

SEADUCED | SEADUCTION | PROMETHEUS



Onboard Dining Menu 2019/2020



Premium Dining for small groups

Small Numbers BBQ Menu | \$78pp – 2 to 8 people

Charcuterie / Antipasto - Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread/ Crackers

Spiced & Peppered Rump Steak - Chimichurri Sauce on the side

Smoked Salmon - Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream

Lemon Chicken - Parsley / Minted Yoghurt

Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion

Quinoa Salad - Roast Pumpkin / Coconut / Seeds / Mint

Crusty French Baguette

Chocolate Brownie's & Cheese Platter

Small Numbers Canapé Menu | \$39.00pp - Minimum 4

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Moroccan Vegan High-Top Cocktail Pie

Cumin Spiced Lamb Kofta - Cucumber Tzatziki (Halal) (GF)

Sugar Cane Prawns - Coconut Dusted / Lime Sauce

Arancini X 2 - Mushroom/Parmesan/Truffle Mayo (V) (GF)

Sushi - Wasabi / Pickled Ginger / Soy

Buffet Menus

(Minimum Order: 10)

Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu please nominate your preferred dining time to either your booking agent, or the crew on the day.

Buffet Menu 1 | \$46.00pp - Minimum 10

Charcuterie/Antipasto - Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread/ Crackers

Traditional Thai beef salad - Glass Noodles / Snow Pea / Capsicum / Choy Sum / Baby Corn
Cucumber / Coriander Mint Lime Dressing

Lemon thyme roast chicken - Charred Lemon / Rosemary / Thyme

Quinoa Salad - Roast Pumpkin / Coconut / Seeds / Mint

Kumera Salad - Baby Spinach / Roasted Pine Nut / Chickpea / Shallot / Balsamic

Crusty French Baguette

Buffet Menu 2 | \$55.00 pp - Minimum 10

Charcuterie/Antipasto - Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip /
Vege Crudités / Olives / Feta / Bread / Crackers

Traditional Thai beef salad - Glass Noodles / Snow Pea / Capsicum / Choy Sum / Baby Corn
Cucumber / Coriander Mint Lime Dressing

Lemon thyme roast chicken - Charred Lemon / Rosemary / Thyme

Caramelised onion pumpkin and pepper Polenta Tart

Smoked Salmon - Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion /
Dill / Horseradish Cream

Kumera Salad - Baby Spinach / Roasted Pine Nut / Chickpea / Shallot / Balsamic

Exotic Rice Salad - Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta / Balsamic

Crusty French Baguette

Buffet Menu 3 (Vegetarian) | \$44.00pp - Minimum 10

Vegetable Tikka Masala- Vegetables / Coriander / Chilli / Cumin / Garlic / Ginger / Tumeric / Cardamom

Vegetable Pasta - Celery / Carrot / Corn / Black Olives / Onion / Shallot / Garlic Dressing

Traditional Italian Roasted Vegetable Frittata - Seasonal Vegetables / Fresh Herbs

Tofu & Black Mushrooms - Julienne Carrots / Chilli Sesame Oil Dressing

Exotic Rice Salad - Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta / Balsamic

Greek Salad - Marinated Feta / Kalamata Olives / Plum Tomato / Cucumber / Red Onion /
Crisp Lettuce / Lemon Oregano Dressing

Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg / Mustard / Mayonnaise / Spring Onion

Crusty French Baguette

Buffet Menu 4 (Asian Theme) | \$69.00 pp – Minimum 15

Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal)

Peking Duck Spring Roll - Hoisin Plum Dipping Sauce

Dumplings - Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan

Marinated Ocean Trout - Ginger Soy / Baked / Crispy Skin / Snow Peas

Tofu & Black Mushrooms - Julienne Carrots / Chili Sesame Oil Dressing

Drunken Chicken Breast - Szechuan Star Anise Master Stock

Braised King Prawns - Broccolini / Garlic / Chili

BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Julienne Carrots

Chinese Greens - Pak Choi or Choy Sum / Oyster Sauce

Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off

Steamed Rice

Custard Tart

Canapé Menus

Light Canapé menu 1 (6 Pieces) | \$34.00pp - Minimum 10

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Moroccan Cocktail Pie (V)

Cumin Spiced Lamb Kofta (GF) - Cucumber Tzatziki (Halal)

Spicy Chicken Empanada

Prawn rice paper parcels (GF)

Arancini –(V) (GF)

Light Canapé Menu 2 (6 Pieces) | \$34pp - Minimum 10

Polenta Onion Tart - Rosemary / Fig

Moroccan Cocktail Pie (Vegan)

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Arancini X 2 - Mushroom/Parmesan/Truffle Mayo (V) (Gf)

