

2. BEVERAGE PACKAGE

All beverages are seasonal and subject to change

Beverage Package	Price	Notes
Soft Drinks Package	\$5pp p/h	SOFT DRINKS: Pepsi, Lemonade, Orange Juice, Soda Water & Tonic Water
BWS Package	\$18pp p/h	<p>BEERS: Corona</p> <p>WHITE WINE: Drovers Lane Sav Blanc & Select Vineyards Sem Sav Blanc (Blue Sand Chardonnay on request)</p> <p>RED WINE: Drovers Lane Cab Sav & Drovers Lane Shiraz</p> <p>SPARKLING: Forty-Four Brut Cuvee</p>
Open Bar 1	\$25pp p/h	<p>BWS + Top Shelf Spirits</p> <p>TOP SHELF SPIRITS: Belvedere Vodka, Midori, Bacardi, Malibu, Bundaberg Dark Rum, Johnny Walker Black Label, Jonny Walker Red label, Chivas Regal, Prince Albert Gin, Jim Beam White, Jack Daniels</p>
BYO Surcharge – ALL WHITE BOATS	\$20pp	No BYO Fri/Sat nights in Nov/Dec/Jan

MENUS:

BREAKFAST MENUS

Breakfast menus include freshly brewed tea, coffee and juice

Continental breakfast @ \$25pp

Assorted House made baked goods, Bagels with cream cheese, butter and spreads, seasonal fruit.

Milk butter Pancakes @ \$28pp

Accompanied with seasonal fruit, maple syrup.

Vegetarian Omelette @ \$32pp

With mushrooms, potato, spinach and mixed herbs.

Eggs Benedict @ \$35pp

A classic breakfast of poached eggs on slices of Canadian bacon, topped with a silky hollandaise sauce served on toasted English muffins.

Big Breakfast @ \$38pp

Poached eggs accompanied by marque sausages, potato gratin, tomatoes, bacon, sautéed mushrooms, spinach served on toasted English muffins.

CANAPE SELECTION A

@ \$9.00 per item per person (minimum 6 selections)

Chef's Selection of Mini Flans

A selection of Rice Paper Rolls with Sesame Dipping Sauce

Mini Bruschetta with Basil and Oregano on Ciabatta Bread

Petite Southern Highlands Beef Burger with Gruyere and Tomato Chutney

Roast Pumpkin and Baby Spinach, Parmesan and Parsley Arancini

Mini Angus Beef Stroganoff Pies with Duchess Potato

Chilli Fish Cake with crisp Lettuce and Lime Mayo

Chicken San Chow Bow

Indonesian Chicken Satay Skewers with Spicy Peanut and Coconut Sauce

CANAPE SELECTION B

@ \$12.00 per item per person (minimum 6 selections)

Tiger Prawns with Herb and Lemon Aioli

Peking Duck Pancake with Shallots and Chilli Jam

Rock Oysters with Champagne Vinaigrette and Pearls of the Sea

Prawn Cocktail with Marie Rose Sauce

Smoked Salmon Terrine on toasted Ciabatta

Prawn and Chorizo Skewers

Petite Wagyu Fillet Steak Sandwiches filled with Roquette, Brie Cheese and Caramelized
Onion

Scallops seared with Ginger & Soy Dressing

Rosemary and Red Wine seared Lamb Cutlets with Mint and Yoghurt

NOODLE BOX SELECTION

@ \$18.00 per item per person (minimum 3 selections)

Thai Red Curry Chicken, Baby Bok Choy and Bean Sprouts with Jasmine Rice

Spinach and Ricotta Ravioli with Baby Eggplant and Olives tossed in Napolitana Sauce

Poached Ocean Trout with a Nicoise Salad in a Lettuce Leaf Cup

Hokkien Noodles with BBQ Pork

PLATTER OPTIONS **(minimum 3 selections)**

CHEFS HOUSE MADE DIP SELECTION - \$15pp

Selection of House Made Dips, variety of Flat breads and Sticks and Seasonal Vegetables

