



Menu

Buffet Menu One

Served as a sideor tablebuffet
\$ 120.00 per person, including GST.

Canapé

*peking duck pancake with springonion,cucumber and hoisin sauce
corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)
spring pea, thyme and manchegorisottoball with olive mousse (v, gf)*

Buffet

assorted boutiquebreadrollswithbutter (v)

*chilled pacific oysters with shallotandcitrusdressing [2 per person] (gf)
fresh king prawns dill andlimeaioli[3perperson] (gf)*

*chermoula brushed barramundilemongrassbutter sauce (gf)
greek roasted chicken pieces withlemonoragano dressing (gf)
slow roast 12 hour lamb shoulder with caramelisedshallotsand button mushrooms, jus (gf)
sides*

*insalata of finely shaved cabbage, italian parsley,pinenutandraisin with grated pecorino (v, gf)
crisp broccolini salad withchilliandbabycapers (ve, gf)
cocktail potato salad with and grainmustardandherb vinaigrette (ve, gf)*

Dessert

chefs selection of summer desserts (v, ve, gf)

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

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

**Public holidaychef rates apply.*



Menu

Buffet Menu Two

Served as a side or table buffet
\$ 145.00 per person, including GST.

Canapé

fresh tuna tartare on edible spoon with lime and caper
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 shallots, chives, lemon and baby capers (gf)

bbq salmon fillets with fresh rocket and salsa verdi (gf)
pan fried chicken supreme marinated in sage, lemon zest and chilli (gf)
whole roasted beef fillet with red wine and rosemary jus (gf)

sides

rocket, pear and parmesan salad with balsamic glaze and extra virgin olive oil (v, gf, ve)
cauliflower steaks with pomegranate, feta and fresh chimichurri dressing (v)
kipfler potato salad with fresh herbs and crisp shallots and light mustard dressing (v, gf, ve)

Dessert

chefs selection of summer desserts (v, ve, gf)

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

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Canapé Menu One

\$74.00 per person inc GST - Recommended for 3 – 4 hour charters

Canapé

*fresh tuna tartare on edible spoon with lime and caper
corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)
steamed prawn and pork dim sim chilli sambal
torched salmon fillet on pan fried rice cake with wasabi mayonnaise and sweet soy (gf)
thai chicken globe with miso butter and crisp shallots (gf)
polenta and truffle chips with shaved parmesan and chives (v, gf)
crisp lamb and rosemary pie with piquant chutney
served in a small bowl or noodle box
butter chicken curry with steamed basmati rice and crisp shallots (gf)*

Sweet Canapé

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

Canapé Menu Two

\$86.00 per person, including GST - Recommended for 4 hour charters

Canapé

*kingfish ceviche served on an edible spoon
peking duck pancakes with spring onion, cucumber and hoisin sauce
corn and zucchini fritter with avocado, lime and coriander salsa (ve, gf)
tempura prawn skewer with ponzu dip and green shallots
aloo bonda indian potato fritters with green chilli yoghurt (ve, gf)
karaage chicken with kewpie mayonnaise and togarashi
spring pea, thyme and manchego risotto ball with olive mousse (v, gf)
pulled pork slider with shaved fennel and apple slaw*

served in a small bowl or noodle box

*slow roast 12 hour lamb shoulder with creamy mash and sautéed mushrooms jus (gf)
fillet of rock ling with ginger and shallots in master stock and steamed rice*

Sweet Canapé

chefs selection of summer desserts (v)

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

**Public holiday chef rates apply.*



Substantial Items and Sliders

@ 12.00 per item, per person, including GST

Sliders

prawn roll with shredded lettuce and sauce marie in soft brioche

baby beef burger with cheese, tomato, lettuce and chilli mayonnaise

teriyaki chicken and pickled slaw slider with siracha mayo

Substantial Items

served in a small bowl or noodle box

mini poke bowls with salmon or tuna, pickled carrot, crisp raddish and edamame (gf,v-option)

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)

char sui pork with vegan fried rice and fried eschallots

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

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