

Note: Surcharges apply on public holiday

Premium Dining for small groups

Small Numbers BBQ Menu | \$78pp – 2 to 8 people

Charcuterie, Antipasto - Bresaola, Prosciutto, Salami Eggplant ~ Chickpea ~ Tzatziki Dip Vege Crudités, Olives,
Feta, Bread Crackers

Spiced & Peppered Rump Steak - Chimichurri Sauce on the side

Smoked Salmon - Crusty Baguette, Grilled Lemon, Capers, Pickled Red Onion, Dill, Horseradish Cream

Lemon Chicken - Parsley, Minted Yoghurt

Classic Potato Salad - Potato, Parsley, Dill Pickles, Egg Mustard Mayonnaise, Spring Onion

Quinoa Salad - Roast Pumpkin, Coconut, Seeds, Mint

Crusty French Baguette

Chocolate Brownie's & Cheese Platter

Small Numbers Canapé Menu | \$39.00pp - Minimum 4

Smoked Salmon Tartlet - Puff Pastry, Shallots, Dill

Moroccan Vegan High-Top Cocktail Pie

Cumin Spiced Lamb Kofta - Cucumber Tzatziki (Halal) (GF)

Sugar Cane Prawns - Coconut Dusted, Lime Sauce

Arancini X 2 - MushroomParmesanTruffle Mayo (V) (GF)

Sushi - Wasabi, Pickled Ginger, Soy



Buffet Menus

(Minimum Order: 10)

Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu please nominate your preferred dining time to either your booking agent, or the crew on the day.

Buffet Menu 1 | \$46.00pp - Minimum 10

Charcuterie Antipasto - Bresaola, Prosciutto, Salami, Eggplant ~ Chickpea ~ Tzatziki Dip

Vege Crudités - Olives, Feta, Bread Crackers

Traditional Thai beef salad - Glass Noodles, Snow Pea, Capsicum, Choy Sum, Baby Corn, Cucumber, Coriander

Mint Lime Dressing

Lemon thyme roast chicken - Charred Lemon, Rosemary, Thyme

Quinoa Salad - Roast Pumpkin, Coconut, Seeds, Mint

Kumera Salad - Baby Spinach, Roasted Pine Nut, Chickpea, Shallot Balsamic

Crusty French Baguette

Buffet Menu 2 | \$55.00 pp - Minimum 10

Charcuterie Antipasto - Bresaola, Prosciutto, Salami, Eggplant, Chickpea, Tzatziki Dip

Vege Crudités - Olives, Feta, Bread, Crackers

Traditional Thai beef salad - Glass Noodles, Snow Pea, Capsicum, Choy Sum, Baby Corn, Cucumber, Coriander

Mint Lime Dressing

Lemon thyme roast chicken - Charred Lemon, Rosemary, Thyme, Caramelised onion pumpkin and pepper Polenta

Tart

Smoked Salmon - Crusty Baguette, Grilled Lemon, Capers, Pickled Red Onion, Dill, Horseradish Cream



Kumera Salad - Baby Spinach, Roasted Pine Nut, Chickpea, Shallot Balsamic

Exotic Rice Salad - Black Rice, Pickled Beetroot, Walnuts, Baby Spinach, Feta Balsamic

Crusty French Baguette

Buffet Menu 3 (Vegetarian) | \$44.00pp - Minimum 10

Vegetable Tikka Masala - Vegetables, Coriander, Chilli, Cumin, Garlic, Ginger, Tumeric, Cardamom

Vegetable Pasta - Celery, Carrot, Corn, Black Olives, Onion, Shallot Garlic Dressing

Traditional Italian Roasted Vegetable Frittata - Seasonal Vegetables, Fresh Herbs

Tofu & Black Mushrooms - Julienne Carrots, Chilli Sesame Oil Dressing

Exotic Rice Salad - Black Rice, Pickled Beetroot, Walnuts, Baby Spinach, Feta Balsamic

Greek Salad - Marinated Feta, Kalamata Olives, Plum Tomato, Cucumber, Red Onion, Crisp Lettuce, Lemon

