

BUFFET MENU

Minimum order 12 Pax

The following dishes are a sample of the cuisine to be experienced on board



BUFFET PACKAGE 1 \$72 - Per Person

- Oven Roasted chicken, Thyme, Lemon, parsley & Garlic (GF, DF)
- Mushroom Arancini w Arrabbiata sauce
- Rosemary Garlic, Thyme Roast Potatoes, Fresh Mint (GF, DF, V)
- Cauliflower Turmeric, Walnut & Pomegranate Salad (GF, V)
- Summer green salad with Taggy lemon Dressing (GF, V, DF)
- Artisan Bread (V)

BUFFET PACKAGE 2 \$92.60 - Per Person

- Cheese & Antipasto Grazing Board.
- Oven Roasted chicken, Thyme, Lemon, parsley & Garlic (GF, DF)
- Poached Salmon, Watercress, Lemon Herbs
- Rosemary Garlic, Thyme Roast Potatoes, Fresh Mint (GF, DF, V)
- Cauliflower Turmeric, Walnut & Pomegranate Salad (GF, V)
- Salad Heirloom Tomato w Dill & Basil Chili Persian Feta.
- Butterfly Pasta Salad w Mint, Basil, Mayo & Capsicum
- Artisan Bread (V)

BUFFET MENU

Minimum Order 12 Pax

The following dishes are a sample
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on board



Buffet Package 3 \$116.80 - Per Person

- Cheese & Antipasto Grazing Board.
- Selection of Meat Pies.
- Freshly Caught Seafood, Includes Cooked Tiger Prawns, Sydney Rock Oysters.
- Oven Roasted chicken, Thyme, Lemon, parsley & Garlic (GF, DF)
- Roast Potatoes, Garlic, Thyme & Fresh Mint (GF, DF, V)
- Salad Heirloom Tomato Dill, Basil & Persian Feta. (GF, V)
- Salad Avocado, Snow Pea, Mint, Snap pea & Mozzarella (GF, V)
- Quinoa, slow roasted pumpkin, Capsicums & Lemon Myrtle dressing.
- Chocolate Brownies & Raspberry Friands.

Buffet Package 4 \$175.45- Per Person

- Cheese & Antipasto Grazing Board.
- Assortment of Sushi & Sashimi.
- BBQ Lamb Cutlets w spicy Australian dukka marinade.
- Freshly Caught Seafood, Includes Cooked Tiger Prawns, Sydney Rock Oysters.
- Oven Roasted chicken, Thyme, Lemon, parsley & Garlic (GF, DF)
- Roast Potatoes, Garlic, Thyme & Fresh Mint (GF, DF, V)
- Salad Heirloom Tomato Dill, Basil & Persian Feta. (GF, V)
- Salad Avocado, Snow Pea, Mint, Snap Pea & Mozzarella (GF, V)
- Quinoa, slow roasted pumpkin, Capsicums & Lemon Myrtle dressing.
- Cheese cake & Chocolate moose.