



SILVER BUFFET - \$65.00 PP

Chef's selection of canapés - 3 per person

Aged Angus grain fed eye fillet, sealed & slow roasted with tiny capers, cornichon, red onion, flat parsley, extra virgin olive oil

Burnt orange honey glazed, cured & smoked premium leg ham, cooked & sliced onboard with relishes & seeded and dijon mustard

Breast of free range, roasted with blistered cherry tomatoes, chilli eggplant and cajun spiced sauce

Cocktail potatoes, steamed and roasted with onions, herbs and wilted baby spinach leaves

Mediterranean Vegetable Salad of zucchini, tomatoes, eggplant, red peppers artichoke, asparagus balsamic syrup

Salad of Rocket leaves, pears, Parmesan

From our chef's suggested menu's please change any salad from our additional salads menu listed below, our baby salad leaves are always included.

BAKERS BASKET

DESSERT

Assorted French Style Macarons

Traditional mixed Berry or Lemon bite size cheese cakes

Dense Dark Chocolate & Pecan Fudge Brownie

White Chocolate & Macadamia Fudge Brownie

Fruit platter of seasonal fruits & berries.

Please note we can custom any menu to suit your preference

GOLD BUFFET - \$75.00 PP

Chefs selection of canapés - 3 per person

Fresh cooked prawns - seasonal varieties served with lemon & accompaniments.

Aged Angus grain fed eye fillet, sealed & slow roasted with tiny capers, cornichon, red onion, flat parsley extra virgin olive oil.

Burnt orange, honey glazed , cured & smoked premium leg ham, cooked & sliced onboard with relishes & seeded dijon mustard.

Breast of free range chicken, roasted with blistered cherry tomatoes, asparagus and herbs.

Whole Atlantic salmon fillets, deposed & roasted, ginger garlic soy Kombu sauce

Superfood salad of Spinach, kale, blackened broccoli, quinoa, walnuts, baby beets

Mediterranean Vegetable salad of zucchini, tomatoes, eggplant, red peppers, artichoke, asparagus balsamic syrup.

Cocktail potatoes steamed and then roasted with onions, herbs and wilted baby spinach leaves

BAKERS BASKET

DESERT

Assorted French Style Macarons - (GF) Traditional mixed

Berry or Lemon bit size cheesecakes

Dense Dark Chocolate & Pecan Fudge Brownie

White Chocolate & Macadamia Fudge Brownie

Fruit platter of season fruits & berries

Please note we can custom any menu too suit yourPlease preference

PREMIUM SEAFOOD BUFFET - \$110.00 PP

Chefs selection of canapés - 3 per person

Freshly chucked Sydney Rock Oysters, seasonal varieties, lime and lemon wedges

Fresh cooked prawns, seasonal varieties, with Coast house dressing

Calamari salad, shiitake, coriander, garlic, ginger, red capsicum

Beer battered Flathead fillets with homemade tartar sauce.

Thai style King Prawns and seafood salad with Asian vegetables & glass noodles,

Aged Angus grain fed eye fillet, sealed & slow roasted with tiny capers, cornichon, red onion, flat parsley, extra virgin olive oil

Whole Atlantic salmon fillets, deboned & roasted with onions, herbs and wilted baby spinach leaves

Blackened broccoli and red chili salad, crunchy noodles & toasted sesames

Salad of Rocket leaves, pears, Parmesan

Steamed Jasmine Rice

BAKERS BASKET

DESERT

Selection of cheeses - washed rind, cheddar, brie, blue served with crossing, water crackers, dried fruits & nuts

Assorted French Style Macarons -

Traditional Mixed Berry or Lemon bite size cheesecakes

Dense Dark Chocolate & Pecan fudge brownie

Fruit Platter of season fruits & berries