLET & SPICY JAPANESE SLAW
 - **BOA BUN** (MIX OF 2:- OR CHOOSE INDIVIDUAL)
 - FALAFEL HUMOUS & AVOCADO PUREE
 - CHILL BEEF BANH MI WITH LEMONGRASS, CUCUMBERS, PICKLES, & SRIRACHA MAYO (DF)
 - PRAWN KATSU WITH SHREDDED CABBAGE & CHIVE WITH YUZU KEWPIE MAYO & BONITO SEASONING (DF)
 - ASIAN STYLE BBQ PORK WITH HOISIN & SLAW
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FOOD MENU

NOODLE BOXES

WARM BOXES

- BEER BATTERED FISH FILLETS WITH FRIES & CITRUS TARTAR SAUCE

WINTER WARMERS (RISOTTO NOT RECOMMENDED FOR SUMMER)

- PEA & ASPARAGUS RISOTTO WITH LEMON EXTRA VIRGIN OLIVE OIL, & PARMESAN (VEG) (GF)
- WILD MUSHROOM RISOTTO WITH 4 VARIETIES OF MUSHROOMS & FRESH THYME & SAGE (VEG) (GF)
- RED THAI CHICKEN CURRY WITH CAPSICUM AND BAMBOO SHOOTS (GF)
- LOADED VEGGIE, INDIAN CURRY, WITH ROASTED CAULIFLOWER, SWEET POTATO, CHICKPEAS, EGGPLANT & LENTILS (VEG)
- CHICKEN CASHEW & SNOW PEA STIR FRY, SHALLOTS, CAPSICUM, CORIANDER, BOK CHOY, OYSTER SAUCE
- THAI SWEET CHILLI CHICKEN SINGAPORE NOODLES STIR FRY WITH BOK CHOY, RED CAPSICUM, BABY CORN CARROTS

COLD BOXES

- CHICKEN CAESAR SALAD GRILLED CHICKEN, BACON, BABY COS CROUTONS, BOILED EGG
 - THAI BBQ CHICKEN SALAD, RAINBOW SLAW, BEAN SPROUTS, CUCUMBER, RICE NOODLES, RED & FRIED ONION MINT, & LIME DRESSING (DF/GF)
 - ROASTED TANDOORI CHICKEN WITH CURRANTS & FRESH HERBS & TOMATO KASOUNDI PICKLE (GF)
 - POACHED CHICKEN PESTO & AVOCADO MESCLUN SALAD, CUCUMBER, CREAMY DICED DANISH FETA ROASTED WALNUTS (GF)
 - PENNE BASIL PASTA WITH BLISTERED CHERRY TOMATOES, RICOTTA, & PARMESAN (VEG)
 - FALAFEL TABOULI SALAD WITH LEMON DRESSING, PICKLE & MINTED YOGURT DRESSING (V) (VEG)
 - GLASS NOODLES WITH ASIAN FRESH VEGETABLES & HERBS IN A SESAME OIL DRESSING (V) (VEG)
 - SOBA NOODLE SALAD WITH EDAMAME & PICKLED VEG, TOSSED WITH ZESTY ORANGE, GINGER MISO (VEG)
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FOOD MENU

DESSERT CANAPÉS OPTION

INCLUSIVE AS AN ITEM WITH CRUISE, CAPTAINS AND COMMODORES CANAPÉS MENU OR **\$8.50 PER PERSON** AS AN ADDITIONAL UPGRADE. PLEASE CHOOSE 2 OPTIONS FOR A MIX OF:

- ASSORTED FRENCH-STYLE MACARONS (GF)
- PETITE MANGO CHEESE CAKE
- CHOCOLATE SALTED CARAMEL TARTLET
- HAZELNUT CRUNCHY
- PETITE MIXED BERRY CHEESE CAKE
- CHOCOLATE & RED CURRANT BROWNIE (GF VEGAN)
- DARK CHOCOLATE RUSTIC BROWNIE
- TIRAMISU PISTACHIO SAFFRON
- MINI PAVLOVA
- ASSORTED MINI GELATO CONES (ALSO AVAILABLE AS AN ADD-ON FOR \$6.50 PER PERSON)

NOTE WE CAN CUSTOM DESERTS FOR GLUTEN FREE AND VEGAN ON REQUEST

PLATTERS & GRAZING TABLES

- **GRAZING TABLE - \$12.00 PER PERSON** - MINIMUM 40 GUESTS
 - HONEY GLAZED HAM SERVED WITH ASSORTED BREADS AND CONDIMENTS
- **PLATINUM CHARCUTERIE PLATTER - \$18 PER PERSON** - MINIMUM 40 GUESTS
 - OUR FINEST SELECTION OF CHARCUTERIE SERVED IN A BOX INCLUDING: MILD SALAMI, CURED PROSCIUTTO, SMOOTH CHICKEN PASTE, BRIE, PARMIGIANA, GRILLED VEGETABLES, DRIED/FRESH FRUITS, WITH BREAD & CRACKERS

ADDITIONAL PLATTERS MENU

AVAILABLE TO ADD TO YOUR CHOSEN MENU.

