



Menu

canapé menu one

\$38.00 per person inc GST
recommended for 2 hour charters only

Canapé

melted salmon and caper tart with crème fraiche and chives
peking duck pancake with spring onion, cucumber and hoisin
vietnamese rice paper rolls with nuoc cham dipping sauce

chicken and leek pie with celeriac puree
handmade indian samosa with mint raita
moroccan lamb skewer with harrisa and coriander yogurt

canapé menu two

\$55.00 per person inc GST

Canapé

fresh pacific oysters with shallot dressing and black sesame dressing (gf)
melted salmon and caper tart with crème fraiche and chives
green pea and broad bean crostini with shaved parmesan (v)

rare roast beef and yorkshire pudding, horseradish cream and chives
forest mushroom, parmesan and rosemary flan (v)
thai fish cakes with kaffir lime and sweet chilli soy (gf)

chimichurri prawn and grilled zucchini pizetta with chilli mayo
chunky beef and mushroom pie with piquant chutney

Sweet Canapé

small fruit brochettes (v,gf)

Menu [continued]

canapé menu three

\$65.00 per person inc GST

Canapé

assorted sushi with wasabi and soy (gf)
peking duck pancake with spring onion, cucumber and hoisin sauce
poached scallop salad with jalapeno spiced salsa fresca (gf)

english spinach and persian fetta flan (v)
lamb and rosemary pie with piquant tomato chutney
porcini mushroom arancini ball with basil aioli (v)

hand made indian vegetable samosa with coriander and mint dip (v)
pulled pork slider with shaved fennel and apple slaw
thai chicken curry with fragrant rice and fresh coconut sambal (gf)



Sweet Canapé

small fruit brochettes (v,gf)
piquant chocolate brownies (v)

additional items to add to menus

\$9.50 per item. person inc GST
served in a small bowl or noodle box

thai prawn salad, vermicelli noodles, coriander noch cham dressing
beer battered flathead gougons with tartare sauce and chips
sri lankan fish curry with fragrant rice and fresh coconut sambal (gf)

thai green chicken curry with fragrant rice and fresh chilli salsa (gf)
slow poached chicken salad celeriac, pink lady potatoes, mustard dressing (gf)
slow cooked pork with wild mushrooms, garlic mash, spring asparagus (gf)
roast duck salad with udon noodle, shitake, crisp asparagus, tatsoi leaves and ponzu
dressing
braised beef bourguignon with root vegetables and parisienne mash (gf)
roast pumpkin and asparagus risotto with piquant chermoula (v,gf)

Menu [continued]

ham buffet, served on a side buffet

\$325.00 inc GST

whole guinness and honey baked ham with condiments and boutique bread rolls

antipasto platter

\$118.00, including GST min 10 people (can be ordered in multiples of 10 only)

mixed basket of sliced breads, grissini and crispbread
grilled eggplant, zucchini and bell peppers, large green olives, sliced continental meats
and smoked salmon

cheese platter

\$118.00, including GST min 10 people (can be ordered in multiples of 10 only)
selection of local cheese, dried fruits and assorted crackers

seafood platter

\$ 465.00, including GST min 10 people (can be ordered in multiples of 10 only)

ocean cooked king prawns with dill aioli
fresh pacific oysters with shallot dressing and salmon roe
blue swimmer crab
balmain bugs
bbq salmon fillets with grilled baby eggplants, toasted pine nuts and basil pesto



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



Side buffet / table buffet

menu one

\$100.00 per person inc GST

Canapé

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

Side buffet / table buffet

menu two

\$115.00 per person inc GST

Canapé

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.