



## **Captain's Tasting Menu**

### **Artisan Cheese Platter**

distinctive local & imported cheeses, assorted nuts, dried fruits & chutney

### **Mediterranean Antipasto Platter**

marinated & grilled seasonal vegetables, assorted cured, sliced meats, olives & dry cheeses served with toast points

### **Fresh Soft Duck Spring Rolls**

5 spice roast duck, scallions & cucumbers served with hoisin-chili dipping sauce

### **Fresh Grilled Jumbo Prawns**

citrus marinade prawns served with avocado salsa

### **Classic Devilled Eggs**

bacon & pesto

### **Korean Style Flank Steak Skewers**

marinated in ginger, sesame & teriyaki, grilled over an open flame

### **Croustades**

smoked salmon with fresh herbed cream cheese

### **Zucchini Cakes**

parmesan, fresh herbs & panko served with creamy goat cheese

### **Risotto Cakes**

sautéed onions, mushrooms, parmesan, herbs, panko served with romesco sauce

**25 person minimum | \$56 per person | \$225 chef fee**