



Buffet Menu One

Served as a side or table buffet

\$112.00 per person

Canape

Peking duck pancake with spring onion, cucumber and hoisin sauce
Aloo bonda - indian potato fritters with coriander yoghurt (ve, gf)
Portuguese style tuna, caper and parsley tart

Buffet

Assorted boutique bread rolls with butter. (V)
Chilled pacific oysters with shallot and citrus dressing [2 per person] (gf)
Fresh king prawns' dill and lime aioli [3 per person] (gf)

Insalata of finely shaved cabbage, Italian parsley, pine nut
and raisin with grated pecorino (v, gf)

Crisp broccolini salad with chili and baby capers (ve, gf)
Cocktail potato salad with lemon, caper and grain mustard vinaigrette (ve, gf)
Grilled swordfish on vine ripened tomato, with fresh rocket and salsa verdi (gf)
Chicken salt imbrocca with light marsala and grain mustard jus (gf)
Slow roast lamb shoulder with caramelized shallots and button mushrooms, jus (gf)

Dessert

Seasonal fresh fruit platter (ve, gf)
Petite piquant chocolate brownie (v, gf)

gf – gluten free | v – vegetarian | ve - vegan

All charters will attract a chef charge of \$430 for a 4 hours charter

Each additional hour is \$100



Buffet Menu Two

Served as a side or table buffet

\$136.00 per person

Canape

Yellow fin tuna tartare on edible spoon with lime zest and crème fraiche
Peking duck pancake with spring onion, cucumber and hoisin sauce
Bengal spiced cauliflower fritti with lemon dip (ve, gf)

Buffet

Assorted boutique bread rolls with butter (v)
Ocean cooked king prawns with dill aioli [3 per person] (gf)
Fresh pacific oysters with shallot and finger lime dressing [2 per person] (ve, gf)
Smoked Tasmanian salmon with fine shallots, chives, lemon and baby capers (gf)

Curly endive and radicchio salad with toasted Chia pumpkin
and sesame seeds (v, gf, ve)

Pearl cous cous and roast sweet potato salad with pomegranate dressing,
fetta and fresh parsley (v)

Kipfler potato salad with fresh herbs and crisp shallots
and light mustard dressing (v, gf, ve)

BBQ salmon fillets with fresh rocket and salsa verdi (gf)

Pan fried spatchcock marinated in sage, lemon zest and chili (gf)

Whole roasted beef fillet with red wine and rosemary jus (gf)

Dessers

Petite apple tarte tatin with double cream (v)
Individual pavlovas with fresh chantilly cream and berries (v, gf)

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