

**Note: Surcharges apply on public holiday**

**FOOD MENU**

*Rates are inclusive of GST. Food allergies, please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts. seafood. shellfish. sesame seeds. wheat flour. eggs. fungi & dairy products. Customer requests will be catered for to the best of our ability. But the decision to consume a meal is the responsibility of the diner.*

**GOLD \$86.9 pp**

**CHICKEN CHORIZO SKEWER 2 serves (gf)**

Twice-cooked Bangkok-style pork belly skewer with chilli caramel, crushed rice, pickled onions

**BUTTER LETTUCE & PRAWN PARCEL 1 serve (gf, df)**

Yuzu gel, cox lettuce and yuzu kosho mayo

**WAGYU BEEF BRESAOLA & TRUFFLE TART 2 serves (gf, df optional)**

Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake

**GOAT CHEESE TARTLET 1 serve (veg)**

Shortbread Tart, whipped goat cheese, hazelnut, saffron, amaretto honey tartlet

**HOUSE SMOKED CHICKEN ROLL 1 serve (Prosciutto available)**

Roasted garlic skordalia, semi-dried tomato, pickled fennel and fried rosemary

**PREMIUM \$108.9 pp**

FRESH SCALLOP & SNAPPER KOKODA 1 serve

Fresh scallop and snapper kokoda, lightly pickled red onion, coconut jelly & milk, served inside scallop shell

YELLOWFIN TUNA 1 serve (gf, df)

Hibachi-seared yellowfin tuna tartare, fermented chilli and mandarin sauce, yuzu dashi dressing, wakame salad,  
charcoal sea salt & nasturtium

POACHED CHICKEN SANDWICH 1 serve

Poached free-range chicken, fennel and corn with house-roasted garlic aioli on brioche

GOAT CHEESE TARTLET 1 serve (veg)

Shortbread Tart, whipped goat cheese, hazelnut, sfrron, amaretto honey tartlet

WAGYU BEEF BRESAOLA & TRUFFLE TART 2 serves (gf, df optional)

Porcini cream cheese, wild mushroom, truffle aoili, nasturtium on a blini pancake

HOUSE SMOKED PROSCUITTO ROLL 1 serve

Roasted garlic skordalia, semi-dried tomato, pickled fennel and dried rosemary

BUTTER LETTUCE & PRAWN PARCEL 1 serve (gf, df)

Yuzu gel, coz lettuce and yuzu kosho mayo

**DELUXE \$152.9 pp | Includes a Chef onboard**

GRAZING BOARD (gf optional)

Selection of premium cheeses, cured meats, dips, olives, nuts, fruits, lavosh and crisp breads

YELLOWFIN TUNA 1 serve (*gf, df*)

Hibachi-seared yellowfin tuna tartare, fermented chilli and mandarin sauce, yuzu dashi dressing, wakame salad,  
charcoal sea salt & nasturtium

KARAAGE CHICKEN 1 serve (*df*)

With gochujang and roasted garlic aioli, and fried shallots

FRESH SCALLOPS & SNAPPER KOKODA 1 serve

Fresh scallop and snapper kokoda, lightly pickled red onion, coconut jelly & milk, served inside scallop shell

HOUSE SMOKED LAMB RIB 1 serve

House smoked lamb rib, dry rubbed and served with fresh chimichurri and lemon cheeks

WAGYU BEEF BRESAOLA & TRUFFLE TART 2 serves (*gf, df optional*)

Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake

SYDNEY ROCK OYSTERS (NSW) 2 serves (*gf*)

Sydney Rock Oysters with prosecco shallot mignonette

BEEF BRISKET TACOS 1 serve

Radish, Pico de Gallo, jalapeño, served on a petite hard shell taco

BAKED ROCK LOBSTER 1 serve (*gf optional*)

Gem lettuce, American cheddar, tomato relish on a soft brioche

**KIDS \$42.9 pp**

**HAM & CHEESE SANDWICH (1 Serve)**

Smoked ham, Swiss cheese, on a dinner roll

**BLT SANDWICH (1 Serve)**

Triple smoked bacon, guacamole, gem lettuce, tomatoes, and roasted garlic mayo

**SEASONAL FRUIT SKEWERS (1 Serve)**

A selection of fresh seasonal fruits with honey

**PLATTERS & FRESH SEAFOOD**

**SYDNEY ROCK OYSTERS (NSW) \$97.9 (Per dozen) (GF)**

Sydney Rock Oysters with prosecco shallot mignonette

**VEGA MEZZE PLATTER (VG) \$163.9**

(Serves 8-10)

Classic hummus, beetroot & lemon myrtle hummus, falafel, fire-roasted capsicums, dolmades, onion bhaji, pickled grapes, fried cauliflower & cucumbers, fresh & fried flatbread on the Side

**GRAZING BOARD \$185.9 (Serves 8-10)**

Marinated olives, fine cold meat cuts, smoked nuts, local cheeses, dips, crackers, fresh fruits, and sun dried tomatoes.

**SUSHI PLATTER \$185.9 (GF)**

(Serves 8-10) (GF OPTIONS AVAILABLE)

Assorted fresh sushi with vegetarian options

**PRAWN PLATTER** (GF, DF) \$185.9 (Per kg)

King prawns, served on ice with lemon wedges, house-made cocktail sauce, citrus aioli, and a touch of fresh herbs  
for a light elegant finish

**GOURMET SANDWICH PLATTER** \$196.9 (20 pcs) (GF OPTIONS AVAILABLE)

BLT sandwich, triple smoked bacon, guacamole, gem lettuce, tomatoes and roasted garlic aioli

House Smoked Chicken Roll (PROSCIUTTO OPTION AVAILABLE)

Roasted garlic skordalia, semi-dried tomato, pickled fennel & fried rosemary

Poached Chicken Sandwich

Poached free-range chicken, fennel & corn with house-roasted garlic aioli on brioche

**SHARED SEAFOOD PLATTER** (GF, DF) \$434.5

(Serves 8-10)

Hokkaido scallops, cooked Titan prawns, fresh local sashimi, Moreton Bay bugs, and Pacific oysters served with  
lemon and chardonnay mignonette.

**FRUIT PLATTER** (GF, DF, VG) \$152.9 (Serves 8-10)

A gourmet selection of fresh seasonal fruit

**DESSERT PLATTER** \$163.9 (Serves 8-10) (GF OPTIONAL)

A selection of desserts from the chef