



Ambiance BBQ Menu

Entree

Prawns served with herb mayonnaise
Fresh bread & butter

Main Course

Cooked on the barbecue, shared platters of;

Grilled salmon with drizzle of olive oil & lemon

Marinated Grass fed rump steak

Mixed green salad with cherry tomatoes and balsamic dressing

Creamy German potato salad

Dessert

Selection of cheeses with crackers, grapes and strawberries

\$67.00 per person

For private charter bookings only this menu can be upgraded to include a seafood platter (includes; ocean king prawns, freshly shucked oysters, smoked salmon, blue swimmer crab with lemons & sauces). Each platter serves 2 persons and is priced at \$75.00 per person. Minimum order \$150.00.