



# MOHASUWEI FOOD & BEVERAGE MENU

MOHASUWEI CHARTERS

# FOOD & BEVERAGE PACKAGES

## CANAPE MENU

Gold Package	\$85 pp (Min 20 pax)
Platinum Package	\$105 pp (Min 20 pax)
Elite Package	\$125 pp (Min 20 pax)

## BUFFET MENU

Gold Package	\$120 pp (Min 20 pax)
Platinum Package	\$140 pp (Min 20 pax)
Seafood Package	\$210 pp (Min 20 pax)
Plated 3 Course Menu	\$150 pp (Min 15- Max 20 pax)

\*Custom Menu available for groups  
under 15 pax

## DRINKS

Gold Package	\$26pp/ph
Platinum Package	\$40pp/ph
Spirits	\$15 each including mixer
Premium Spirits	\$25 each including mixer
Seltzers	\$15 each
Cocktails	\$25 each

## FOOD STATIONS

From \$18pp

*\*Premium alcohol available on request*

# CANAPÉ MENU

## GOLD PACKAGE

(min 20 guests)

\$79pp

4 x Cold Canapés  
4 x Warm Canapés  
1 x Substantial Canapé  
1 x Dessert Canapé

## PLATINUM PACKAGE

(min 20 guests)

\$99pp

5 x Cold Canapés  
5 x Warm Canapés  
2 x Substantial Canapés  
2 x Dessert Canapés

## ELITE PACKAGE

(min 20 guests)

\$125pp

5 x Cold Canapés  
5 x Warm Canapés  
2 x Substantial Canapés  
2 x Dessert Canapés  
1 x Glazed ham or  
Charcuterie & cheese station

\*\* Minimum 30 guests for Glazed Ham Station

## COLD

Freshly shucked Sydney rock oysters with apple cider, cucumber vinaigrette (gf)

Heirloom cherry tomatoes, Bruschetta, whipped feta, basil, Croute

Chilled Queensland king prawns with citrus mayo dipping sauce (gf)

Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo

Spicy King Salmon Tartare, sesame Miso aioli

Teriyaki seared Black Angus beef, sesame seed, pickled cucumber, kewpie mayo, fried garlic (gf)

Alaskan King crab, smoked sweet corn, basil, Aleppo chilli, miniture tart

(All cold canapés can be served GF)

## WARM

Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls, smoked paprika aioli (v)

Moroccan spiced butternut pumpkin, hummus, crispy onion, puff pastry tart (gf)

Duck potstickers, shallots, crispy onion, Ponzu dressing

Seared Atlantic scallops, smoked bacon, celeriac, caper thyme mayonnaise, lemon

Greek style lamb seared, truss tomatoes, cucumber, feta on crispy pita

Pumpkin and spiced roasted eggplant quesadilla, chimichurri, avocado

Popcorn free range chicken, nori salt, lemon aioli

Black Angus handmade pie, smoked chilli tomato relish

## CANAPÉ MENU

## SUBSTANTIALS

Fried buttermilk chicken, butter lettuce, tomato jalapeno salsa relish, smoked paprika aioli on a milk bun

Shredded black Angus beef Thai salad, noodles, mint, lemongrass, bean sprouts

Crispy pork belly roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

Seared king Tasmanian salmon poke, Japanese pickles, nori, edamame, coriander

Tikka Masala spiced chicken, organic brown rice, baby coriander

Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard, cucumber yoghurt bowl

Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli

Moroccan spiced vegetables, pearl cous cous, sumac, cucumber yoghurt

## DESSERTS

Lemon and passionfruit curd, fresh strawberry crushed meringue

Sea-salt caramel and brownie crumble tart

Valrhona dark chocolate and coffee mousse with honeycomb crumble

Prosecco rose water marinated strawberries, watermelon, mint meringue

Whipped vanilla bean cheesecake, peach, passionfruit crumble

Triple cream brie, sour cherry, baby basil tart

Food stations can be added to any canapé package with a minimum of 30 guests

# BUFFET MENU

## GOLD PACKAGE

(min 20 guests)

