



GOLD COAST CRUISES BRONZE COCKTAIL FINGER FOOD MENU

Prepared in our Professional Kitchen Galley, our Cocktail Finger Food is presented on platters and served to Guests by our Wait Staff. We are happy to accommodate any Special Dietary requests. Please advise before the day.

Select 6 Items for 1 ½ Hours Service | Equivalent to a 2 Course Meal

Sushi Platters includes a selection of Vegetarian, Chicken w/Avocado & Beef Teriyaki w/Wasabi & Soy

Tempura Whiting Fillets w/Aioli

Salt & Pepper Squid w/Aioli

Garlic Prawn Twisters w/Sweet Chilli Sauce

Assorted Mini Quiches includes Lorraine, Spinach & Roast Vegetable

Chicken & Leek Petit Pies

Beef & Red Wine Petit Pies

Pork & Fennel Sausage Rolls

Tandoori Chicken Skewers (GF)

Satay Beef Skewers

Cocktail Vegetable Spring Rolls w/Sweet Chilli Sauce (V)

Curried Vegetable Samosas w/Mango Chutney (V)

Roast Vegetable Frittata (V)

Moroccan Fried Cauliflower w/Turmeric Dip (V)

Vegetable Gyoza w/Soy Dipping Sauce (Vegan)

Mediterranean Style Falafel Balls w/Tzatziki or Hummus (Vegan & GF)

Almond & Potato Croquettes w/Pesto or Hummus (Vegan & GF)

Assorted Dips w/Vegetable Sticks & Corn Chips (V, Vegan & GF)



GOLD COAST CRUISES SILVER COCKTAIL FINGER FOOD MENU

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Select 8 Items for 1 ½ Hours Service | Equivalent to a 2 Course Meal

Select 10 Items for 2 Hours Service | Equivalent to a 3 Course Meal

COLD

Lebanese Bread Wrap with Satay Chicken and Rocket

Californian Sushi Bites with Wasabi and Soy

Avocado, Red Capsicum, Tomato and Lime Salsa, Jalapeno's and Corn Tostada (V)

Semi Dried Tomato, Crumbled Feta, Olive Puree and Black Rye Bread (V)

Baby Bocconcini Cheese, Cherry Tomato, Basil Skewers with Balsamic Glaze (V)

Chive Pancake with Corn and Coriander Salsa Topping (V)

Seared Marinated Rare Roast Beef on Baguette rounds with Tunisian Relish

Tandoori Lamb, Tomato-Cucumber Salsa on Crostini

Mini Bruschetta, Goats Cheese, Tomato, Basil and Olive Tapenade (V)

Slow Roast Tomato, Baby Mozzarella and Basil Pesto Bruschetta (V)

Miniature Vegetable Frittata and Garlic Aioli

Veal Tortellini and Sun-Dried Tomato Skewer with Rocket

Petite Scones with Anti-Pasto Toppings

Mini Finger Sandwiches – Various Fillings

Thai Beef Salad with Tomato Cucumber Salsa and Rocket

Rice Paper Roll with Vegetable Ratatouille and Roast Garlic Yoghurt (V)

HOT

Thai Chicken Satay Skewers with Pumpkin and Peanut Sauce

Potato, Garlic and Fresh Rosemary Pizzettes (V)

Mini Vegetarian Spring Rolls with Sweet Chilli Jam (V)



GOLD COAST CRUISES SILVER COCKTAIL FINGER FOOD MENU

HOT

Cocktail Curried Vegetable Samosas with Mango Chutney (V)

Spinach and Ricotta Puff Pastry Rolls (V)

Thai-style Fishcakes with Cucumber Dipping Sauce

Indian Spiced Sweet Potato and Lentil Spoons with Curried Chutney (V, GF)

Tempura Whiting Fillets with Lime Aioli

Curried Veal with Cheese Sausage Rolls and Spicy Chutney

Mini Assorted Quiches

Mushroom and Parmesan Risotto Balls with Aioli (V, GF)

Moroccan Style Fruit and Nut Meatballs with Yoghurt Raita (V)

