



# MENU

*Boat Cruise*

**dreamscape**<sup>®</sup>  
tours and events

A stand up Grazing Style menu including all of the below.

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## MAIN



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### Cool

- Tomato, basil and Bocconcini skewers with balsamic reduction (GF,V)
- Mini wrap bites with poach chicken and roast vegetables, aged cheddar and salad (V option)
- Pan fried blini pillows with creme fraiche, topped with smoked salmon and creme fraiche, topped beef and cucumber rounds with dill, creme fraiche and capers (V option)
- Mini cheese and spinach triangles wrapped in a filo pastry. (V)

### Warm

- Handmade miniature quiche selection - Lorraine and sundried tomato and feta (V option)
- Handmade petite gourmet pies and vegetarian empanadas selection (V option)
- Handmade mini wood fire gourmet pizzas (margherita and capricciosa varieties) (V option)
- Gourmet beef sausage rolls with handmade relish
- Handmade arancini balls with saffron mozzarella (V)
- Chicken satays with homemade dipping sauce (GF)
- Mini cheese chicken/beef burgers on brioche buns / Mini falafel burgers on brioche buns (V option)

### Substantial

- Calamari with shoe string fries and homemade tartare sauce with a lemon wedge (V / GF Option)
- Mini American hot dogs with tomato sauce and mustard.

### Additional options for GF

- Beef burgundy pies / chicken and leek pies / mushroom and thyme tarts / pizza / vegan chocolate mousse

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## DESSERT



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- Seasonal fruit skewer with mint and honey dressing
- Petite handmade slice selection: Caramel, Orange Macadamia, Hedgehog, Cherry, Raspberry white Chocolate, Coffee and Cookies and Cream
- Mini Lemon Curd Tarts with vanilla almandines and handmade lemon curd (GF)
- Flourless Chocolate Cake with smooth ganache and milk chocolate shards (GF)
- Strawberry cheesecake squares topped with strawberry and fruit jelly

*Our menu has been designed to offer you HANDMADE substantial QUALITY and QUANTITY of food.  
We guarantee you will not leave hungry. We will cater for most dietary requirements.*