

Note: Surcharges apply on public holiday

On board Dining Menu

All menus include free soft drinks

Finger Food Menu \$35 per head

Tiger Prawn cocktails

Assorted Sandwich Platter

Calamari rings

Spring rolls

Gourmet Canape Menu \$58 per head

Minimum 10 person

Mini wagyu burger in brioche bun with tomato and cheddar

- Italian Caprese skewer - heirloom tomato, bocconcini with balsamic glaze (GF, V)

- Vietnamese lemongrass chicken skewers with onion and shallot (GF)

- Chef selection of sushi

- Spinach ricotta turnovers (V)

- Mini fruit cup with seasonal melons and berries (V, GF)

Optional **

Add Grilled lobster tail with garlic butter – Add \$25 per head

SILVER CANAPE MENU \$78 per head



Minimum 10 person

- Smoked salmon tartlet with avo mousse
- Vietnamese lemongrass chicken skewers with crispy onion (GF)
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo
 - Chef selection of sushi
 - Oriental duck spring roll with chilli mayo
 - Prawn cocktail tartlets with pink tarama

PLATTER

- Dessert platter for share (in petit four size) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

Optional **

Add Grilled lobster tail with garlic butter – Add \$25 per head

GOLD CANAPE MENU \$98 per head

Minimum 10 person

- Chef selection sushi
- BBQ pulled pork bao with cucumber, sour carrot and chili mayo
- Crab meat spring roll with Thai sweet chilli sauce
- Smoked salmon tartlet with avo mousse
- Semi cooked Queensland scallops on shell with wakame salad
- Mini wagyu burger in brioche bun with tomato and cheddar
- Melon wrapped with jamon iberico with baby bocconcini
- Crispy sesame prawn parcel with chilli mayo



PLATTER

- Dessert platter for share (in petit four size) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

Optional **

Add Grilled lobster tail with garlic butter – Add \$25 per head

PLATINUM CANAPE MENU \$115 per head

Minimum 10 person

- Chef selection sushi
- Oriental duck pancake with hoisin sauce and cucumber
- Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)
- BBQ pulled pork bao with cucumber, sour reddish and spicy mayo
- Semi cooked Queensland scallops on shell with tomato salsa
- Smoked salmon tartlet with avo mousse
- Prawn cocktail tartlets with avocado mousse and dill
- Melon wrapped with Spanish jamon skewer with baby bocconcini
- Black truffle infused filet mignon crostini

PLATTER

- Dessert platter for share (in petit four size) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

SILVER BUFFET MENU \$88 per head

Minimum 10 person

APPETIZERS ON ARRIVAL

- Mini wagyu burger with tomato and cheddar
- Homemade mini quiches
- Chef selection sushi

PLATTERS

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- or
- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
- Homemade cheesy angus beef lasagne
- Cold serve chicken pesto penne with sun dried tomato
- Mediterranean shrimp and couscous salad
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size) (V)

GOLD BUFFET MENU \$110 per head

Minimum 10 person

APPETIZERS ON ARRIVAL

- BBQ pulled pork bao with cucumber, sour reddish and spicy mayo
- Chef selection sushi



- Oriental duck spring roll with chilli mayo
- BBQ pulled pork bao with cucumber, sour reddish and spicy mayo

PLATTERS

- Chef selection sashimi with lemon wedges (GF)

AND

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

OR

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
- 6 hours sous vide lamb rack with cumin rub (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Lemongrass chicken on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint(GF)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
- Dessert platter for share (in petit four size) (V)

PLATINUM BUFFET MENU \$130 per head

Minimum 10 person

APPETIZERS ON ARRIVAL

- Crispy sesame prawn parcel with chilli mayo
- Chef selection sushi



- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)

PLATTERS

- Chef selection sashimi with lemon wedges (GF)

AND

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

OR

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- 12 hours sous vide scotch fillet with bake vegetable (GF)
- 63-degree confit salmon fillet with thyme, garlic and chilli (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF)
- Sticky pork on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
- Classic oven roast porchetta with herb and chilli filling
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
- Dessert platter for share (in petit four size) (V)

