

***Note: Surcharges apply on public holiday***

## **On board Dining Menu**

*All prices are inclusive of GST.*

*Vegan and GF option available, please feel free to let us know your dietary requirement.*

*All food are subject to change due to seasonality and availability of produce.*

*All our food is prepared in a kitchen where nuts, gluten and other known allergies maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.*

## **Gourmet Canape Menu**

**Minimum 10 person (\$49 per head)**

- BBQ Pulled Pork Bao with Cucumber, Sour Raddish and Chilli Mayo
- Spinach ricotta turnovers (V)
- Calamari bite with Aioli
- Pumpkin and Goat Cheese Arancini (V)
- Mini fruit cup (V, GF)

## **SILVER CANAPE MENU**

**MINIMUM 10 PERSON**

**(\$60 PER HEAD)**

- Garlic Prawn Skewers (GF)
- 4 Cheese Arancini (V)

- Lemongrass Chicken Skewers (GF)
- Peking Duck Spring Roll
- Mini Wagyu Burger in Brioche Bun with Tomato and Cheddar
- Mini Fruit Cup (V) (VG) (GF)

## **GOLD CANAPE MENU**

**MINIMUM 10 PERSON**

**(\$75 PER HEAD)**

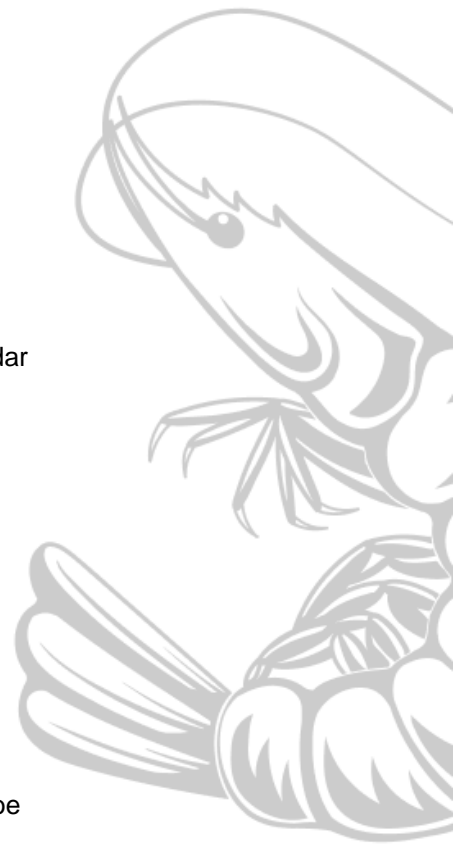
- Prawn Cocktail Tartlets with Avocado Mousse and Fish Roe
- Lemongrass Chicken Skewers (GF)
- Teriyaki Scallop
- Cheeseburger Spring Roll with Sweet Chili Sauce
- Jalapeno & Cheese Bite (V)
- Mini Wagyu Burger in Brioche Bun with Tomato and Cheddar
- Mini Fruit Cup (V) (VG) (GF)

## **PLATINUM CANAPE MENU**

**MINIMUM 10 PERSON**

**(\$92 PER HEAD)**

- Prawn Cocktail Tartlets with Avocado Mousse and Fish Roe
- Smoked Salmon Rose
- Natural Oyster (GF)
- Teriyaki Scallop
- Peking Duck Spring Roll
- Sweet Chili Chicken Taco



- Calamari Bite with Aioli

- Fruit Platter

## SILVER BUFFET MENU

MINIMUM 10 PERSON

(\$86 PER HEAD)

### APPETIZERS ON ARRIVAL

- Calamari Bite with Aioli

- Homemade Mini Quiches(V)

- 4 Cheese Arancini (V)