Mediterranean Filled Pumpkin Flower - Diced Pumpkin / Coriander / Onion / Cumin

Thai Beef Rice Paper Roll - Snow Pea / Capsicum / Cucumber / Coriander Mint Lime

Canapé Menu 1 (12 Pieces) | \$60pp - Minimum 10

Moroccan Cocktail Pie (Vegan)

Arancini X 2 - Mushroom/Parmesan/Truffle Mayo (V) (GF)

Petite Chicken & Leek Pie - Celery / Spring Onions

Prawn rice paper parcels - Mint / Coriander / Chili Sauce X 2(GF)

Best Market Oysters - Lime Emulsion X 2(GF)

Sugar Cane Prawns - Coconut Dusted / Lime Sauce

Pumpkin Goats Cheese Tartlet - Caramelised Onion / Pine-nut

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Skewered Lamb Kofta X 2 - Cumin Spiced / Cucumber Tzatziki

Canapé Menu 2 (14 Pieces) | \$70.00pp - Minimum 10

Moroccan Cocktail Pie (Vegan)

Arancini - Blue Cheese / Caramelised Onion(V) (GF)

Prawn rice paper parcels - Mint / Coriander / Chili Sauce X 2(GF)

Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal) X 2 (GF)

Best Market Oysters - Lime Emulsion X 2(GF)

Sugar Cane Prawns - Coconut Dusted / Lime Sauce X 2

Assorted Nori - Fish / Prawn / Chicken / Veg / Egg

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill X 2

Steak Green Peppercorn Pie

Platters

Starters / Entrees

Charcuterie / Antipasto Platter | \$120.00 – 8 to 10 People

Bresaola
Prosciutto
Salami
Eggplant ~ Chickpea ~ Tzatziki Dip
Vege Crudités
Olives
Feta
Bread & Crackers

Cheese Platter | \$120.00 – 8 to 10 People

Australian & Imported Cheese
Cheddar / Wash Rind / Blue / Brie / Crackers
Dried Fruits & Nuts

Vegetarian Antipasti & Mezze Platter | \$120.00 – 8 to 10 People

Hummus
Baba Ganoush
Grilled Vegetables
Dolmades
Olives
Bocconcini
Pickled Vegetables
Grissini / Lavosh & Turkish

Oyster's, Prawn, Salmon Platter | \$137.00

Oysters - (12)
King Prawns - (12)
Smoked Salmon (12 Slices)
Baguette

Smoked Salmon Platter | \$120.00 – 8 to 10 People

Crusty Baguette
Grilled Lemon
Capers
Pickled Red Onion
Dill & Horseradish Cream

Light Lunch / Snacks

Sushi Platter – Nori | \$120.00

Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu / Egg / Cucumber / Avocado

Rice Paper Roll Platter | \$100.00

(10 Rolls in Total / Cut in Half)

Prawn – With Lychee / Mint & Coriander

Vietnamese Vegetable – (Gluten Free / Vegan)

Satay Chicken – Carrot / Capsicum / Cucumber / Coriander

Thai Beef – Vermicelli Noodles / Snow Peas / Capsicum / Cucumber

Varied sauces

Point Sandwich Platter| \$100.00

(10 Sandwiches in Total)

Chicken – Chopped Breast / Italian Parsley / Mayonnaise

Fillet Beef – Smoked / Cheese / Mustard / Pickles / Lettuce

Salad – Avocado / Tomato / Cucumber / Lettuce / Vegan

Ham – Cheddar / Roma Tomato / House Mayo / baby Spinach

Egg – Copped Egg / Mayo / Chives / Lettuce / Diverse Bread

Wraps Platter| \$62.00

(12 Pieces in Total)

Falafel – Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt / Chili

Smoked Salmon – Crème Cheese / Pickled Onion / Capers / Spinach

Chicken Caesar Schnitzel – Cos Lettuce, Parmesan, Bacon, Dressing

Double Smoked Ham – Cheddar / Roma Tomato / Mayo / Baby Spinach

Baked Bites Platter | \$120.00

(27 pieces in total - 3 of each)

Cauliflower Sausage Roll

Petite Chicken & Leek Pie

Vegetarian Samosa

Mini Steak Pies

Chicken Empanada

Moroccan Vegan Cocktail Pies

Smoked Salmon Tartlet

Arancini – Mushroom & Parmesan

Desserts

Fresh Fruit Platter | \$69.00

Seasonal Best / Sliced / Skin Off

Sweet Treats Platter | \$69.00

Double Chocolate Brownie Square

Passion-Fruit Polenta Cake

French Macaroons

Cheese & Brownies Platter for One | \$16.00

(Minimum 10 people, must be ordered with a main menu item)