



Cocktail & Canapé
MENU PACKAGES

ANTARES
2026



Package 1

\$75.00 per person

(min 15 guests)

Includes 6 canapés, 1 substantial dish, and 1 dessert per person.

COLD CANAPÉS

Mushroom walnut baklava, pine nut cream **DF | VG**

Sustainable king prawns, yuzu aioli **DF | GF**

Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage **DF**

WARM CANAPÉS

Twice baked 3 cheese & herb soufflé with capsicum relish **GF | V**

Thai chicken satay with peanut sauce **GF**

Slow cooked lamb shank pies with rosemary & preserved lemon

SUBSTANTIAL

Miniature hickory smoked wagyu beef burger with truffle mayonnaise

DESSERT

Chocolate, salted caramel & hazelnut slice **GF**

DIETARY LEGEND: **VG** vegan | **V** vegetarian | **GF** gluten free | **DF** dairy free

ANTARES

Canapés Add-Ons – \$6.50 per person | Substantials Add-Ons – \$10.50 per person | Desserts Add-Ons – \$7.50 per person



Package 2

\$90.00 per person

(min 15 guests)

Includes 8 canapés, 1 substantial dish, and 1 dessert per person.

COLD CANAPÉS

Alaskan crab, herb, cucumber sandwich, lemon crème fraiche
Buckwheat & chia seed blinis with citrus cured ocean trout, crème fraiche, salmon caviar
Oven dried heirloom tomatoes, Persian feta, pesto bruschetta **GF | V**
Chorizo, roast capsicum, smoked paprika aioli frittata **GF**

WARM CANAPÉS

Homemade vegetable curry puff with chilli & coriander dip **DF | VG**
Caramelised onion & Gorgonzola tartlet, truffle oil **V**
Peking duck pancake, shallots, cucumber, mandarin sauce **DF**
Roasted pumpkin, feta & caramelised onion miniature pizza **V**

SUBSTANTIAL

Pan fried ocean trout, truffle mash, green asparagus, tarragon beurre blanc **GF**

DESSERT

Salted caramel tart

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Package 3

\$120.00 per person

(min 15 guests)

Includes 10 canapés, 2 substantial dishes, and 2 desserts per person.

COLD CANAPÉS

Seared yellow fin tuna, wakame, wasabi aioli, brioche

Wagyu beef tataki, mushroom, crispy sushi rice **DF | GF**

Tiger prawn Vietnamese rice paper roll, hoisin & peanut sauce **DF | GF**

Seared salmon, sesame seeds & wasabi avocado **DF | GF**

Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar

WARM CANAPÉS

Lamb kofta, garlic sauce **DF | GF**

Miniature hickory smoked wagyu beef burger, truffle mayonnaise

Charcoal crumbed king prawns, Sriracha aioli **DF**

Forest mushrooms, leek & Gruyere tartlet **V**

Caponata arancini with caramelised onion mayonnaise **V**

SUBSTANTIAL

Portuguese chicken burger, harissa aioli

Ravioli quattro formaggi – parmesan, fetta, ricotta, pecorino, chives **V**

DESSERT

Pineapple & coconut tartlet, mango curd, coconut tapioca **DF | VG**

Chocolate espresso tart

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Seafood Platters

Available 12pm – 4pm charters only.

SEAFOOD FOR TWO*

\$250.00

Whole lobster, oysters, prawns, crab, scallops,
calamari, octopus, gemfish & chips.

SEAFOOD FOR FOUR*

\$550.00

2x lobsters, oysters, prawns, crab, scallops,
calamari, octopus, gemfish & chips.

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**Seafood subject to availability.*



Grazing Platters & Tables

\$150

(4 guests)

\$200

(4–6 guests)

\$250

(6–8 guests)

\$300

(8–10 guests)

\$950 GRAZING TABLE FEAST

(10–20 guests)



Kids Menu

\$50.00 per person

(ages 12 & under)

Pizza Margherita

Mini sausage rolls & meat pies

Chicken nuggets

Potato Wedges

Vanilla ice cream with topping
(Chocolate or Strawberry)



Alternate Menu

COLD CANAPÉS

- Wagyu beef tataki, mushroom, crispy sushi rice **DF | GF**
- Baby spinach & Parmesan slice, spring vegetables **GF | V**
- Alaskan snow crab roulade, Japanese mayo
- Pork belly Vietnamese rice paper rolls, hoisin & peanut sauce **DF**
- Traditional Vietnamese rice paper rolls, hoisin & peanut sauce **DF | GF | VG**

WARM CANAPÉS

- Squid, salt, pepper & lemon dipping sauce **DF | GF**
- Prawn, garlic & chive pan-fried gyoza, light soy & coriander dipping sauce **DF**
- Crispy Camembert cheese, jalapeño & cranberry gel **V**
- Potato truffle mille-feuille, avocado mousse **GF | VG**
- Crumbed pulled pork bon bons, maple & bourbon gel **DF**
- Tempura zucchini flower, sweet corn purée, black garlic aioli **DF | GF | VG**
- Caponata arancini with caramelised onion mayonnaise **V**

SUBSTANTIAL

- Beer-battered fish goujons, shoestring chips, tartare sauce, fresh lemon
- Mushroom & truffle, Parmesan shavings, truffle oil **GF | V**
- Italian sausage, basil & pecorino
- Red wine braised beef cheeks, gremolata **GF**
- Harissa roasted cauliflower, tahini, almond tarator, jewelled couscous **DF | VG**

DESSERT

- Assorted French macarons **GF**
- Pineapple & coconut tartlet, mango curd, coconut tapioca **DF | VG**
- Honey & cardamom panna cotta, seasonal fruits **GF**
- Lemon & lime meringue tartlet
- Classic tiramisu
- Chocolate ginger éclair

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ANTARES

Culinary Excellence,
Anchored in your Desires.

