

STATE  
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SYDNEY

A.Q.A.  
SYDNEY

Four hour canapé options  
on board MV AQA Sydney & MV State of the Art Sydney

**Four hour canapé menu  
option one**

tartare of salmon, brioche crisp with creme fraiche and chives  
caramelised onion and goat cheese chausson with piquant tomato chutney  
grilled half shelled scallop with crisp thai salad  
forest mushroom, parmesan and rosemary flan  
chicken san choy bau in a chinese spoon with enoki mushroom  
crisp skin pork belly with cinnamon apple jam on a chinese spoon  
lamb and rosmary pie with piquant tomato chutney  
sweet lobster spring roll with mirin shallot dipping sauce  
blue eye cod tikka skewer with mint raita

**these items will be served in small bowls with small forks**

king prawn salad avocado and macadamia nuts, lemon pepper dressing  
traditional gnocchi, roasted tomato and basil sauce topped  
with shaved pecorino  
mini lemon ricotta cake with cinnamon berry compote  
chocolate and espresso fudge shots with biscotti  
petite lemon meringue pie

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**Four hour canapé menu  
option two**

tian of crab, avocado and tomato salsa on chinese spoon  
peking duck pancake with spring onion, cucumber and hoisin sauce  
lime marinated tuna logs with wasabi mayonnaise and shizu cress  
warm potato and leek soup with white truffle  
pacific oyster with soy ginger and shallot  
prosciutto crostini with fig and fine herb ricotta  
chicken and roast pumpkin pie with celeriac pickle  
middle eastern lamb and pinenut pizzetta with mango chutney  
tempura prawn skewers with shallot and soy dipping sauce  
roasted tomato arancini filled with mozzarella with garlic aioli

**these items will be served in small bowls with small forks**

pan fried snapper with confit of eggplant, toasted pinenuts and rocket salad  
grilled chorizo sausage with vine ripened tomato orecchiette pasta  
mini chocolate puddings  
passionfruit tart with orange chocolate wafer  
mini lime creme brulee