ANTIPASTO PLATTER - \$20pp

Selection of Cold Cured Meats, Marinated Vegetables and a selection of lightly Marinated Olives served with Crisp Bread and Lavosh

FRESH COLD SEAFOOD PLATTER - \$85pp

(Seafood selection may change dependant on season)

Selection of Seafood fresh from the Sydney Fish Markets, including King Prawns, Sydney Rock Oysters, Smoked Salmon, Scallops, Bug Tails, Blue Swimmer Crab dressed with Parsley, Lemon and Garlic Butter and served with Toasted Sourdough, Seafood and Tartare Sauces

OYSTER BAR - \$25pp

(6 oysters per person)

A selection of freshly shucked Sydney Rock and Pacific Oysters served with a selection of condiments, Lemon, Asian Shallot Vinaigrette or Spiced Tomato and Caper Salsa

OCEAN KING PRAWNS - \$25pp

(4 king prawns per person)

King Prawns served with fresh Lemon and Aioli with condiments.

SELECTION OF FINE AUSTRALIAN CHEESES AND SEASONAL FRUITS - \$20pp

Served with Dried Fruit, Gourmet Grissini, Crackers and Walnut Bread.

DESSERT TASTING PLATE - \$18pp

Selection of:

Chocolate Mouse Cup with Chantilly Cream, Vanilla Bean Crème Brulee, Tiramisu,
Sticky Date Pudding and Petite Cakes

BBQ MENU
@ \$95pp (Chef required)

Cooked fresh on board the BBQ by our chef on the sky deck

Canapes on arrival

Greek chicken souvlaki served with tzaziki sauce

BBQ beef tenderloin medallions, field mushroom topped with onion red wine glaze

Rosemary infused lamb cutlets

Petite fillet of humpty doo barramundi with lemon butter sauce

BBQ king prawns with lime and coriander

Chili onion jam Chorizo

Lentil and potato cakes (V)

Corn on the cob

Traditional Greek salad

Roast chat potato with dill, egg and crispy bacon

Mediterranean pesto pasta salad with roast vegetables

Mesculin salad with cranberry, pecorino, white balsamic reduction

Caprice salad of tomatoes, bocconcini, fresh basil and pine nut pesto

Mini damper and sourdough rolls

Included Desserts

Chocolate ganache tarts with Chantilly cream

Season fruit platter

Assortment of cheeses, dried fruits, quince past, lavosh bread and crackers

BUFFET MENU NO. 1
@ \$100pp (Chef required)

A selection of Boutique Rolls with Butter Portions

Roast Pumpkin, Bocconcini and Baby Spinach Arancini

Herb and Pepper and Lemon Encrusted Salmon Fillet Le Chef Tartare Sauce

Chardonnay and Thyme Poached Chicken Breast with Risoni, Oven Roasted Tomato and
Baby Spinach

Fresh Pasta with Roasted Capsicum, Mushrooms and Semi-dried Tomatoes tossed in a light
Tomato Pesto Dressing

Kajun Rump surrounded with our Home-style Tzatziki Sauce

Tiger Prawn Platter with Herb and Lemon Aioli

Wild Rocket and Parmesan with Rock Salt and Black pepper

Dill, Red onion and Caper Berry Potato Salad

Dessert

Fresh Seasonal Fruit Platter

Chefs selection of House Desserts

BUFFET MENU NO. 2
@ \$125pp (Chef required)

A selection of Boutique Rolls with Butter Portions
Roast Pumpkin, Bocconcini and Baby Spinach Arancini
Chargrilled Beef Fillet and Field Mushrooms served with a Green Peppercorn Jus
Chardonnay and Thyme Poached Chicken
Roasted Herb and Garlic Chat Potatoes
Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea (2 per person)
Caprese Salad of Tomato, Bocconcini and Fresh Basil
Wild Rocket and Parmesan with Rock Salt and Black pepper
A selection of fine Australian Cheese's served with Dried Fruit and Deli Style Crackers

Dessert

Fresh Seasonal Fruit Platter
Chefs selection of House Desserts

BUFFET MENU NO. 3
@ \$145pp (Chef required)