(IF THESE ARE INSTEAD OF A CATERED CANAPÉ OR BUFFET MENU, STAFF CHARGES MAY APPLY)

EACH PLATTER SERVES UP TO 10 PEOPLE OR IS CHARGED BY PERSON, WITH A MINIMUM OF 10 PEOPLE

- **CHEESE PLATTER - \$350**
 - INCLUDES AN ASSORTMENT OF AUSTRALIAN AND ITALIAN CHEESES, AGED CHEDDAR WASHED RIND, BLUE, BRIE, GOATS, ASSORTED CRACKERS, FRENCH BAGUETTE, DRIED FRUITS, NUTS, QUINCE PASTE
- **ITALIAN ANTIPASTO PLATTER - \$350**
 - INCLUDES AN ASSORTMENT OF MEATS, OLIVES, TAPENADE, PESTO, ARTICHOKE, EGGPLANT, ZUCCHINI, SUN-DRIED TOMATOES, PARMESAN CHEESE & CRUSTY BREAD.



COAST

FOOD MENU

- **MIDDLE EASTERN MEZZA PLATTER - \$350**
 - INCLUDES HUMMUS, BABA GANOUSH, LABNEH, DOLMADES, FELAFEL, LAMB KOFTA, ASSORTMENT OF PICKLES, HERB & GARLIC FLAT BREAD.
- **VEGAN VEGETABLE PLATTER - \$300**
 - INCLUDES RED CAPSICUM, EGGPLANT, ZUCCHINI, ASPARAGUS, SWEET POTATO BABY BEET, SUN-DRIED TOMATOES, ARTICHOKES, VEGAN CHEESE, DIPS, & CRUSTY BREAD.
- **SEAFOOD PLATTERS - MARKET PRICE (POA)**
 - FRESHLY PEELED LARGE KING PRAWNS WITH SEAFOOD SAUCE
 - FRESHLY SHUCKED OYSTERS WITH VINAIGRETTE OR LEMON WEDGES
 - ALTERNATIVELY, SYDNEY ROCK OYSTERS 100 - 300 OYSTERS INCLUDING SHUCKERS SERVICE WALKING AROUND POA

SUSHI PLATTERS

- **TOP GRADE - ASSORTED NIGIRI SELECTION \$400**
 - 56 PIECES FINEST SEASONAL SEAFOOD, ACCOMPANIED WITH WASABI PICKLES, GINGER & MARINATED SEAWEED, BEAUTIFULLY PRESENTED WITH FLOWERS
- **REGULAR JAPANESE - \$250**
 - 60 PIECES MIX OF COOKED & RAW TUNA, SALMON, CHICKEN & VEGETARIAN

VEGETABLE & FRUIT PLATTERS

- **VEGETABLE PLATTER - \$180.00**
 - ROAST POTATOES, PUMPKIN, SWEET POTATO, CARROTS, BABY BEETS & SPANISH ONIONS.
- **FRESH FRUIT PLATTER - \$235.00**
 - SEASONAL FRESH FRUIT

PASTA

- **ITALIAN PASTA PLATTER - \$300.00**
 - BEEF LASAGNE, SPINACH & RICOTTA CANNELLONI & PASTA BAKE.

DESSERT

(CHOOSE 2 SELECTIONS, 48 PIECES) - \$350.00

(CHOOSE 3 SELECTIONS, 72 PIECES) - \$525.00

- ASSORTED FRENCH STYLE MACARONS - (GF) TRADITIONAL MIXED
- HAZELNUT CRUNCHY
- MANGO CHEESECAKE
- TIRAMISU PISTACHIO SAFFRON



COAST FOOD MENU

- CHOCOLATE & RED CURRANT BROWNIE (VEGAN)
- CHOCOLATE SALTED CARAMEL TARTLET
- PAVLOVA
- RASPBERRY PISTACHIO WHITE CHOCOLATE
- STRAWBERRY BAVAROISE

