



CANAPE MENU

By Bell's & Whistles Food Co.

Crostini Trio Board \$75 per board 20 people

Caramelised Onion and Brie

Roma Tomato and Basil Bruschetta

Smoked Trout and Capers on Chive Cream

Patisserie \$3 per canape

Mediterranean Roasted Vegetable and Pine Nut Tartlets

Moroccan Pulled Lamb + Sweet Potato topped Tartlets Smoked

Salmon & Dill Filo cups with Chive Cream

Spinach with Fetta and Zesty Lemon Pepper Pastry Pillows

Rare Beef Yorkshire bites with Horseradish Cream

Off the Grill \$4.50 per item

Grilled Teriyaki Fish Tortillas with Slaw and Kewpie

Prawn + Chorizo Skewers

Hickory Fillet Steak, Chorizo and Capsicum Skewers

Lemongrass Chicken and Beef Skewers with Peanut Satay

Thai Fish Cakes with Nam Jim Dipping Sauce

Sliders \$3.50 per slider

Slow Cooked Pulled Pork and Slaw
Slow Cooked Mexican Beef and Slaw
Crumbed Lemon Pepper Fish and Slaw

Filler Boxes \$5.50 per box

Served in single serve Asian Noodle Box with Chopsticks

Option 1: Phad Thai Noodles with Tofu Crushed Nuts and Lime

Option 2: Nasi Goreng Rice with Crispy Fried Shallots **V**

Club Sandwich Fingers: \$1.50 per Finger

Option 1: Roast Chicken with Pistachio and Sundried Tomato

Smoked Leg Ham and Avocado

Option 2: Devilled Egg and Fennel Spread

Continental Cucumber and Gouda

CRAYFISH

Crayfish Ceviche: \$5 per canape (order in units of 20)

Fresh Crayfish Cured in Lime Citrus Juice and Coconut with Chilli
and Coriander served on Asian Spoon

Fresh Whole WA Rock Lobster: \$85 per Lobster

Served Grilled with Garlic Butter
with Vietnamese Green Mango Salad & Fresh Bread & Butter

Dessert Canapes \$3 per canape

Goey Chocolate Hazelnut Brownies

Almond Orange Cake with Candied Orange **GF, V**

Carrot & Walnut Cake Maple Cream Cheese Whip

Raspberry White Chocolate Cheesecake **GF**

Vegan and Gluten Free Canapes \$3 per canape

Mini Pikelets with Lemon Avocado and Prawns **GF**

Mini Chimichurri Stuffed Mushrooms with Parmesan **GF, V**

Satay Lentil Balls with Black Sesame and Chutney **GF, V**

Moroccan Pumpkin and Chickpea balls with Zucchini Relish **GF, V**

CHEESE BOARDS

Cheeses subject to availability

Standard: \$75 per board for 20 people

Persian Fetta, Double Brie, Red Leicester, Pickled Onion,
Club Cheddar, Seedless Grapes, Dried Fruit + Nuts
and Selection of Crackers

Premium: \$120 per board for 20 people

Persian Fetta, Double Brie, Red Leicester, Double Cream
Blue Vein, Gruyere, Dutch Cumin Gouda, Pickled Onion,
Club Cheddar, Seedless Grapes, Dried Fruit + Nuts,
Dried Sausage, Olives, Stuffed Peppers
and Selection of Crackers

**Other catering options are available on request. Call us on 9581
1242 or email reservations@mandurahcruises.com.au**

Beverage Packages

By Mandurah Cruises

Standard Beverage Package

2 hours - \$28.00 per person

3 hours - \$39.00 per person

4 hours - \$50.00 per person

Premium Beers

Corona

Great Northern

James Squire 150 Lashes

Emu Export

White Wines & Sparkling

Madfish (MF) Moscato

MF Sauvignon Blanc Semillion

MF Shiraz

MF Cabernet Sauvignon Merlot

Soft Drink/ Water

Coke, Coke Zero, Lemonade, Solo, Juice Boxes, Lemon Lime & Bitters and Water.

Premium Beverage Package

2 hours - \$38.00 per person

3 hours - \$50.00 per person

4 hours - \$65.00 per person

Includes 'Standard Beverage Package' above, PLUS:

Spirits & Cider

Jack Daniels

Vodka UDL – Passionfruit & Lemon, Lime Soda

Gordon's Pink Gin and Soda

Matso's Ginger Beer

Somersby Apple Cider

Please note that this is the general range of beverages available on board. This list is subject to change and availability at time of cruising. Please advise your preferences from the list when booking so we can stock the vessel accordingly.