A selection of Boutique Rolls with Butter Portions

Roast Pumpkin, Bocconcini and Baby Spinach Arancini

Chardonnay and Thyme Chicken

Rib Eye Fillet with Stuffed Field Mushrooms and Red Wine Jus with Roasted Chat Potato

Whole Baked Tasmanian Salmon topped with Baby Spinach, Dill and Capers

Mussels with Garlic and Chilli Butter

Balmain Bugs Grilled with Garlic Lemon Butter

Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea. (3 per person)

Tiger Prawn Platter with Herb and Lemon Aioli

Dill, Red Onion and Caper Berry Potato Salad

Caprese Salad of Tomato, Bocconcini and Fresh Basil

Assorted Australian Cheese board with Lavosh and Dried Fruits

Dessert

Fresh Seasonal Fruit Platter

Chefs selection of House Desserts

Grazing Station Menu - Antipasto @ Charcuterie @ \$55pp

Cold Cure Cuts

Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grill Spanish Chorizo

Vegetables and Salads

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes, Dolmades (rice wrapped in vine leaf), Garlic infused black and green Olives, Grill Halloumi, Marinated Feta, Zucchini Frittata

Arancini with Pumpkin Semi Dried tomato
Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts,
Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze,
Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelize onion and soy toasted nuts.

From the Ocean

Salmon Gravlax with Caper Berries and Crème Fraiche, Ceviche Scallops with Lime Chili and Coriander, Marinated Greek Octopus, King Prawn with Marie Rose Sauce.

Cheeses and Fruits

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts

Seasonal Exotic Fruit Display

Artisan Bread Display, Grissini and Crackers

3 Course Formal Dining @ \$140pp

Canapes On Arrival (choice of three)

Peking duck pancake with shallots and chili jam
Mini flans of baby eggplant, caramelized onion and goats cheese
Arancini filled with bocconcini, roast pumpkin and baby spinach
Assorted sushi with pickle ginger, wasabi and soy
Indonesian chicken satay skewers with spicy peanut and coconut sauce
Garlic prawn twisters
Poached Tasmanian salmon and baby spinach quiche topped with mozzarella
Cheese, sour cream and chives

Entrée (choice of one)

Trio of Seafood Plate: lobster with lemon garlic sauce, king prawns and scallops
Seared garlic king prawns in a shallot and white wine sauce reduction on a creamy risotto
Moroccan lamb kebabs on a bed of couscous with minted yoghurt and crisp pita bread
Warm chorizo, haloumi, roasted kumara and chargrilled capsicum embedded on a
roquette salad accompanied with a side of tomato relish
Panko crusted King Tiger Prawns with Malaysian coconut curry
Seared Cajun Yellow Fin Tuna with Mango and Paw Paw Salsa

Main Course (choice of one)

Chargrilled fillet of beef tenderloin in a classic red wine jus served alongside a parcel
of baby green beans, confit of tomato, glazed noisette of potato and a classic
béarnaise sauce
Crispy skinned Tasmanian salmon topped with fried baby capers served with roasted
herbed baby chat potatoes, steamed broccolini, sweet baby corn spears and a
lemon and dill beurre blanc
Roulade of chicken filled with pancetta and brie cheese bedded on roasted pumpkin
with layers of baby spinach and pea risotto and chargrilled eggplant in a light bell
pepper sauce
Pan Fried Salmon and Leek Medallions with Salsa Verde
Steamed N.T Barramundi wrapped in banana leaf, lemongrass, ginger and chilli

Dessert (choice of one)

Vanilla bean cream brulee with blueberry compote

Baked white chocolate cheesecake served with mixed berry compote

Individual tiramisu topped with chocolate-coated strawberries

Chocolate ganache' tart with cinnamon ice cream

Vanilla panacotta layered with strawberries Romanoff and liqueur strawberries

Glazed individual fruit flans

Apple and rhubarb crumble served with vanilla bean ice cream

Table dessert tasting platters consisting of a variety of the featured desserts