



Side buffet / table buffet

menu one

\$100.00 per person inc GST

Cauapé

peking duck pancake with spring onion, cucumber and hoisin sauce
green pea and broad bean crostini with shaved parmesan (v)
melted salmon and caper tart with crème fraiche and chives

Buffet

assorted boutique bread rolls with butter

chilled pacific oysters with cucumber lime and mirin [2 per person]
ocean cooked king prawns with dill aioli [3 per person]

quinoa salad with grilled fennel, olive, parsley and lemon dressing
new potato salad with grain mustard dressing
crisp baby cos salad, shaved parmesan and anchovy dressing

bbqed atlantic salmon fillets with lime, chilli and heirloom tomato salsa
pan fried chicken saltimbocca with watercress and crisp lardons
slow roast lamb shoulder with caramelised shallots and button mushrooms

seasonal fresh fruit platter
devils chocolate mud cake with double cream

Chef charge is included in the menu price for charters that are up to a 4 hours in duration with a food spend of equal to or greater than \$ 1,265.00 Inc GST (public holidays excluded). Valid to 30 June 2017, subject to availability.



Side buffet / table buffet

menu two

\$115.00 per person inc GST

Cauapé

assorted sushi with wasabi and soy
asparagus and persian fetta cheese flan
porcini mushroom risotto balls with pesto mayonnaise

Buffet

assorted boutique bread rolls with butter

ocean cooked king prawns with dill aioli [3 per person]
fresh pacific oysters with shallot dressing and black sesame dressing [2 per person]
sliced smoked salmon, marinated large olives, sautéed mushrooms and fetta cheese

chick pea, rocket and chilli salad, sweet potato crisps and chives
traditional roasted root vegetables with garlic and rosemary
salad of raw beetroot, celeriac and walnut with orange and EVO dressing

seared south coast blue eye cod with crisp thai salad
pan fried spatchcock marinated in sage, lemon zest and chilli
pan seared lamb cutlets on corn, tomato, avocado and chilli salsa

baked lemon cheese cake with cinnamon berry compote
apple galette with fresh fruits and berries

Chef charge is included in the menu price for charters that are up to a 4 hours in duration with a food spend of equal to or greater than \$ 1,265.00 Inc GST (public holidays excluded). Valid to 30 June 2017, subject to availability.