### PLATTERS (Choose One from Below)

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

or

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

### MAIN COURSE

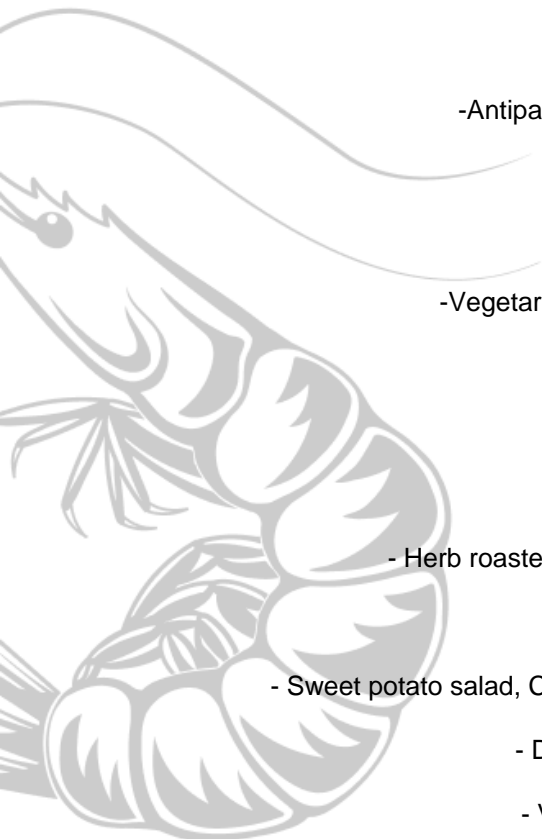
- Herb roasted whole chicken with hearty oven baked vegetable (GF)

- Homemade cheesy angus beef lasagne

- Sweet potato salad, Cucumber, Corn, Quinoa, Onion and Cherry Tomato (V) (VG) (GF)

- Dessert platter for share (in petit four size) (V)

- Variety Seasonal Fruits Platter (V) (VG) (GF)



## **GOLD BUFFET MENU**

**MINIMUM 10 PERSON**

**(\$96 PER HEAD)**

### **APPETIZERS ON ARRIVAL**

- Garlic Prawn Skewers (GF)
- Pumpkin & Goat Cheese Arancini (V)
- Cheeseburger Spring Roll

### **PLATTERS (Choose one from below)**

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

**OR**

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

### **MAIN COURSE**

- Slow cooked Striploin (GF)
- Homemade cheesy angus beef lasagne
- Sweet potato salad, Cucumber, Corn, Quinoa, Onion and Cherry Tomato (V) (VG) (GF)
- Dessert platter for share (in petit four size) (V)
- Variety Seasonal Fruits Platter (V) (VG) (GF)

## **PLATINUM BUFFET MENU**

**MINIMUM 10 PERSON**

**(\$119 PER HEAD)**

## APPETIZERS ON ARRIVAL

- Peking Duck Spring Roll
- BBQ Pulled Pork Bao with Cucumber, Sour Raddish and Chilli Mayo
- Sweet Chilli Chicken Taco

## PLATTERS (Choose one from below)

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

OR

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

## MAIN COURSE

- Teriyaki Salmon Fillets
- Slow Cooked Striploin (GF)
- Grilled Prawns with Garlic Butter and Shallots (GF)
- Sweet Potato Salad, Cucumber, Corn, Quinoa, Onion and Cherry Tomato (V) (VG) (GF)
- Dessert Platter for Share (in petit four size) (V)
- Variety Seasonal Fruits platter (V) (VG) (GF)

## SILVER BBQ MENU

**MINIMUM 10 PERSON**

**(\$69 PER HEAD)**

## APPETIZERS ON ARRIVAL

- Pumpkin & Goat Cheese Arancini (V)
- BBW Pulled Pork Bao with Cucumber, Sour Raddish and Chilli Mayo

## PLATTERS (Choose One from Below)

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

## MAIN COURSE

- Angus Beef Patties (GF)
- Lamb & Rosemary Sausages (GF)
- Lemongrass Chicken Skewers (GF)
- Variety Seasonal Fruits Platter (V) (VG) (GF)
- Hot Dog Roll

