



## **MV OCEANOS MENUS**

### **BUFFET**

#### **Seafood Celebration Buffet \$100**

##### Starters

Fish & Crab Cakes

Herbed Cheese tartlets with Caramelised Onion Jam (v)

##### Buffet

Platters of King Prawns & Sydney Rock Oysters with Chef's Cocktail Sauce & Lemon

##### Wedges

Platter of Smoked Salmon with Spanish Onion & Capers

Peppered Beef Fillet Served with Chef's Special Sauce

Crumbed Chicken Tenderloins

Pasta Gamberi (Prawns in a Pink Sauce)

Oven Roasted Pumpkin Salad (v)

Beetroot & Quinoa Salad (v)

Baby Chat Potatoes with Melted Butter and chopped herbs (v)

Traditional Caesar Salad

Insalata Caprese (v)

Bread Rolls w/ Individual Butter Portions

##### Desserts

Sticky Date Pudding with Butterscotch Sauce

Lemon Meringue Pie

#### **Australian Experience \$90**

##### Starters

Mini Meat Pies

Wattleseed Scones with Beetroot Relish & Goats Cheese (v)

##### Buffet

Seared Kangaroo with Red Currant Glaze (Also available with Chicken or Pork)

Bush Spice Roast Lamb with Mint Sauce

Scotch fillet Crusted in Wattle Seed, Bush Tomato & Mountain Pepper Berry

King Prawns with Lemon Wedges

Roast Pumpkin, Pine Nut & Baby Spinach Salad (v)

Mixed Tomato & Rocket Salad (v)

Mesculan salad (v)

Egg & Potato Salad (v)

Bread Rolls w/ Individual Butter Portions

##### Dessert

Individual Pavlovas

Lamingtons

OPTIONAL EXTRAS: Platters of Sydney Rock Oysters with Lemon Wedges and Chef's Cocktail Sauce (\$10.00 per person)



**Every Day is Christmas \$85**

Starters

Turkey & Cranberry Sausage Rolls  
Smoked Salmon on Blini

Buffet

Platters of King Prawns & Sydney Rock Oysters, with Chef's Special Cocktail Sauce &  
Lemon Wedges

Roast Pork & Gravy with Apple Sauce  
Leg Ham Sliced off the Bone

Oven Roasted Turkey with Cranberry Sauce  
Rosemary, Thyme & Sea Salt Roast Vegetables (v)  
Mesculin Salad (v)

Chef's Selection of Seasonal Greens (v)  
Honey & Mint Glazed Carrots (v)  
Bread Rolls w/ Individual Butter Portion

Dessert

Individual Christmas Pudding with Brandy Infused Custard  
Pavlova Nests Filled with Chantilly Cream & Berry Compote

OPTIONAL EXTRAS: Platters of King Prawns and Sydney Rock Oysters with Lemon  
Wedges and Chef's Cocktail Sauce (\$20.00 per person)

**Mediterranean Delight \$80**

Starters

Spanakopita (Spinach and feta triangles) (v)  
Italian Meatballs with Tomato Sauce

Buffet

Coq Au Vin (Braised chicken in red wine)  
Greek Lamb & Potatoes Braised in Fresh Herbs, White Wine & Garlic  
Italian Style Fried Fish with Garlic Lemon Aioli  
Tortellini Boscaiola (Creamy Bacon & Mushroom Sauce)

Mesculin Salad

Traditional Greek Salad

Oven Roasted Roma Tomatoes on Rocket with Shaved Parmesan  
Patatas Bravas (v) Potatoes in a spicy tomato sauce  
Bread Rolls w/ Individual Butter Portions

Dessert

Profiteroles with Warm Chocolate Ganache  
Tiramisu

OPTIONAL EXTRAS: Platters of King Prawns and Sydney Rock Oysters with Lemon  
Wedges and Chef's Cocktail Sauce (\$20.00 per person)



**Asian Fusion \$75**

Starters

Pork & Prawn Gow Gee

Thai Fish Cakes with Sweet Chilli Dipping Sauce

Buffet

Honey Soy Baked Chicken Wings

Deep Fried Fish with Lemon Sauce

Vietnamese Caramelised Pork

Massaman Beef

Hokkien Noodle Stir Fry (v)

Iceberg Lettuce, Tomato, Cucumber, Coriander & Mint Salad

Crunchy Noodle Salad

Special Fried Rice

Steamed Jasmine Rice

Freshly Baked Bread Rolls with Butter portions

Dessert

Fresh Fruit Platter

OPTIONAL EXTRAS: Platters of King Prawns and Sydney Rock Oysters with Lemon Wedges and Chef's Cocktail Sauce (\$20.00 per person)

**Deluxe Buffet \$70**

Starters

Chicken, Semi-dried Tomato & Ricotta Sausage Rolls

Vegetarian Spring Rolls

Buffet

Chicken Tenderloins with Chef's Special Sauce

Smoked Salmon with Traditional Accompaniments

Roast Pork and Gravy with Apple Sauce

Homemade Lasagne

Mixed Garden Salad

Salade Nicoise (Tuna, Green Bean & Egg Salad)

Selection of Seasonal Roasted Vegetables

Tropical Coleslaw

Freshly Baked Bread Rolls with Butter/margarine portions

Dessert

Mango & Passionfruit Cheesecake

Cremé Caramel

OPTIONAL EXTRAS: Platters of King Prawns and Sydney Rock Oysters with Lemon Wedges and Chef's Cocktail Sauce (\$20.00 per person)



**Middle East \$65**

Starters

Spinach & Feta Pastries (v)

Lamb Kefta served with a minted yoghurt sauce

Buffet

Selection of dips with bread (v)

Falafel served with spicy hummus (v)

Moroccan Lamb Tagine with Apricot & Almond Couscous

Spiced Chicken & Rice

Fatoush Salad (v)

Moroccan Carrot Salad (v)

Watermelon, Fetta & Mint Salad (v)

Tabouli (v)

Freshly Baked Bread Rolls with Butter/margarine portions

Dessert

Baklava

Fresh Fruit Salad

OPTIONAL EXTRAS: Platters of King Prawns and Sydney Rock Oysters with Lemon  
Wedges and Chef's Cocktail Sauce (\$20.00 per person)