

Note: Surcharges apply on public holiday

Cocktail menus

We recommend 3-4 selections for each hour of cruising. Minimum spend \$55pp

\$5 PER ITEM, PER GUEST

Mini spring rolls with sweet chili

Lentil and vegetable cocktail samosas with mango chutney

Roma tomato salsa tart with baby bocconcini

Thai style vegetarian curry puffs

Thai fish cakes with sweet chilli

BBQ spicy beef chipolatas

Assorted petite pies

Tomato and basil bruschetta

\$6 PER ITEM, PER GUEST

Thai green chicken curry puffs with sweet chutney

Mini bacon, spinach and smoked salmon quiches

Tandoori chicken pizzette with cucumber and mint yogurt

Mini tart cases with smoked salmon, avocado and crème fraiche

BBQ Chicken skewers marinated in satay sauce

Mediterranean vegetable tarts with Greek feta

Cajun spiced calamari with lime and chili aioli

Lamb kofta meatballs with yogurt dressing

Breaded chicken pieces with Garlic aioli

Mexican enchilada bites with guacamole sauce

Gluten free Margherita pizzette

\$7 PER ITEM, PER GUEST

Assorted sushi and sashimi

BBQ octopus in Asian spices

Smoked salmon and avocado pillows with fresh dill

Salmon skewers marinated in lemongrass and basil

Individual Lemon chicken risotto

Thai beef salad served with coriander and bean shoots

Bamboo skewered prawns with lemongrass and lime leaves

Peking wraps with cucumber, shallots and hoisin sauce

Seared scallops served in spoon with butter & herb sauce

Freshly shucked rock oysters with lemon & lime wedges

Tempura Prawns with sweet chili mayonnaise

Fisherman's basket and chips served in mini tucker boxes

Individual mushroom risotto

Beef or chicken sliders with melted brie & tomato relish

Mini smoked salmon bagels with cream cheese & dill

THE CHEF'S SPECIAL

\$55 PER GUEST

BBQ Chicken skewers marinated in satay sauce

Mini spring rolls with sweet chili

Cajun spiced calamari with lime and chili aioli

Tandoori chicken pizzette with cucumber and mint

yogurt

Assorted sushi and sashimi

Mini bacon, spinach and smoked salmon quiches

Breaded chicken pieces with garlic aioli

Lentil and vegetable cocktail samosas with mango
chutney

Tomato and basil bruschetta

Buffet menus

SPINNAKER

NON-SEAFOOD

\$110 PER GUEST

Canapés

Chef's selection of 2 canapés.

Main

Whole double smoked leg ham, carved from the bone and served with mustard selection

Beef sirloin served with béarnaise

Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles

Wild mushroom, spinach and lemon risotto

Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

To Finish

A selection of individual gourmet desserts with coffee and assorted teas

A la carte

\$130 PER GUEST



Entree

Please choose one item

Seafood antipasto plate of king prawns, smoked salmon and pacific oysters

Thai beef salad with coriander and bean shoots

Honey peppered prawns with mustard rocket

Assorted sushi and sashimi

Antipasto plate of cured meats, sundried tomatoes and mixed olives

Deconstructed bruschetta with tomato and basil and a balsamic dipping sauce

Main

Please choose two items

These will be served alternately

ALL MAINS SERVED WITH A SELECTION OF SEASONAL
VEGETABLES AND FRESH BREADS.

Green lip mussels with angel hair in a fresh tomato, white wine and herb sauce

Roast beef fillet on potato mash

Salmon fillets with a lemon and dill dressing served on smashed potatoes

Marinated spatchcock on vegetable ratatouille

Herb crusted lamb rack on tomato couscous

Chicken breast fillet in a seeded mustard cream sauce with hand cut potatoes and asparagus

To Finish

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh

PORT JACKSON

SEAFOOD

\$150 PER GUEST

Canapés

Chef's selection of 3 canapés.

Main

Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce

Whole double smoked leg ham, carved from the bone and served with mustard selection

Beef sirloin served with béarnaise

Green lip mussels with angel hair in chef's own tomato and white wine sauce

Sides of smoked salmon with capers, Spanish onion and lemon dill dressing

Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

To Finish

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh

QUAYSIDE

PREMIUM SEAFOOD

\$180 PER GUEST

Canapés

Mediterranean vegetable tarts with Greek feta

Assorted sushi and sashimi

Smoked salmon tartlets

Main

Morpheus

Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce

Lamb racks roasted in maple and rosemary

630g lobster with tarragon butter and lemon

Chicken breast fillet with asparagus and seeded mustard cream sauce

Sides of Tasmanian smoked salmon with capers and dill mayonnaise

Wild mushroom, spinach and lemon risotto

Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

To Finish

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh

