



MV Aquabay Menus

CANAPES OPTIONS - Aquabay Individual Canapé Choices - (Min 6 Choices)

Cold Selection Min \$54.00 Per Person (6 choices)

- Mini flans of baby eggplant, caramelized onion and Yarra Valley goats cheese
 - A selection of rice paper rolls with sesame dipping sauce.
 - Mini bruschetta with basil and oregano on ciabatta bread
 - Huon smoked salmon and lemon mouse cones.
- Petite Southern Highlands beef burger with gruyere and tomato chutney.
 - Chicken and young coconut salad.

Hot Selection Min \$54.00 Per Person (6 choices)

- Roast pumpkin and baby spinach, parmesan and parsley arancini.
 - Mini Angus Beef Stroganoff pies with Duchess Potato.
- Chilli fish cake with crisp lettuce and lime mayo in petite soft bun.
 - Chicken san chow bow
 - Lamb burgundy pie floater
- Indonesian chicken Satay skewers with spicy peanut and coconut sauce.

Cold Selection Min \$72.00 Per Person (6 choices)

- Tiger Prawns with herb and lemon aioli.
- Poached Ocean Trout with a Nicoise Salad in a lettuce leaf cup.
 - Peking duck pancake with shallots and chilli jam.
- Sydney Rock Oysters with champagne vinaigrette and pearls of the sea.
 - Prawn cocktail with Marie rose sauce.
- Marinated octopus with olive, tomato and Pernod salsa.
 - Smoked Salmon terrine on toasted brioche.
- Assorted sushi with pickle ginger, wasabi and soy.

Hot Selection Min \$72.00 Per Person (6 choices)

- Prawn and chorizo skewers
- Petite wagyu fillet steak sandwiches filled with roquette, beetroot and caramelized onion
 - Scallops seared with lemon grass, lime and ginger dressing.
- Rosemary and red wine seared Lamb cutlets with mint and yoghurt
- Blackend Yellow fin Tuna with Cajun spice, mango and paw paw salsa

Noodle Box \$18.00 Per Person per box

- Thai red curry chicken, baby bok choy and bean sprouts with jasmine rice.
- Spinach and ricotta ravioli with baby eggplant and olives tossed in Napolitana sauce.
 - Beef stuffed tortellini with a creamy bacan and mushroom sauce
- Penne pasta with roast capsicum and mushroom, semi dry tomatoes tossed in a light tomato pesto dressing.
 - Vegetable Ratatouille



Platter Options

Chefs House Made Dip Selection \$14.00 Per Person

Selection of house made dips, variety of flat breads and sticks and seasonal vegetables.

Antipasto Platter \$18.00 Per Person

Selection of cold cured meats, marinated vegetables and a selection of lightly marinated olives served with crisp bread and lavosh.

Cured Meat Platter \$18.00 Per Person

A selection of cured meats and chefs selection of deli choices.

Seafood Platter \$75.00 Per Person

Selection of seafood fresh from the Sydney Fish Markets, including king prawns, Sydney Rock oysters, smoked salmon, Barramundi, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces also.

(seafood selection may change dependant on season).

Oyster Bar \$22 Per Person

A selection of freshly shucked Sydney Rock and Pacific Oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa.

Ocean King Prawns \$22.00 Per Person

King prawns served with fresh lemon and aioli with condiments.

Selection Of Fine Australian Cheeses And Seasonal Fruits \$14.00 Per Person

Served with dried fruit, deli style crackers and walnut bread.

Dessert Tasting Plate \$15.00 Per Person

Selection of:

- Chocolate Mouse Cup with Chantilly cream.
- Vanilla bean cream Broulee
 - Tiramisu.
 - Petite cake

Beverages

As Aquabay has a liquor licence, BYO is not generally permitted.

Bar A - Premium Package

\$15 pp per hour

White Wine: Oyster Bay Sauvignon Blanc & Chardonnay Red Wine: Oyster Bay Merlot & Shiraz
Sparkling: Oyster Bay; Beer: Pure Blonde, Arvo, Crown Lager, Extra Dry, Corona Soft drinks,
juices, water, tea and coffee.

Bar B - Consumption Bar

Full bar charged on a consumption basis. Bar staff charges apply at 1 staff per 15 guests at \$260 per staff for a maximum of 4 hour period. Each additional hour, \$35 per hour per wait staff