



CIRCA

S P I R I T

\$20

per person

Light Bites Menu

Fresh prawns caught from local trawlers served peeled.

Cheese & antipasto board with dried fruit accompaniments & crackers.

Beef carpaccio & rocket crustini with french wholegrain mustard.

Traditional bruschetta on fresh garlic bread & balsamic reduction.

Vegetarian spring rolls with vermicelli noodles served with a sweet chilli sauce.

*Menu has no minimum numbers, no chef onboard. *Menus subject to seasonal changes.

\$41

per person

Silver Canapé Menu

Platters of dips, baguette, local and imported cheeses and antipasto.

Wagyu beef and vegetable pies with tomato jam.

Pork and fennel pastries with seed mustard aioli.

Spicy beef meatballs in tomato sauce with melted cheddar.

Pork and prawn Vietnamese rolls with Hoi sin and peanut.

Rare beef en crouete, pickled cucumber and clay garlic aioli.

Greek chicken skewers, minted labne.

*Menu has no minimum numbers, chef will be onboard for numbers larger than 35 people. *All dietary requirements can be catered for if confirmed prior to cruise. *Menus subject to seasonal changes.



CIRCA

S P I R I T

\$47

per person

Canapé Menu

Trawler fresh Gold Coast tiger prawns peeled and served with mary rose sauce.

Greek chicken skewers, mint labne and chicken crackling.

Korean chicken legs with crying tiger sauce.

Wagyu beef and vegetable pies with tomato jam.

Set polenta, pumpkin, goats cheese. (V)

Steamed duck and water chestnut dumplings, black vinegar.



CIRCA

SPIRIT

Canapé Add Ons:

\$6.50

per person/per item

Walk and Fork

Small bowls of Hot smoked Huon salmon, preserved lemon and dill
salads with salmon skin crackers.

Pork and oyster mushroom ravioli, roast pork broth and crisp pigs ear.

Green pea and smoked chicken risotto, shaved parmesan and crisp skin.

Petite pork Bahn mi.

Pork belly sliders on brioche buns with pickles and mayo.

Duck and lice red curry and rice.

Pork and fennel pastries with seed mustard aioli.

Chewy lamb ribs with cumin and yoghurt.

Platters of local and imported cheeses with dips and paste.

\$13

per person/per item

Dessert Menu

Vanilla bean creme brulle shots with nut praline.

Summer berry pudding, white chocolate flakes and popped rice.

Passionfruit and macadamia Eaton mess.

Pavlova with cream and fruits.

Citron tart with double cream.

Sticky fig and caramel.



Canapé Add Ons Continued:

Food Stations

Vintage Artisan Cheese Station : \$28.50PP

Served on wood boards with whole wheels of cheese, pastes, baguettes, lavoch, muscatels hanging from a miniature hills hoist.

Chinese BBQ: \$29PP

Traditional hanging ducks, pork and sausage served in front of the guests on wood blocks with vintage cleavers on steamed rice with accompaniments of fermented chilli oil, black vinegar, soy, crisp pork skin and ginger shallots.

Steamed: \$18PP

Asian steamers filled with:

Duck and vegetable dumplings.

Pork and chestnut dumplings.

Vegetable dumplings.

Steamed pork buns.

Served in bamboo boats with black vinegar and soy.

Oyster Shucking: \$21.50PP

Our chef shucking 2 varieties of live oysters on front of your guests with 3 accompaniments.

(add oyster shooters \$8.50pp)

Sushi and Sashimi \$23.50PP

Sushi and sashimi made fresh in front of your guests with a selection of, yellow tail king fish, tuna, salmon, pickled daikon, wasabi, Japanese mayo, toasted sesame, wakame salad, teriyaki chicken and more.