SILVER BBQ MENU \$66 per head

Minimum 10 person

APPETIZERS ON ARRIVAL

- BBQ pulled pork bao with cucumber, sour reddish and spicy mayo
- Chef selection sushi

PLATTERS

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- or
- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Grass-fed beef chuck steak and brisket patties (GF)
- Chicken tender skewers with chili, garlic marinated (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
- Dessert platter for share (in petit four size) (V)

***All BBQ menu comes with soft finger rolls**

GOLD BBQ MENU \$88 per head

Minimum 10 person

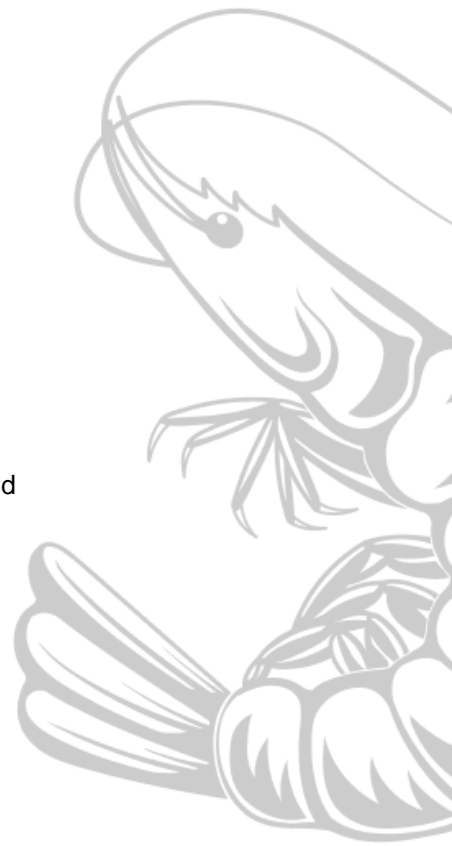
APPETIZERS ON ARRIVAL

Chef selection sushi

Vietnamese crab meat spring roll (GF)

PLATTERS

Antipasto with sliced meats, ham, salami, prosciutto and



marinated olives

OR

Vegetarian antipasto with grilled vege, olives, nuts dips and
crackers

MAIN COURSE

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Grass-fed beef chuck steak and brisket patties (GF)
- Sticky American style pork rib with smoky BBQ glaze (GF)
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
- Dessert platter for share (in petit four size) (V)

(All BBQ menu comes with soft finger rolls)

PLATINUM BBQ MENU \$100 per head

Minimum 10 person

APPETIZERS ON ARRIVAL

Chef selection sushi

Vietnamese crab meat spring roll with Thai sweet chilli (GF)

Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)

PLATTERS

Antipasto with sliced meats, ham, salami, prosciutto and



marinated olives

Or

Vegetarian antipasto with grilled vege, olives, nuts dips and
crackers

MAIN COURSE

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- 6hr Sous vide lamb rack with rosemary rub (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sticky American style pork rib with smoky BBQ glaze (GF)
- Teriyaki salmon fillet with Grilled Lemon
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
- Dessert platter for share (in petit four size) (V)

