

STATE
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SYDNEY

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

**Three hour canapé menu
option one**

yellow fin tuna tartare with avocado and tomato salsa on a chinese spoon
forest mushroom, parmesan and rosemary flan
thai prawn and shredded coconut salad wrapped in a betel leaf
caramelised onion and goat cheese chausson with tomato chutney
herb marinated breast of quail with eschalot confit
rare roast beef and yorkshire pudding, horseradish cream and chives
seared scallops with mirin and pickled ginger butter
roasted tomato arancini filled with mozzarella with garlic aioli
tempura prawn skewers with shallot and soy dipping sauce
moroccan lamb skewer with minted yoghurt
passionfruit tart with orange chocolate wafer
piquant chocolate brownie

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**Three hour canapé menu
option two**

balsamic caramelised pear with herbed ricotta garlic crouton
peking duck pancake with spring onion, cucumber and hoisin sauce
pacific oysters with cucumber lime and coriander salsa
asparagus and goat cheese flan
smoked ocean trout, shaved fennel and caper salad with marinated labne
porcini mushroom arancini ball with basil aioli
king prawn bisque with scallop and tomato salsa
lamb and rosemary pie with piquant tomato chutney
crisp asian style salt and pepper calamari with fresh lime mayonnaise
mini steak sandwich with caramelised onion, tomato relish and rocket
chicken yakitori skewer with spring onion and wasabi mayonnaise
tiramisu shot with espresso wafer
mini lemon ricotta cake with cinnamon berry compote