



Menu

Buffet Menu One

*Served as a side or table buffet
\$ 110.00 per person, including GST.*

Canapé

Peking duck pancake with spring onion, cucumber and hoisin sauce.
Aloo bonda - indian potato fritters with coriander yoghurt. (GF, VEG)
Portuguese style tuna, caper and parsley tart.

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)
Insalata of finely shaved cabbage, italian parsley pine nut and raisin with grated pecorino. (GF, V)
Crisp broccolini salad with chilli, lemon and baby capers. (GF, VEG)
Cocktail potato salad with lemon, caper and grain mustard vinaigrette. (GF, VEG)
Bbq salmon fillets with fresh rocket and salsa verdi. (GF)
New orleans jerk chicken cutlets with pineapple salsa and spiced yoghurt dressing. (GF)
Slow roast lamb shoulder with caramelised shallots and button mushrooms, jus. (GF)

Dessert

Seasonal fresh fruit platter. (GF, VEG)
Devils chocolate mud cake with double cream. (V)

GF – Gluten free | V – Vegetarian | VEG - Vegan

All charters will attract a chef charge of \$375 that are up to a 4 hours in charter duration.



Menu

Buffet Menu Two

*Served as a side or table buffet
\$ 135.00 per person, including GST.*

Canapé

Yellow fin tuna tartare on edible spoon with lime zest and crème fraîche.
Peking duck pancake with spring onion, cucumber and hoisin sauce.
Chilli and rosemary marinated lamb skewers with smoked tomato and basil sauce. [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] (GF, VEG)
Smoked tasmanian salmon with fine eschallots, chives, lemon and baby capers. (GF)
Curly endive and radicchio salad with toasted chia, pumpkin and sesame seeds. (GF, VEG)
Wild rice and roast sweet potato salad with pomegranate dressing, fetta and fresh parsley. (GF, V)
Kipfler potato salad with fresh herbs and crisp shallots and light mustard dressing. (GF, VEG)
Grilled swordfish on vine ripened tomato, with fresh rocket and salsa verdi. (GF)
Pan fried spatchcock marinated in sage, lemon zest and chilli. (GF)
whole roasted beef fillet with red wine and rosemary jus. (GF)

Dessert

Petite apple tarte tatin with double cream. (V)
Petite piquant chocolate brownie. (GF, V)
Individual pavlovas with fresh chantilly cream and berries. (GF, V)

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