



## *Side buffet / table buffet*

### menu one

\$105.00 per person inc GST

#### *Canapé*

peking duck pancake with spring onion, cucumber and hoisin sauce  
sautéed wild mushroom and fresh herbed ricotta in a crisp cone (v)  
lime marinated tuna logs with wasabi mayonnaise and shizu cress

#### *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]

fresh mesclun, pear, caramelised walnuts and goats cheese salad with balsamic dressing  
roasted root vegetable salad with roasted garlic and rosemary [no beetroot]  
crisp baby cos salad, shaved parmesan and anchovy dressing

grilled salmon fillet on rustic crushed kipfler potatoes and chive and horseradish mash with salsa verde  
pan fried chicken saltimbocca with watercress and crisp lardons  
slow roast lamb shoulder with caramelised shallots and button mushrooms

#### *Dessert*

seasonal fresh fruit platter  
devils chocolate mud cake with double cream

All charters will attract a chef charge of \$275 that are up to a 4 hours in charter duration.

Gladesville Bridge Marina  
380 Victoria Place Drummoyne NSW 2047 - Ph: 1300 111 700  
[www.motoryachtcharterssydney.com.au](http://www.motoryachtcharterssydney.com.au)



## *Side buffet / table buffet*

### **menu two**

\$125.00 per person inc GST

#### *Canapé*

crab salad with cucumber, chilli, tomato salsa in a rice paper wrap  
rare roast beef and yorkshire pudding, horseradish cream and chives  
asparagus and persian fetta cheese flan

#### *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]  
smoked tasmanian salmon with fine eshallots, chives, lemon and baby capers

vine ripened tomato, bocconcini and fresh basil salad with reduced balsamic  
orecchiette pasta salad with artichoke, wilted baby spinach and lemon caper vinaigrette  
kipfler potato salad with crisp watercress and light mustard dressing

seared south coast blue eye cod with crisp thai salad  
pan seared chicken breast with puy lentils, chorizo and capsicum ragout  
slow baked lamb racks with grilled portabella mushroom and rosemary jus

#### *Dessert*

baked lemon cheese cake with cinnamon berry compote  
individual pavlovas with fresh chantilly cream and berries

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