

Signature BUFFET MENU

\$100 pp

Our Signature Buffet celebrates the best of Australian seasonal NSW produce and reflects the Harbour on which we cruise. Fresh Australian seafood, premium meats and regional cheeses come together in a menu designed to be generous, refined and distinctly Sydney.

SEAFOOD STATION

SYDNEY ROCK OYSTERS Freshly shucked and served on ice with lemon wedges and classic mignonette (Contains: Mollusc)

AUSTRALIAN KING PRAWNS Served chilled with fresh lemon and house-made seafood sauce (Contains: Milk, Egg, Crustacean, Soy, Sulphites)

CARVERY & GRILL

GRILLED FREE-RANGE NSW CHICKEN FILLETS Marinated in lemon, garlic and fresh herbs (Contains: Sulphites)

ROAST AUSTRALIAN BEEF Served with seeded mustard and traditional pan gravy (Contains: Sulphites)

HOT SELECTIONS

SEASONAL ROASTED VEGETABLE QUICHE (V) (Contains: Milk, Egg, Soy, Gluten, Wheat)

ROSEMARY & SEA SALT ROASTED SEASONAL VEGETABLES (VG)

SALADS & SIDES

GARDEN SALAD Seasonal mixed leaves, heirloom cherry tomatoes, shaved cucumber and Spanish onion, finished with a light lemon vinaigrette (VG) (Contains: Sulphites)

CLASSIC CAPRESE Vine-ripened tomatoes, fresh mozzarella, basil and olive oil with aged balsamic (V) (Contains: Milk, Sulphites)

ARTISAN BREAD ROLLS Served with premium Australian Butter (V) (Contains: Milk, Soy, Wheat, Gluten, Barley, Oats, Rye)

TO FINISH

PETIT FOURS, TARTLETS & CAKES A beautifully presented assortment of handcrafted sweet bites in a variety of flavours to suit every palate (Contains: Milk, Egg, Soy, Wheat, Gluten, Barley, Oats, Rye, Walnut, Almond, Pistachio, Pinenuts, Peanuts)

SEASONAL FRUIT PLATTER A vibrant display of premium Australian seasonal fruits (VG)

AUSTRALIAN CHEESE SELECTION A curated selection of regional Australian cheeses, showcasing the diversity of Australia's dairy regions, served with artisan crackers, dried fruits, nuts and quince paste (Contains: Milk, Egg, Soy, Wheat, Gluten, Barley, Oats, Rye, Walnut, Almond, Pistachio, Pinenuts, Peanuts)