

Note: Surcharges apply on public holiday

Buffet Menus

Freshwater BBQ \$30 per person

BBQ

Gourmet Sausages gf

Moroccan infused chicken gf

Chef's Galley

Bay leaf mushroom ratatouille gf v

Lemon Myrtle smashed baked potato gf v

Vermicelli Asian noodles Salad with Nam Jim Dressing v

Rainbow slaw, strawberry gum eucalyptus & honey dressing gf v

Rocket, pear & parmesan, white balsamic dressing gf v

Fresh rolls v

Rushcutters Bay Buffet \$40 per person

On Arrival

Assorted Mini Quiches

From The Buffet

Moroccan infused chicken gf

Beechworth honey & whisky glazed ham gf

Slow roasted Australian beef, bush pepper & mustard crust gf

Smashed baked potatoes, lemon myrtle & garlic gf v

Bay leaf mushroom ratatouille gf



Melody of steamed greens

Rocket, pear & parmesan salad, white balsamic dressing

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Sourdough Rolls for the table

Cheese

Chef's selection of Australian cheese gf v

Salad of dried fruit, quince paste & crackers

Rose Bay Buffet \$48 per person

On Arrival

Assorted mini-Quiches

From The Buffet

Whole baked salmon, lemon & dill crème v carved at the buffet

Eye fillet of Australian beef, café de Paris butter gf

Sundried tomato & fetta chicken supreme, saffron & Cointreau glaze gf

Kale, apple & Shiitake risotto gf v

Lyonnais potato gratin gf

Melody of steamed greens

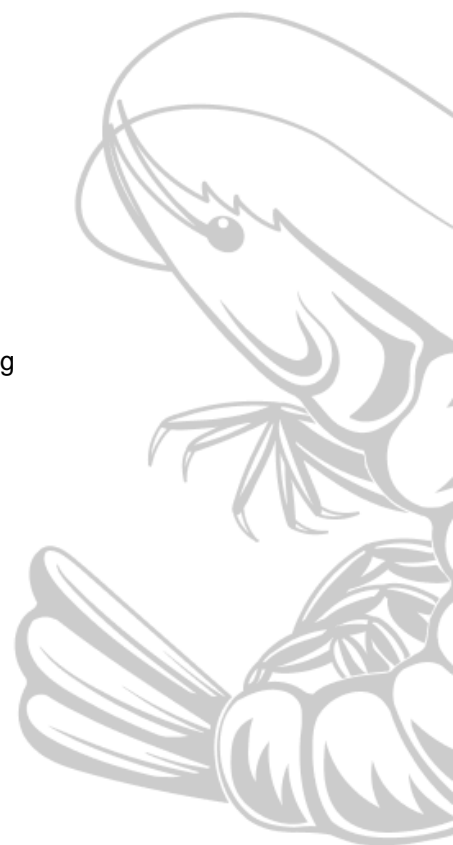
Rainbow slaw, strawberry gum eucalyptus & honey dressing

Rocket, pear & parmesan, white balsamic dressing

Sourdough Rolls for the Table

Dessert

Chef's selection of decadent cakes gf v



Halal Deluxe Buffet Menu \$45 per person

Mains

Halal oven baked beef and rosemary or lamb* gf

(*lamb available for additional \$7.00 per person)

Halal chicken pieces marinated in honey soy garlic

Herb roasted chat potatoes and rock salt v gf

Persian rice served warm v

Salads

Mesculin salad with roasted sweet potato, semi dried tomatoes, olives and shaved parmesan v

Roasted seasonal vegetables v gf

Bread rolls

Desserts

Tropical seasonal fruits v

Tea & coffee

Additional Extra Seafood Selections

(Additional \$10 per item per person)

Fresh succulent king prawns with cocktail sauce v

Freshly shucked oysters with champagne vinegar v

Indian Buffet Menu \$50 per person

Mains

Butter chicken

Mixed vegetable korma curry v



Dal makhani v

Peas pillau v

Naan bread v

Condiments

Mint Raita

Sweet Mango Chutney

Tea and coffee available on request

Cocktail Menus

Clifton Gardens Cocktail Menu \$28 per person

Roaming Canapés

Mini chicken skewers gf

Salt n Pepper Calamari

Beef sliders, gruyere & tomato jam

Assorted Arancini balls

Downtown New York mini hot dogs, chilli ketchup relish

Chef's selection of gourmet pies

Thai chicken

Beef & thyme

Lamb & rosemary

Trio of quiche

Lorraine

Sundried tomato & feta v

Spinach & ricotta v

Dessert

Chef's selection of assorted cakes



Point Piper Deluxe Cocktail Menu \$48 per person

Roaming Canapés

Moroccan scallop pop gf

Australian king prawns, finger lime aioli gf

South Australian bocconcini & prosciutto gf

Malden sea salt & Szechuan pepper white bait v

Downtown New York mini hot dog, chilli ketchup relish

Middle Eastern lamb delights, sour cherry & pomegranate jam gf

Marinated cheese & kalamata olives gf v

Italian arancini, garlic & lemon mayo v

OR

Substantial Noodle Box - with choice of one

Vegetable korma, basmati rice gf v

Green chicken curry, jasmine rice & asian salad gf

Thai beef salad, gow gee chips & nam jim dressing

Dessert

Chef's selection of petit cakes

Double Bay Formal Dining Menu \$70 per person

(Max 70 guests sit down service)

Canapés

Balsamic glazed mushrooms & fetta Bruschetta v

Smoked salmon, dill crème & avocado tart

Entree

Please select two, served alternate

Kangaroo loin on paperbark, chick pea, fig syrup

Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v



Hanging Rock smoked trout, horseradish vinaigrette, watercress and cucumber salad gf v

King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v

Mains

Please select two, served alternate

Aubergine parmigiana, heirloom tomatoes & basil v

Grass fed beef fillet (M), pontiac mash, café de Paris butter gf

Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf

Crispy skin barramundi, green paw paw & coconut salad, nam jim dressing gf v

Mains served with melody of garden fresh steamed greens

For the table

Crusty Sourdough Dinner rolls

Dessert

Please select two, served alternate

Chocolate soufflé, Chantilly cream & strawberries gf available

Passionfruit & white chocolate Dome

Sticky date pudding, butterscotch sauce

Raspberry & mango cheesecake

Party Pizza Package

Selection of meat and vegetarian pizzas

\$15pp

Cheese platter \$99

serves 8 people

Fruit platter \$90

serves 10 people



Jerry Bailey



BOAT HIRE SYDNEY