Oregano Dressing

Classic Potato Salad - Potato, Parsley, Dill Pickles, Egg, Mustard, Mayonnaise, Spring Onion

Crusty French Baguette

Buffet Menu 4 (Asian Theme) | \$69.00 pp – Minimum 15

Satay Chicken Peanut Coconut Sambal - Coriander, Dry Fried Onion (Halal)

Peking Duck Spring Roll - Hoisin Plum Dipping Sauce

Dumplings - Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan

Marinated Ocean Trout - Ginger Soy, Baked, Crispy Skin, Snow Peas

Tofu & Black Mushrooms - Julienne Carrots, Chili Sesame Oil Dressing

Drunken Chicken Breast - Szechuan Star Anise Master Stock

Braised King Prawns - Broccolini, Garlic, Chili

BBQ Pork Noodles - BBQ Pork, Curried Singapore Noodles, Shallot, Julienne Carrots

Chinese Greens - Pak Choi or Choy Sum, Oyster Sauce

Fresh Fruit Platter - Seasonal Best, Sliced, Skin Off

Steamed Rice



Custard Tart

Canapé Menus

Light Canapé menu 1 (6 Pieces)| \$34.00pp - Minimum 10

Smoked Salmon Tartlet - Puff Pastry, Shallots, Dill

Moroccan Cocktail Pie (V)

Cumin Spiced Lamb Kofta (GF) - Cucumber Tzatziki (Halal)

Spicy Chicken Empanada

Prawn rice paper parcels (GF)

Arancini –(V) (GF)

Light Canapé Menu 2 (6 Pieces) | \$34pp - Minimum 10

Polenta Onion Tart - Rosemary, Fig

Moroccan Cocktail Pie (Vegan)

Smoked Salmon Tartlet - Puff Pastry, Shallots, Dill

Arancini X 2 - MushroomParmesanTruffle Mayo (V) (Gf)

Mediterranean Filled Pumpkin Flower - Diced Pumpkin, Coriander, Onion, Cumin

Thai Beef Rice Paper Roll - Snow Pea, Capsicum, Cucumber, Coriander Mint Lime

Canapé Menu 1 (12 Pieces) | \$60pp - Minimum 10

Moroccan Cocktail Pie (Vegan)

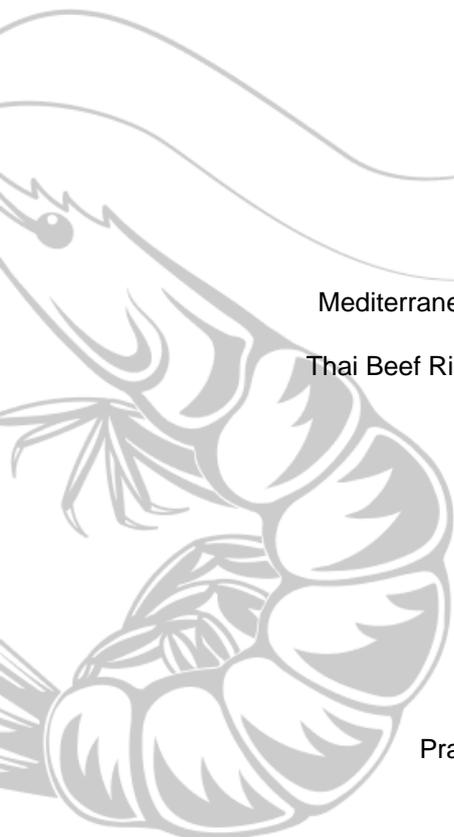
Arancini X 2 - MushroomParmesanTruffle Mayo (V) (GF)

Petite Chicken & Leek Pie - Celery, Spring Onions

Prawn rice paper parcels - Mint, Coriander, Chili Sauce X 2(GF)

Best Market Oysters - Lime Emulsion X 2(GF)

Sugar Cane Prawns - Coconut Dusted, Lime Sauce



Pumpkin Goats Cheese Tartlet - Caramelised Onion, Pine-nut
Smoked Salmon Tartlet - Puff Pastry, Shallots, Dill
Skewered Lamb Kofta X 2 - Cumin Spiced, Cucumber Tzatziki