SILVER PLATTER MENU \$200 Each Platter

CHEESE PLATTER

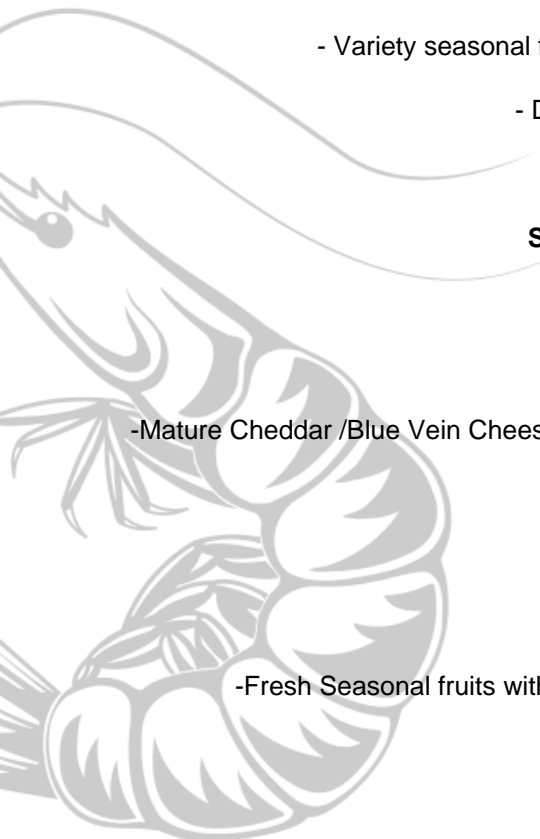
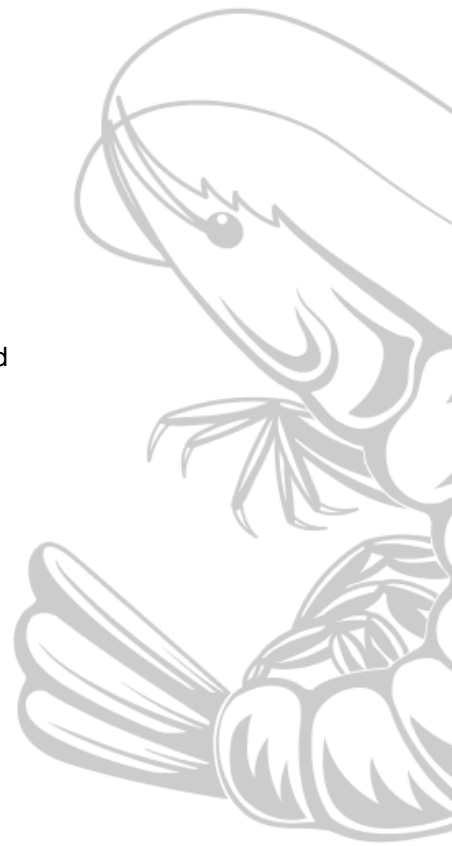
-Mature Cheddar /Blue Vein Cheese/ Creamy Brie served with fresh berries and crackers, lavash, nuts and dried
fruits

FRUIT PLATTER

-Fresh Seasonal fruits with watermelon, rock melons, pineapple, fresh berries and strawberries

DESSERT BOX

-Variety Sweet and Dessert



-Caramel Slices, Brownie Slices, New York Cheese Cake and Chocolate Mousse Dessert

ASSORTED SUSHI

Grilled salmon, avocado, teriyaki chicken, tempura prawn cucumber, tofu and tuna on assorted nori

VEGETARIAN ANTIPASTO AND DIPPING (V)

Hummus, beetroot hummus, babaganoush, vegetables, marinated olives, and crisp

CHARCUTERIE BOARD

-Salami, prociutto, ham, trio of dips, olives, crackers and nuts

GOLD SEAFOOD PLATTER MENU \$490

Serves 3-4 person

- Fresh shucked oysters and lemon wedges 12pcs
- Salmon sashimi with soy sauce, wasabi paste
- Grilled scallops on shell with house dressing 10pcs
 - Whole vanamei prawns with lemon 2Kg
 - New Zealand green lip mussel 1kg
- Lobster tail grilled with garlic butter and herbs 2pcs
- Teriyaki salmon fillet boneless with skin 2pcs
- Crumbed calamari rings

PREMIUM SEAFOOD PLATTER MENU \$800

Serves 3-4 person

- Fresh shucked oysters and lemon wedges 12pcs



Calypso

- Sashimi platter (salmon, tuna, scallop etc.)with soy sauce, wasabi paste
 - Grilled lobster tail with garlic butter and herb 4pcs
- Grilled scallops on shell with house dressing 10 pcs
 - Whole Vanamei prawns with lemon 1Kg
- Jumbo scampi serve raw with slice lemon 4pcs
 - New Zealand green lipped mussel 1kg
- Teriyaki salmon fillet boneless with skin 4pcs
 - Crumbed calamari rings

