

**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



# MV Pearl

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

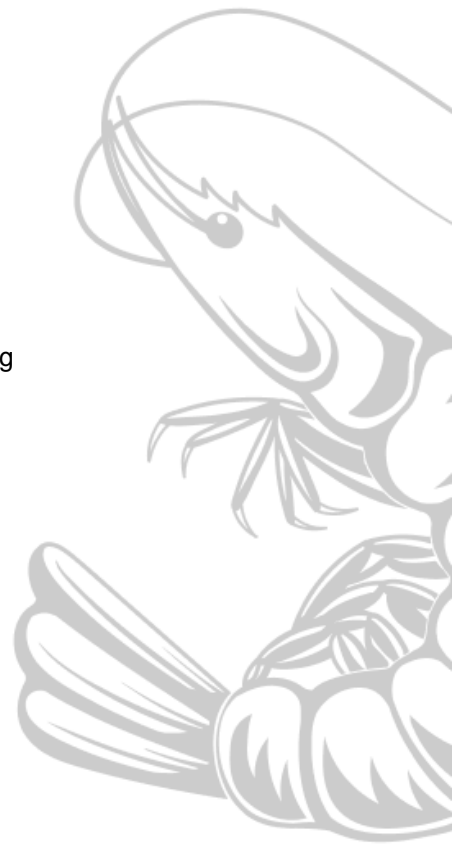
Rainbow slaw, strawberry gum eucalyptus & honey dressing

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**

### Starters

Vegetable Samosas v

### 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

## 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



# MV Pearl

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



# MV Pearl

serves 10 people