Asian Vegetable Gyoza with a Ponzu Dipping Sauce (V)

Greek Spinach and Feta Filo Parcels (V)

Baby Chilli Burger with Lime Mayo

Little Hot Dog with Fresh Tomato Chutney and Seeded Mustard

Mini Baked Potato filled with Sour Cream, Bacon and Chives

Mini Meat Pies topped with Whipped Potato

Haloumi, Charred Eggplant, Harissa Yoghurt, Preserved Lemon and Toasted Flat Bread (V)

Falafel Balls with Greek Style Mint Yoghurt (V, GF)



GOLD COAST CRUISES GOLD COCKTAIL FINGER FOOD MENU

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Select 8 Items for 1 ½ Hours Service | Equivalent to a 2 Course Meal

Select 10 Items for 2 Hours Service | Equivalent to a 3 Course Meal

COLD

Fresh King Prawn and Mango Salsa Tartlet

Goats Cheese Tart with Moroccan Spiced Caramelised Pumpkin and Pomegranate (V)

Barramundi Ceviche, Avocado Puree, Red Capsicum, Tomato and Lime Salsa

Dressed White Spanner Crab Meat, Compressed Cucumber and Preserved Lemon

Mini Prawn Cocktail on Baby Cos Leaves

Oyster Shooters – Lime and Lemon Margarita

Vietnamese Cold Rolls with Peking Duck and Mandarin

Wonton Cup filled with Smoked Chicken Waldorf Salad

Smoked Salmon Tartare, Guacamole and Chive Sour Cream in Filo Cups

Caramelised Pear, Rocket and Prosciutto Wrap on a Spoon with Blue Cheese Cream (GF)

Pine Nut and Rice Filled Vine Leaves (V)

Peppered Rare Beef on Crostini with Horseradish Cream

Pumpkin & Herb Scones with Smoked Salmon and Creme Fraiche

Peking Duck, Shallot, Cucumber, Hoisin and Chinese Pancake

Mini Club Finger Sandwiches – Gourmet Fillings

Herb-Encrusted Moroccan Lamb with Chargrilled Eggplant on Pappadums topped
with Coriander Greek Yoghurt

Californian Nori Rolls with Wasabi and Soy

Chicken Caesar on Baby Cos Leaves



GOLD COAST CRUISES GOLD COCKTAIL FINGER FOOD MENU

HOT

Dukkha Crusted Salt and Pepper Squid with Wasabi and Lemon Aioli
Thai Chicken Sausage Roll, Turmeric, Lemongrass and Galangal and Chili Sauce
Char Siu Pork and Ginger Puff
Peking Duck Gyoza, Spiced Plum Sauce with Sesame and Coriander
Mini Taco with Chicken, Lettuce, Pico de Gallo Salsa and Sour Cream
Caramelised Fig Tartlet with Goats Cheese and Red Pepper Jam (V)
Dried Fig, Gorgonzola Cheese and Prosciutto Pizzettes (V)
Seared Scallop with Radish and Pickled Vegetable Salad
Prawn and Avocado Mini Quiche
Chargrilled Fresh Asparagus wrapped in Prosciutto
Canapé Cups with Char Sui Lamb and Smoked Baba Ghanoush
Barramundi Goujons with Ginger, Soy and Sesame
Chicken and Lemon Grass Wontons
Coconut and Macadamia Nut Crusted Prawns with Curried Aioli
Barbecued Duck Shanks with Chilli-Plum Dipping Sauce
Fillet Mignons wrapped in Bacon with Béarnaise Sauce
Mussel Fritters with Curried Aioli
Petit Chicken and Leek Pie topped with Whipped Potato
Souvlaki Lamb with Hummus
Scallop and Pancetta Kebab
Forest Mushrooms and Mascarpone Tarts (V)
Tandoori and Lime Chicken Skewers with Minted Yoghurt
Smoked Chorizo and Blue Cheese Tartlet with Caramelised Onion
Canape Cups filled with Butter Chicken and Topped with Cucumber Yoghurt