## GOLD BBQ MENU

### MINIMUM 10 PERSON

**(\$80 PER HEAD)**

## APPETIZERS ON ARRIVAL

- Cheeseburger Spring Roll
- BBQ Pulled pork bao with cucumber, sour raddish and chilli mayo

## PLATTERS (Choose one from below)

Antipasto with sliced meats, ham, salami, prosciutto and

marinated olives

OR

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

## MAIN COURSE

- Wagyu Beef Patties (GF)
- Beef Chipolata Sausages (GF)
- Grilled prawns with Garlic Butter and shallots (GF)
- Sweet Potato Salad, Cucumber, Corn, Quinoa, Onion and Cherry Tomato (GF) (V)
- Variety Seasonal Fruit Platters (V) (VG) (GF)
- Hot Dog Roll

## PLATINUM BBQ MENU

**MINIMUM 10 PERSON**

**(\$99 PER HEAD)**

### APPETIZERS ON ARRIVAL

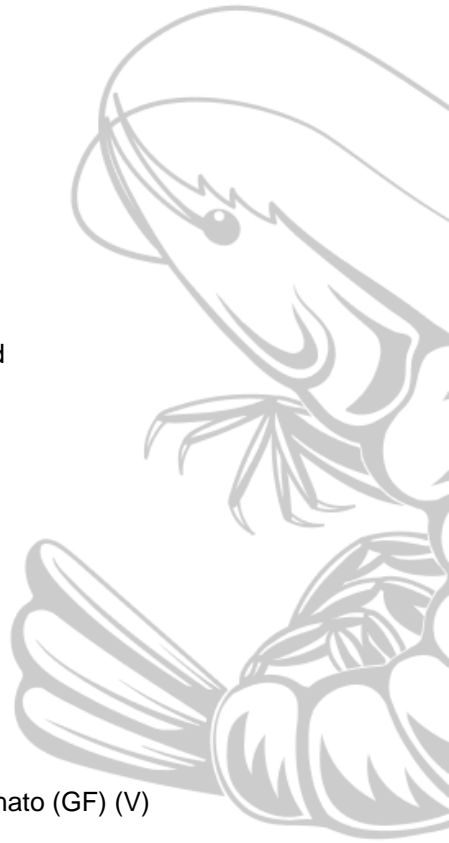
- Peking Duck Spring Roll
- Teriyaki Scallop

### PLATTERS (Choose One from Below)

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

Or

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



## MAIN COURSE

- Wagyu Beef Patties (GF)
- Pork Fennel and White Wine Sausages (GF)
- Grilled Prawns with Garlic Butter and Shallots (GF)
- Lemongrass Chicken Skewers (GF)
- Grilled Salmon Fillet (GF)
- Sweet Potato Salad, Cucumber, Corn, Quinoa, Onion, Cherry Tomato (GF) (V)
- Variety Seasonal Fruits Platter (V) (VG) (GF)
- Hot Dog Roll

## Add-On Menu

Assorted Sushi Platter (Approx 36 pieces) \$75

-Salmon, Aburi Salmon, Avocado, Cucumber and or Crab on Assorted Nori

Pumpkin Arancini (V) (VG) (GF) Approx. 20 pcs \$89

Tomato Arancini (V) (VG) (GF) Approx. 20 pcs \$89

Sweet Potato Croquettes (V) (VG) (GF) Approx. 20 pcs \$98

Vegetable Lasagne (V) Approx. 2.5kg \$120

Cheese platter \$126

Mature Cheddar / Blue Vein Cheese / Creamy Brie served with Fresh berries and Crackers, Lavash, Nuts and/or



Dried Fruits

Spinach and Ricotta Cannelloni (V) Approx 2.5kg \$126

Vegan Burger (V) (VG) (GF) Approx 16 pcs \$148

