



Menu

Buffet Menu One

*Served as a side or table buffet
\$ 120.00 per person, including GST.*

Canapé

peking duck pancake with spring onion, cucumber and hoisin sauce
corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)
spring pea, thyme and manchego risotto ball with olive mousse (v, gf)

Buffet

assorted boutique bread rolls with butter (v)

chilled pacific oysters with shallot and citrus dressing [2 per person] (gf)
fresh king prawns dill and lime aioli [3 per person] (gf)

chermoula brushed barramundi lemongrass butter sauce (gf)
greek roasted chicken pieces with lemon oragano dressing (gf)
slow roast 12 hour lamb shoulder with caramelised shallots and button mushrooms, jus (gf)
sides

insalata of finely shaved cabbage, italian parsley, pine nut and raisin with grated pecorino (v, gf)
crisp broccolini salad with chilli and baby capers (ve, gf)
cocktail potato salad with and grain mustard and herb 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 \$430 for a 4 hours charter. Each additional hour is \$100

*Public holiday chef 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 eschallots, 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, fetta 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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