

Note: Surcharges apply on public holiday

PRIVATE CHARTERS FOOD MENUS

SOUTH EAST ASIAN BUFFET

ENTRÉE

- Mini Bites Platter - Spring Rolls, Thai Fish Cakes, Vermicelli Noodle Lettuce Cups,
Satay Sauce, Sweet Chilli Dip

MAINS

- Red Braised Pork Belly
- Eggplant Stir Fry With Chilli, Garlic & Basil
- Fragrant Coconut Rice
- Smashed Cucumber Salad

DESSERT

- Selection Of Sweets & Pastries

INDIAN BUFFET

ENTRÉE

- Mini Bites Platter - Samosas, Pakoras, Popadoms, Mint Yogurt & Chutneys

MAINS

- Butter Chicken Curry

- Aloo Gabi (Cauliflower & Potato Curry)
- Saffron Rice & Mini Naan Breads
- Green Leaf Salad With Lemon Vinaigrette

DESSERT

- Selection Of Sweets & Pastries

MEDITERRANEAN BUFFET

ENTRÉE

- Mediterranean Platter - Cured Meats, Marinated Vegetables, Capsicum Dip, Boccocchini, Marinated Olives, Crusty

Fresh Bread

MAINS

- Chicken Cacciatore
- Eggplant Moussaka
- Lemon & Herb Cous Cous
- Greek Salad

DESSERT

- Selection Of Sweets & Pastries

MIDDLE EASTERN BUFFET

ENTRÉE

- Dips Platter - Babaganous, Hummus, Tzatziki, Flat Breads, Cruditaires

MAINS

- Lamb Tagine
- Cauliflower & Chickpea Tagine
- Jewelled Rice Pilaf
- Fattoush Salad

DESSERT

- Selection Of Sweets & Pastries

MODERN AUSTRALIAN BUFFET

ENTRÉE

- Mini Bites Platter - Sausage Rolls With Tomato Relish, Mini Vegetable Quiches,
Whipped Feta Dip with Cruditaires

MAINS

- Roast Beef With Red Wine Jus
- Roasted Cauliflower Wedges With Burnt Butter & Almond Dukkah
- Olive Oil Roast Potatoes
- Steamed Greens With Lemon & Herb Butter

DESSERT

- Selection Of Sweets & Pastries