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\$120pp

2 x Canapés on arrival  
2 x Cold platters  
2 x Warm platters  
1 x Dessert canapé  
Complimentary share  
platters included

## PLATINUM PACKAGE

(min 20 guests)

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\$140pp

3 x Canapés on arrival  
3 x Cold platters  
3 x Warm platters  
2 x Dessert canapés  
Complimentary share  
platters included

## COLD

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy

House-smoked Petuna ocean trout with pickled red onion, caper and horseradish cream fraiche (gf)

Salami selection with pickles, olives, and grilled vegetables

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

## WARM

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish

8-hour slow cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous

Roasted (med-rare) pepper crusted Black Angus sirloin with local mushrooms, chimichurri (gf)

Free-range de-boned chicken with sumac, blackened cornm red pepper, rainbow chard, harissa-spiced yoghurt

Crispy skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy, wild mushrooms

# BUFFET MENU

## DESSERT PLATTERS

Valrhona dark chocolate pave, candy peanuts, shortbread crumble, vanilla ice cream

Strawberry cheesecake, coconut crumble, strawberry ice cream

Handmade Pavlova nests, mango passionfruit curd, raspberry sorbet (gf)

Local and imported cheese served with spiced apple chutney, marinated figs and flatbread

## COMPLIMENTARY SHARE PLATTERS

(All share platter options will be included with each package)

Green mirco salad with shaved reddish, red onion and cold pressed dressing

Fresh baked bread rolls with Pepe Saya butter

Steamed baby potatoes with parsley butter, lemon

Food stations can be added to any buffet package with a minimum of 30 guests

# SEAFOOD MENU

Indulge in the ocean's bounty with our  
exquisite seafood selection, prepared to  
perfection by our world-class chefs.

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\$210pp

(Min 20 guests)

## CANAPÉS

Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart

Minature shortcrust tart with hummus and spiced butternut pumpkin (v)

Chilli lime free range chicken, baby greens, cucumber, nam Jim dressing, wonton

## COLD PLATTERS

Yellow fin tuna with spring onion, king brown mushroom, aged soy

QLD spanner crab Heirloom tomato medley, avocado, radish, cucumber, light chilli

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli (Lobster available upon request)

## WARM PLATTERS

Roasted (med-rare) pepper crusted Black Angus sirloin with local mushroom and chimichurri (gf)

Large king prawns with butternut pumpkin, Perisian fetta, harissa (gf)

Crispy skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy, wild mushrooms

## SEAFOOD MENU

## DESSERT

Handmade Pavolva nests, mango passionfruit curd, raspberry sorbet (gf)

Local and imported cheese served with spiced apple chutney, marinated figs and flatbread

## SIDES

Steamed new potatoes

Wild rocket shaved pear, pecorino, aged balsamic dressing

Spiced cauliflower, chickpea, raita salad

Handmade bread rolls, cultured butter



# FOOD STATIONS

## Dumpling Bar

\$23.00

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

## Live Oyster Shucking

\$30 + additional \$300 chef fee

Shucked to order Sydney rock, Pacific and flats by chef onboard

## Caviar Station

Price on enquiry

Selection of caviars, complete with hostess to guide through selections

## Charcuterie & Cheese

\$23.00

Selection of cured and smoked meats, cheeses, pickles and house made chutneys

## Sashimi Station

\$28.00

Kingfish, tuna, fresh seasonal seafood served raw, carved to order

## Oyster Tasting Station

\$30.00

Showcasing freshly shucked regional oysters from around Australia- Sydney rock, Pacific's and flats

## Glazed Ham Station

\$25.00

Served warm and carved to order served with mustards, pickles and soft rolls

## Just Cheese

\$18.00

Wide selection of both local and imported cheeses with various breads and accompaniments

Food stations can be added to any canapé or buffet event with a minimum of 30 guests.

