

Note: Surcharges apply on public holiday

Admirals Grazing Buffet

Pre-Select 4 Canapes (2 cold & 2 hot), to be served with all Grazing Station items plus Dessert included

Canapes \$80pp for selection up to 10

Cold Canapes

Peking duck, cigar crapes, hoisin sauce

Caramelised baby beetroot and goat cheese tartlets (V)

Smoked salmon roulade, creme fraiche on crostini

Assorted sushi rolls (Vegetarian, Californian, Teriyake & Salmon)(GF)

Vegetarian rice paper rolls with sweet chilli sauce (VEG, GF)

Hot Canapes

Gold Pumpkin Arancini with bush tomato chutney (VEG,GF)

Australian Angus beef slider with fresh tomato, snow tendril lettuce and relishes

Antipasto cherry tomato & mushroom roasted skewer (VEG, GF)

Salt and Pepper squid with aioli

Mini petit pies served with tomato & onion jam

(peppered beef, chicken & vegetable, lamb & rosemary)

The Buffet Grazing Station - \$115pp

Grazing Station Mains (Included)

Individually served classic prawn cocktail

Honey roasted leg ham with relishes and mustards (GF)

poached chicken, sweet potato, feta, pine nuts (GF)

Roasted vegetable and ricotta frittata (V)

Pumpkin and quinoa with coconut, seeds and fresh herbs in a refreshing mint sauce (VEG,GF)

Caprese salad, vine ripened tomatoes, bocconcini thickly sliced, fresh basil drizzled with olive oil and crack pepper
(V,GF)

Freshly baked bread rolls

Dessert (included)

A selection of Petite Fours

Fresh fruit platter (VEG,GF)

Cruising Cocktail Menu

Allow 1.5 of each selection per person.

Seafood & vegetarian nori sushi served with sweet soya sauce (V-GF)

Spinach & ricotta filo pastries (V)

Tomato & basil bruschetta (V-GF)

Mini petit pies served with tomato & onion jam
(peppered beef, chicken & vegetable, lamb & rosemary)

Beetroot & goats cheese tartlets (V)

Mini roasted vegetable frittatas (V)

Indian vegetable samosas (V)

Antipasto cherry tomato & mushroom roasted skewer (V-GF)

Salt & pepper squid with aioli

Smoked salmon roulade, crème fraiche on crostini

Vietnamese vegetarian rice paper rolls with sweet Thai dipping sauce (V-GF)

Golden Pumpkin Arancini with bush tomato chutney (V-GF)

Thai beef salad with mint, coriander, lime chilli.

V- Vegetarian / GF - Gluten Free / VEG - Vegan

Menu subject to seasonal variation. Food allergens including peanuts, tree nuts, milk, eggs, sesame, fish, shellfish, soy, wheat, royal jelly and sulphites are present in our menu items. Allergens may also be present due to unintentional cross-contact during the preparation process and the use of processed ingredients.