ALTERNATIVELY

- PURE GELATO MINI CONES MINIMUM 60 PIECES - **\$300.00**
- ASSORTMENT OF MANGO, MINT, STRAWBERRY, CHOCOLATE, HAZELNUT SERVED PER PERSON **\$6.50 PER PERSON**

SILVER BUFFET

\$75.00 PP CHEF'S SELECTION OF CANAPÉS - 3 PER PERSON

BUFFET OF 4 MAINS AND 4 SIDES

- AGED ANGUS GRAIN-FED EYE FILLET, SEARED & ROASTED WITH ROSEMARY SEA SLAT EXTRA VIRGIN OLIVE OIL.
- BURNT ORANGE HONEY GLAZED, CURED & SMOKED PREMIUM LEG HAM, COOKED & SLICED ONBOARD WITH RELISHES, SEEDED & DIJON MUSTARD
- BREAST OF FREE RANGE CHICKEN, WITH MOROCCAN SPICES, ROASTED WITH BLISTERED CHERRY TOMATOES. LIGHTLY BATTERED FLAT HEAD FISH FILLETS WITH TARTAR SAUCE
- COCKTAIL POTATOES, TWICE COOKED WITH GARLIC HERBS
- SALAD OF ROCKET LEAVES, PARMESAN, PEAR, EXTRA VIRGIN OLIVE OIL & BALSAMIC GLAZE
- CORN CORIANDER SLAW, WITH SWEET CORN, SHALLOTS, BLACK SESAME & AN ASIAN LIME CORIANDER DRESSING
- VERMICELLI NOODLES W FRESH VEGETABLES & HERBS IN A SESAME OIL DRESSING

OPTION:

SWAP OUT ANY OF THE SALAD OPTIONS FROM OUR SALAD LIST. SWAP OUT ONE OF THE MAINS FOR EITHER OF:

- HOMEMADE BEEF LASAGNE
- VEGETABLE LASAGNE
- PASTA ALLA SORRENTINA, FRESH TOMATO SAUCE & MOZZARELLA

BAKERS BASKET

DESSERT (MIX OF 3)

- ASSORTED FRENCH-STYLE MACARONS - (GF) TRADITIONAL MIXED
- HAZELNUT CRUNCHY
- MANGO CHEESECAKE



COAST FOOD MENU

- TIRAMISU PISTACHIO SAFFRON
- CHOCOLATE & REDCURRANT BROWNIE (VEGAN)
- CHOCOLATE SALTED CARAMEL TARTLET
- PAVLOVA
- RASPBERRY PISTACHIO WHITE CHOCOLATE
- STRAWBERRY BAVAROISE
- FRUIT PLATTER OF SEASONAL FRUITS AND BERRIES
- NESPRESSO COFFEE AND TEA VARIETIES

(PLEASE SEE OUR FULL SALAD LIST)

- MIXED BABY LEAVES, CHERRY TOMATOES, SPANISH ONIONS, CUCUMBERS & AVOCADO.
 - ROCKET WITH SHAVED PARMESAN CHEESE, PEAR, EXTRA VIRGIN OLIVE OIL, BALSAMIC GLAZE
 - TABOULEH, CONTINENTAL PARSLEY WITH FRESH CRISP VEGETABLES & BURGHAL LEMON CITRUS DRESSING
 - JAPANESE SLAW W MIX OF CABBAGE, JULIENNE CARROT, SEAWEED, SESAME, MISO MAYO DRESSING
 - INDIAN LENTIL & SAFFRON RICE, LENTILS, SPICE ROASTED CAULIFLOWER, SULTANAS, PARSLEY WITH PICKLE DRESSING
 - CORN AND CORIANDER SLAW, SWEET CORN, SHALLOT, BLACK SESAME & ASIAN LIME CORIANDER DRESSING
 - THAI PUMPKIN QUINOA, ROAST PUMPKIN, QUINOA, COCONUT, SEEDS & FRESH HERBS IN A MINT DRESSING
 - VERMICELLI NOODLES W FRESH VEGETABLES & HERBS IN A SESAME OIL DRESSING
 - SOBA NOODLE SALAD WITH EDAMAME & PICKLED VEG, TOSSED WITH ZESTY ORANGE GINGER MISO
 - BLACKRICE, BEETROOT W WALNUT AND FETA, BLACK RICE, PICKLES BEETROOT WALNUTS & FETA W BALSAMIC
 - POTATO SALAD STEAMED DICED POTATOES W FRESH HERBS & SPICES IN CREAMY FULL EGG MAYONNAISE
 - CLASSIC CAESAR SALAD WITH COS LETTUCE, RED ONION, PARMESAN, CHIVES, CROUTONS, W CREAMY DRESSING
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FOOD MENU