\*Priced Per Person

## E N T R E E

Pan seared prawns, celeriac remoulade, red vein sorrel, lemon dressing  
Zucchini quinoa fritters, pea mint cream, Hunter Valley goats cheese, watercress  
De-boned quail, prosciutto, fetta, chestnut mushroom, broad beans, broth  
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs  
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe  
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini  
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli  
Confit WA octopus, baby octopus, red pepper, olive, chili aioli

## M A I N S

Baby snapper, mussels, confit fennel, zucchini flower, bisque  
Peppered venison loin, quince, puff pastry, radicchio, chestnut  
De-boned cornfed chicken, sweet corn custard, baby leeks, pearl barley  
Hapuku, squid, chorizo, nettle butter, lemon  
Grass fed beef tenderloin, ox tail cigar, King brown mushroom, jus  
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus  
Twice- cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

## PLATED MENU

## D E S S E R T S

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream  
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream  
Coconut pannacotta, mango, crumble, coconut sorbet  
Vanilla cheese cake, mixed berries, orange cardamom ice cream  
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

*Plated 3 course Menu minimum 15 pax - Max 20pax \$150pp*

*One choice per course for all guests*

*\*Custom menu available for groups under 15 Pax*

# BEVERAGE PACKAGES

## GOLD PACKAGE

\$26pp/ph

\*Per Person /Per hour

Prosecco, Bianca Vigna | Veneto Italy  
 Sauvignon Blanc, Craggy Range | Marlborough New Zealand  
 Pinot Gris, Neudorf TiriTiri | Nelson New Zealand  
 Rosé, Rameau d'Or Golden Bough | Provence France  
 Corona  
 Peroni

## PLATINUM PACKAGE

\$40pp/ph

\*Per person/ Per hour

Champagne, Laurent Perrier La Cuvée | Champagne France  
 Riesling, Henschke Julius | Eden Valley Australia  
 Chardonnay, Kumeu River Estate | Auckland New Zealand  
 Rosé, Whispering Angel | Provence France  
 Corona  
 Peroni

*Red wine available on request or for formal dining only*

*All water, tea and coffee included*

*Minimum package spend \$1,000*

CONSUMPTION LIST

CHAMPAGNE

Dom Perignon   Haut Villers France	\$625
Ruinart, Blanc de Blancs   Reims France	\$300
Bollinger   Aÿ France	\$170
Moet & Chandon Brut NV   Champange France	\$135

WHITE

Chardonnay, Cullen Kevin John   Margaret River Australia	\$280
Chardonnay, Moss Wood   Margaret River Australia	\$160
Chardonnay, Charteris Pokolbin Selection  Hunter Valley Australia	\$120
Chablis, Joseph Drouhin   Drouhin France 2014	\$93
Pinot Grigio, Le Monde   Friuli Italy	\$56
Sauvignon Blanc, Astrolabe Awatere Valley   Marlborough NZ	\$56

RED

Pinot Noir, Felton Road Calvert Central   Otago NZ	\$56
Pinot Noir, Craggy Range Te-Muna Road   Martinborough NZ	\$110
Shiraz, Yarra Yerring Underhill   Yarra Valley Australia	\$221
Shiraz, Millas’s Vineyard Estate   Hunter Valley Australia	\$119
Cabernet, Moss Wood   Margaret River Australia	\$238
Cabernet, Leeuwin Estate Art Series   Margaret River Australia	\$162

CONSUMPTION LIST

BEER

Corona	\$9
Peroni	\$9

SPIRITS

House Spirits incl. mixer	\$15
Premium Spirits incl. mixer	\$25

SELTZERS/PRE-MIX	\$15
Types available on request	

NON-ALCOHOLIC

Soft Drink	\$3
Tea	\$3
Coffee	\$5
San Pellegrino 1-litre	\$6
Bottled Water	\$3

COCKTAILS	\$25
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Margarita
Espresso Martini
Negroni
Aperol Spritz

\*\*All still water included