



## **Rhemtide Catering Menus 2024**

### **Canape Menus**

#### ***Minimum of 20pax***

##### **CHEFS MENU N°1**

###### **\$70 per person**

6 classic, 1 substantial, 1 dessert

###### **CLASSIC CANAPES**

Pea, mint, feta crostini – V, (VE no feta)

Falafel, hummus, dukkha – VE

Portobello Truffle Mushroom parmesan Tarts – V, (VE no parmesan)

Ceviche, coconut, lime, coriander, chili – DF, GF

Karaage chicken, Japanese aioli, sesame seeds – GF

Lamb Kofta, yoghurt mint, dukkha salt – N

###### **1 x SUBSTANTIAL CANAPE**

Wagyu mini beef burger, cheese, house pickles, milk buns

###### **1 x DESSERT CANAPE**

Salted chocolate pistachio brownie – N

##### **CHEFS MENU N°2**

###### **\$80 per person**

7 canapes, 1 substantial, 1 dessert

Pea, mint, feta crostini – V, (VE no feta)

Portobello Truffle Mushroom parmesan Tarts – V, (VE no parmesan)

Corn fritters, spicy tomato relish, avo smash – V

Karaage chicken, Japanese aioli, sesame seeds – GF

Carb, fennel, limoncello, radish – DF

Coconut Snapper ceviche, coriander, lime, chili – DF, GF

Lamb Kofta, yoghurt mint, dukkha salt – N

###### **CHOOSE 1 X SUBSTANTIAL CANAPE**

BBQ Chicken, smoked tomato tarragon vinaigrette, rocket – GF

Braised Lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley

###### **1 x DESSERT CANAPE**

Salted chocolate pistachio brownie – N

##### **CHEFS MENU N°3**

###### **\$90 per person**

8 canapes, 1 substantial, 1 dessert

Pea, mint, feta crostini – V, (VE no feta)



Portobello Truffle Mushroom parmesan Tarts – V, (VE no parmesan)  
Karaage chicken, Japanese aioli, sesame seeds – GF  
BBQ duck pancake rolls, shallot, hoisin  
Carb, fennel, limoncello, radish – DF  
Coconut Snapper ceviche, coriander, lime, chili – DF, GF  
Lamb Kofta, yoghurt mint, dukkha salt – N  
Scallop shells, cauliflower, butter crumb

**CHOOSE 1 x SUBSTANTIAL CANAPE**

Miso salmon, pickled ginger, sesame, cucumber – GF  
BBQ chicken, smoked tomato tarragon vinaigrette – GF  
Braised lamb shoulder, quinoa, chickpea, pomegranate & parsley – GF

**1 x DESSERT CANAPE**

Salted chocolate pistachio brownie – N

*GF – GLUTEN FREE | V – VEGETARIAN | VE – VEGAN | N – NUTS | D – DAIRY FREE*

**Grazing Platters**

***Grazing platters can be ordered for a minimum of 10-15 guests when ordered in accompaniment of another menu.***

Mezze platter: spiced olives, smoky eggplant, hummus, tapenades, marinated feta, Fattoush salad, pita chips – V – \$225

Cured meats: salami, prosciutto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough – \$265

Fromage plate: Australian cheese selection, tropical fruits, bread basket, quince paste, Lavosh – \$265

Dessert platter: chocolate pistachio brownie, berry polenta cake, fig friands, sweet slices – GF options available – \$180

Fruit platter: selection of fresh seasonal fruit – VE – \$160

Oysters: wakame seaweed, pickled ginger, ponzu sauce, lemon – \$280

QLD tiger prawns: tail on, harissa aioli, lemon – GF – \$300

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**BYO Catering**

**BYO Catering Fee**

\$500 Peak (Nov to February)

\$250 Off Peak (March to October)

**BYO Conditions:**

- BYO Catering fee of \$500 (peak) and \$250 (off peak) applies, which includes reheating facilities only.



- All BYO catering must be confirmed in writing 7 days prior and will only be accepted when signed off by your charter manager. If we deem that there is not enough food, we have the right to refuse the charter.
- All BYO catering must be delivered to the boat a minimum of 2 hours prior to the charter.
- Chefs coming onboard from an external catering company will need to have public liability insurance.