

Opera Buffet Menu - \$65 pp

Starters

Chefs special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil

(GF) (V) (VF) option available upon request

Warm Buffet

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)

Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)

Creamy au Gratin Potatoes (V)

Seafood

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Salads

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)

Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)

Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)

Deconstructed Caesar Salad (V, VG)

Crisp, freshly baked dinner rolls

To Finish

Chef's selection of house desserts made fresh on board daily

Seasonal fresh fruit platters, Tea, herbal teas and coffee

Sydney Harbour Buffet Menu - \$80 pp

Starters

Chefs special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil

(GF) (V) (VF) option available upon request

Warm Buffet

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)

Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)

Pulled Beef Brisket with smoked hickory barbecue glaze

Creamy au Gratin Potatoes (V)

Seafood

Triage of salmon includes a whole baked salmon, smoked salmon and salmon caviar topped with a cream cheese mousse, garnished with caperberries (GF)

Steamed New Zealand ½ shell mussels served with a tomato ceviche (GF)

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Salt & pepper calamari served with a chef's special aioli



Salads

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower

goats' cheese and labneh dressing (GF, V)

Fusilli pasta salad tossed in freshy made basil pesto with semi dried tomato and roasted pine nuts (V)

Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)

Deconstructed Ceaser Salad (V, VG)

Crisp, freshly baked dinner rolls

To Finish

Chef's selection of house desserts made fresh on board daily

Seasonal fresh fruit platters Tea, herbal teas, and coffee

All cater for the below listed requirements

Vegetarian, Vegan, Gluten Free, Halal & Lactose Free

***PLEASE NOTE**

We are unable to guarantee no cross contamination for guests with allergies*