

Catering Menu

AMBER

Amber: effective 9/2/2020

Due to the low passenger numbers our boat carries, I have decided to do a "Build your own Menu"
Some Items are per person and some are per side.

BBQ – Per Person (includes condiments)

Choose **One** of the following

\$25pp Thick Cut Scotch Fillet

\$25pp Tasmanian Atlantic Salmon

\$15pp BBQ Chicken Pieces (Pre Cooked)

Add Sausages at \$5pp

Sides – Choose any of the following

\$50 Awesome Garden Salad

\$20 Bread Rolls and Butter

\$20 Pasta Salad

\$20 Coleslaw

\$60 Basic, Dips, crackers, Brie, and chips

Anti-Pasto and Sandwich Platters –

Please note, the below platters are supplied by a premium caterer, hence the price!

European Gourmet Box

Regular (6 people), Large (12 people)

Regular: \$159, Large: \$215

Cheese: Fromage d'affinois, Manchego, Premium blue cheese, Goats chevette

Cured Meats: Truffled sopressa, San Danielle proscuitto, Bresaola, Wagyu beef, Jamon serrano

Pate: Duck and orange pate

Antipasto: Olives and mixed antipasto

Crackers: Wafer thin rounds (gluten free available)

Gourmet Baguette & Sandwich Platters

All of our baguette platters are made using oven baked baguettes from France.

Regular: \$138 (12 half portions)

Large: \$240 (20 half portions)

Extra Large: \$300 (30 half portions)

The Favourites

Rare roast beef with mascarpone horseradish, BBQ relish & fresh watercress

Tasmanian smoked salmon with avocado, cream cheese, fresh dill, capers & red onion

Roasted mushroom with eggplant, peppers, spinach & avocado

Chicken with garlic & lemon aioli, roasted onion, housemade tabouli

The Farmer

Roast Turkey with roasted onion, beetroot relish, havarti cheese, red pepper mayo & spinach

Double smoked ham with tomato chutney, provolone cheese, avocado & baby spinach

Chicken with garlic & lemon aioli, roasted onion, housemade tabouli

Brie cheese with roasted peppers, olive tapenade & fresh rocket