



Menu

Buffet Menu One

*Served as a side or table buffet
\$ 112.00 per person, including GST.*

Canapé

Peking duck pancake with spring onion, cucumber and hoisin sauce
Aloo bonda - indian potato fritters with coriander yoghurt (ve, gf)
Portuguese style tuna, caper and parsley tart

Buffet

Assorted boutique bread rolls with butter. (V)
Chilled pacific oysters with shallot and citrus dressing [2 per person] (gf)
Fresh king prawns dill and lime aioli [3 per person] (gf)
Insalata of finely shaved cabbage, italian parsley, pine nut and raisin with grated pecorino (v, gf)
Crisp broccolini salad with chilli and baby capers (ve, gf)
Cocktail potato salad with lemon, caper and grain mustard vinaigrette (ve, gf)
Grilled swordfish on vine ripened tomato, with fresh rocket and salsa verdi (gf)
Chicken saltimbocca with light marsala and grain mustard jus (gf)
Slow roast lamb shoulder with caramelised shallots and button mushrooms, jus (gf)

Dessert

Seasonal fresh fruit platter (ve, gf)
Petite piquant chocolate brownie (v, gf)

gf – gluten free | v – vegetarian | ve - vegan

All charters will attract a chef charge of \$430 for a 4 hours charter. Each additional hour is \$100

Menu

Buffet Menu Two

Served as a side or table buffet
\$ 136.00 per person, including GST.

Canapé

Yellow fin tuna tartare on edible spoon with lime zest and crème fraiche

Peking duck pancake with spring onion, cucumber and hoisin sauce

Bengal spiced cauliflower fritti with lemon dip (ve, gf)

Buffet

Assorted boutique bread rolls with butter (v)

Ocean cooked king prawns with dill aioli [3 per person] (gf)

Fresh pacific oysters with shallot and finger lime dressing [2 per person] (ve, gf)

Smoked Tasmanian salmon with fine eschallots, chives, lemon and baby capers (gf)

Curly endive and radicchio salad with toasted chia, pumpkin and sesame seeds (v, gf, ve)

Pearl cous cous and roast sweet potato salad with pomegranate dressing, fetta and fresh parsley (v)

Kipfler potato salad with fresh herbs and crisp shallots and light mustard dressing (v, gf, ve)

Bbq salmon fillets with fresh rocket and salsa verdi (gf)

Pan fried spatchcock marinated in sage, lemon zest and chilli (gf)

Whole roasted beef fillet with red wine and rosemary jus (gf)

Dessert

Petite apple tarte tatin with double cream (v)

Individual pavlovas with fresh chantilly cream and berries (v, gf)

gf – gluten free | v – vegetarian | ve - vegan

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Menu

Canapé Menu One

*\$ 47.00 per person, including GST.
Recommended for 2 hour charters only.*

Canapé

- Korean spiced tuna, cucumber spaghetti nori cup (gf)
- Corn and zucchini fritter with avocado, olive, tomato and eschalot salsa (ve, gf)
- Peking duck pancake with spring onion, cucumber and hoisin

- Mini salmon skewer wasabi miso brush, toasted sesame (gf)
- Pork, veal and fennel polpette in roasted tomato sugo (gf)
- Polenta and truffle chips with shaved parmesan and chives (v, gf)

Canapé Menu Two

*\$ 68.00 per person, including GST.
Recommended for 3 - 4 hour charters.*

Canapé

- Fresh pacific oysters with shallot and citrus dressing (ve, gf)
- Ocean cooked king prawns cracked pepper and lemon (gf)
- Steamed prawn and pork dim sim chilli sambal

- Bengal spiced cauliflower fritti with lemon dip (ve, gf)
- Porcini mushroom arancini ball with basil mayo (v, gf)

- Tandoori brushed rock ling pops with coastal honey and sumac yoghurt (gf)
- Crisp lamb and rosemary pie with piquant chutney

Served in a small bowl or noodle box

- Thai chicken curry with steamed fragrant rice and crisp shallots (gf)

Sweet Canapé

- Mini pavlova with fresh cream and summer berries (v, gf)

gf – gluten free | v – vegetarian | ve - vegan

All charters will attract a chef charge of \$430 for a 4 hours charter. Each additional hour is \$100

Menu [continued]

Canapé Menu Three

\$ 79.00 per person, including GST.

Recommended for 4 hour charters.

Canapé

Peking duck pancakes with spring onion, cucumber and hoisin sauce
Lime marinated tuna logs with wasabi mayonnaise and baby cress (gf)
Corn and zucchini fritter with avocado, lime and coriander salsa (ve, gf)

Kingfish ceviche served on an edible spoon

Individual antipasto boats

Aloo bonda indian potato fritters with green chilli yoghurt (ve, gf)

Karaage chicken with kewpie mayonnaise and togarashi

Pulled pork slider with apple and fennel slaw grain mustard mayonnaise

Roasted tomato arancini filled with mozzarella with garlic aioli (v, gf)

Served in a small bowl or noodle box

Slow roast lamb shoulder with caramelised shallots and button mushrooms, jus (gf)

Sweet Canapé

Classic baked chocolate tart (v)

Additional Items

\$ 9.90 per item, per person, including GST.

Served in a small bowl or noodle box.

Beer battered flathead gougons with tartare sauce and chips

Thai green chicken curry with fragrant rice and crisp shallots (gf)

Slow cooked pork ragout with wild mushrooms, garlic mash, gremolata (gf)

Sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal (ve, gf)

Braised beef bourguignon with root vegetables and parisienne mash (gf)

Thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa (gf)

Fillet of rock ling with ginger and shallots in 8 hour master stock and rice noodles

Char sui pork with vegan fried rice and fried eschallots

gf – gluten free | v – vegetarian | ve - vegan

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Menu [continued]

Ham Buffet

\$385.00 per ham, including GST

Whole guinness and honey baked ham with condiments and boutique bread rolls

Antipasto Platter

\$ 155.00, including GST, minimum 10 people (can be ordered in multiples of 10 only).

Rustic italian breads, grissini and flatbreads [including gf options]

Oven baked semi dried tomatoes, marinated green olives,

Grilled eggplant, zucchini and bell peppers, marinated artichokes, persian fetta,

Smoked salmon, hot sopressa salami and san danielle prosciutto

Cheese Platter

\$155.00, including GST, minimum 10 people (can be ordered in multiples of 10 only).

Selection of local cheeses, dried fruits and assorted crackers [including gf options]

Seafood Platter

\$ 545.00, including GST, minimum 10 people (can be ordered in multiples of 10 only)

Ocean cooked king prawns with dill aioli

Fresh pacific oysters with shallot dressing and salmon roe

Blue swimmer crab with fresh lemon wedges

Balmain bugs with tartare sauce

Bbq salmon fillets with rocket and basil pesto

Please note: When ordering platters only, a \$65.00 delivery charge will be applied.

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