

## *Plated dinner menu*

### *Entree*

set menu \$30.00 per person inc GST

smoked tasmanian salmon with toasted turkish crisp, rocket and chervil vinaigrette  
warm grilled tuna steak, green bean, kalamata olive, kipfler potato, lemon, pepper and balsamic dressing  
citrus poached chicken fillets with miso mayonnaise and wasabi pea crush  
green asparagus, fresh goats curd and fine herb salad with crisp shallots and caramelised walnuts  
ocean king prawns with avocado, roma tomato and caper berry salsa

### *Main course*

set menu \$42.00 per person inc GST

steamed blue eye cod in a miso sake sauce with soba noodles and steamed snake beans  
char grilled salmon, rocket, shaved fennel and herbed polenta salad with citrus and basil dressing  
breast of chicken on potato frittata with artichoke, pine nuts, crisp lardon and saffron vinaigrette  
pan seared pork cutlet with fresh peas and potato fondant  
grain fed fillet of beef on grilled portabello mushroom with asparagus, parmesan mash and light thyme jus  
spiced vegetable tagine with moroccan cous cous and mint and coriander yoghurt

### *Dessert*

set menu \$22.00 per person inc GST

coconut crème brûlée with papaya and pomegranate salad  
apple tarte tatin with double cream and strawberry and mint salad  
brioche bread and butter pudding with rum macerated muscatels  
lime and lemon tart with double cream and fresh berries  
selection of local cheese, dried fruits and assorted crackers  
chef charge is included when menu spend is equal to or more than \$1,265.00, including GST  
all three course meals include, bread rolls, coffee, selection of teas and petits fours

All charters will attract a chef charge of \$300 that are up to a 4 hours in charter duration.