GOLD BUFFET

\$85.00 PP CHEF'S SELECTION OF CANAPÉS - 3 PER PERSON

BUFFET OF 5 MAINS & 4 SIDES

- FRESH COOKED PEELED PRAWNS - SEASONAL VARIETIES SERVED WITH LEMON ACCOMPANIMENTS
- AGED ANGUS GRAIN-FED EYE FILLET, SEARED WITH ROSEMARY, SEA SALT & GARLIC
- BURNT ORANGE HONEY GLAZED, CURED & SMOKED PREMIUM LEG HAM, COOKED & SLICED ONBOARD WITH RELISHES, SEEDED & DIJON MUSTARD
- BREAST OF FREE-RANGE CHICKEN, ROASTED WITH MOROCCAN SPICES & BLISTERED CHERRY TOMATOES.
- BARRAMUNDI OR SALMON FILLETS, ROASTED, ON ITALIAN BEAN STEW AND CRISPY KALE
- CORN CORIANDER SLAW, WITH SWEET CORN, SHALLOTS, BLACK SESAME & AN ASIAN LIME CORIANDER DRESSING
- COCKTAIL POTATOES, TWICE COOKED WITH GARLIC HERBS
- SALAD OF ROCKET LEAVES, PARMESAN, PEAR, EXTRA VIRGIN OLIVE OIL & BALSAMIC GLAZE
- VERMICELLI NOODLES W FRESH VEGETABLES & HERBS IN A SESAME OIL DRESSING

OPTION:

SWAP OUT ANY OF THE SALAD OPTIONS FROM OUR FULL SALAD LIST SWAP OUT ONE OF THE MAINS FOR EITHER OF:

- HOMEMADE BEEF LASAGNE
- VEGETABLE LASAGNE,
- PASTA ALLA SORRENTINA, FRESH TOMATO SAUCE, BASIL & MOZZARELLA
- LIGHTLY BATTERED FLAT HEAD FISH FILLETS WITH TARTAR SAUCE

BAKERS BASKET

DESSERT (MIX OF 3)

- ASSORTED FRENCH STYLE MACARONS - (GF)
 - TRADITIONAL MIXED HAZELNUT CRUNCHY
 - MANGO CHEESECAKE
 - TIRAMISU PISTACHIO SAFFRON
 - CHOCOLATE & REDCURRANT BROWNIE (VEGAN)
 - CHOCOLATE SALTED CARAMEL TARTLET
 - PAVLOVA
 - RASPBERRY PISTACHIO WHITE CHOCOLATE
 - STRAWBERRY BAVAROISE
 - NESPRESSO COFFEE AND TEA VARIETIES
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COAST FOOD MENU

SEAFOOD BUFFET

\$90.00 PP CHEFS SELECTION OF CANAPÉS - 3 PER PERSON

BUFFET OF 5 MAINS AND 4 SIDES (MINIMUM 50 GUESTS)

- FRESH COOKED PRAWNS, SEASONAL VARIETIES, WITH COAST HOUSE DRESSING
- SALT AND PEPPER SQUID WITH LEMON WEDGES
- BEER BATTERED FLATHEAD FILLETS WITH HOMEMADE TARTAR SAUCE.
- BARRAMUNDI OR SALMON FILLETS, ROASTED, WITH GINGER, GARLIC, AND SOY, WITH CRISPY KALE
- AGED ANGUS GRAIN-FED EYE FILLET, SEARED WITH ROSEMARY, SEA SALT & GARLIC
- SINGAPORE NOODLES WITH PRAWNS, CHICKEN, OR BBQ PORK (PLEASE CHOOSE)
- VERMICELLI NOODLES WITH FRESH VEGETABLES & HERBS IN A SESAME OIL DRESSING
- JAPANESE COLESLAW WITH SESAME KEWPIE MAYONNAISE, & YUZU DRESSING WITH FRIED SHALLOTS
- STEAMED JASMINE SEASONED RICE

BAKERS BASKET

DESSERT, (MIX OF 3)

- ASSORTED FRENCH-STYLE MACARONS - (GF) TRADITIONAL MIXED
 - HAZELNUT CRUNCHY
 - MANGO CHEESECAKE
 - TIRAMISU PISTACHIO SAFFRON
 - CHOCOLATE & RED CURRANT BROWNIE (VEGAN)
 - CHOCOLATE SALTED CARAMEL TARTLET
 - PAVLOVA
 - RASPBERRY PISTACHIO WHITE CHOCOLATE
 - STRAWBERRY BAVAROISE
-