Canapé Menu 2 (14 Pieces) | \$70.00pp - Minimum 10

Moroccan Cocktail Pie (Vegan)
Arancini - Blue Cheese, Caramelised Onion(V) (GF)
Prawn rice paper parcels - Mint, Coriander, Chili Sauce X 2(GF)
Satay Chicken Peanut Coconut Sambal - Coriander, Dry Fried Onion (Halal) X 2 (GF)
Best Market Oysters - Lime Emulsion X 2(GF)
Sugar Cane Prawns - Coconut Dusted, Lime Sauce X 2
Assorted Nori - Fish, Prawn, Chicken, Veg, Egg
Smoked Salmon Tartlet - Puff Pastry, Shallots, Dill X 2
Steak Green Peppercorn Pie

Platters

Starters, Entrees

Charcuterie, Antipasto Platter| \$120.00 – 8 to 10 People

Bresaola, Prosciutto, Salami, Eggplant ~ Chickpea ~ Tzatziki Dip, Vege Crudités, Olives, Feta, Bread & Crackers

Cheese Platter | \$120.00 – 8 to 10 People

Australian & Imported Cheese, Cheddar/Wash Rind/Blue/Brie/Crackers ,
Dried Fruits & Nuts

Vegetarian Antipasti & Mezze Platter| \$120.00 – 8 to 10 People

Hummus, Baba Ganoush, Grilled Vegetables, Dolmades, Olives, Bocconcini, Pickled Vegetables, Grissini, Lavosh



& Turkish

Oyster's, Prawn, Salmon Platter | \$137.00

Oysters - (12), King Prawns - (12), Smoked Salmon (12 Slices), Baguette

Smoked Salmon Platter| \$120.00 – 8 to 10 People

Crusty Baguette, Grilled Lemon, Capers, Pickled Red Onion, Dill & Horseradish Cream

Light Lunch, Snacks

Sushi Platter – Nori | \$120.00

Salmon/Tuna/Teriyaki Chicken/California/Tempura Prawn/Tofu/Egg/Cucumber/ Avocado

Rice Paper Roll Platter | \$100.00 (10 Rolls in Total, Cut in Half)

Prawn – With Lychee/Mint & Coriander

Vietnamese Vegetable – (Gluten Free, Vegan)

Satay Chicken – Carrot/Capsicum/Cucumber/Coriander

Thai Beef – Vermicelli Noodles/Snow Peas/Capsicum/Cucumber

Varied sauces

Point Sandwich Platter| \$100.00 (10 Sandwiches in Total)

Chicken – Chopped Breast/Italian Parsley/Mayonnaise

Fillet Beef – Smoked/Cheese/Mustard/Pickles/Lettuce

Salad – Avocado/Tomato/Cucumber/Lettuce/Vegan

Ham – Cheddar/Roma Tomato/House Mayo/baby Spinach

Egg – Chopped Egg/Mayo/Chives/Lettuce/Diverse Bread



Seaduction

Wraps Platter| \$62.00 (12 Pieces in Total)

Falafel – Cucumber/Lettuce/Red Onion/Tomato/Minted Yoghurt/Chili

Smoked Salmon – Crème Cheese/Pickled Onion/Capers/Spinach

Chicken Caesar Schnitzel – Cos Lettuce, Parmesan, Bacon, Dressing

Double Smoked Ham – Cheddar/Roma Tomato/Mayo/Baby Spinach

Baked Bites Platter | \$120.00 (27 pieces in total - 3 of each)

Cauliflower Sausage Roll

Petite Chicken & Leek Pie

Vegetarian Samosa

Mini Steak Pies

Chicken Empanada

Moroccan Vegan Cocktail Pies

Smoked Salmon Tartlet

Arancini – Mushroom & Parmesan

Desserts

Fresh Fruit Platter | \$69.00

Seasonal Best/Sliced/Skin Off

Sweet Treats Platter | \$69.00

Double Chocolate Brownie Square

Passion-Fruit Polenta Cake

French Macaroons

Cheese & Brownies Platter for One | \$16.00



Seaduction

(Minimum 10 people, must be ordered with a main menu item)

