



THE MENU

Enterprise offers a sensational selection of catering to suit all tastes and occasions. A range of beautiful menus incorporate fresh local seafood and premium Australian produce, perfect for a day on the harbour. Please make your selection from one of the following menus.

For a chef to be on board, a \$260 fee applies for a four hour charter.

CAPTAINS BAREFOOT BUFFET \$95pp

chef required @ \$275
min 10 persons max 20 persons

Charcutiere Platter

Prosciutto Di Parma, Truffle Salami, Kalamata Olives, artichokes, cornichons, dried fruits, lavosh, grissini

Burrata Salad

cherry tomato, basil, baby spinach, extra virgin olive oil v gf

Country Roast Free Range Chicken

Homemade gravy gf df

Beetroot & Spiced Quinoa Salad

roast capsicum, red onion, mixed leaves, raspberry vinaigrette gf ve

Australian Cheese Board

fruits and lavosh

Selection of breads

CAPTAINS SEAFOOD BAREFOOT BUFFET \$145pp

chef required @ \$275
min 10 persons max 20 persons

Freshly Shucked Oysters

served natural with lemon

Alaskan King Crab

Mandarin, raddish, avocado, marie rose (gf)

Queensland King Prawns

marie rose (gf)

Balmain Bugs

Lemongrass vinaigrette (df) (gf)

Beetroot cured Ocean Trout

fennel, heirloom tomatoes (df) (gf)

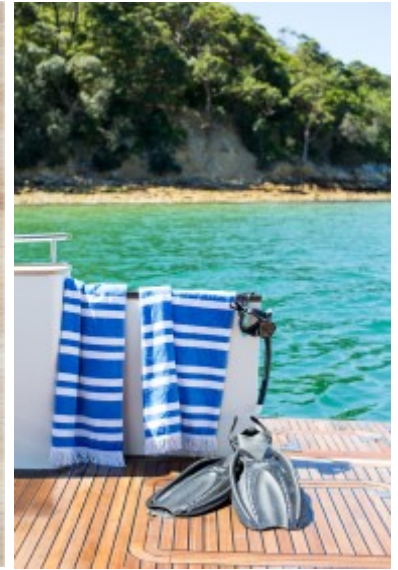
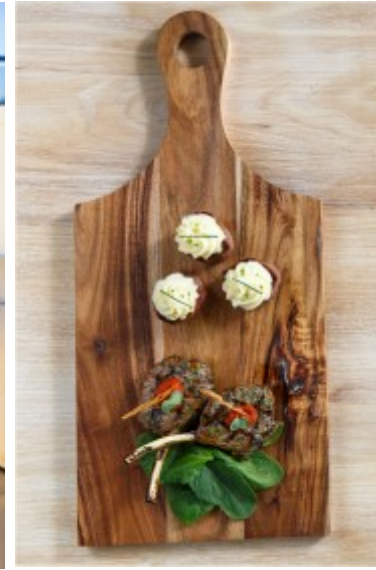
Baked Lemon & Dill Atlantic Salmon (gf) (df)

Summer Melon Salad

melon, feta, mint, cucumber, berries, candied walnuts, chilli agave (v) (gf)

Australian Cheese Board

fruits and lavosh



CAPTAINS CANAPES \$75per person (chef optional)

Entrée

- Peking Duck Pancake, shallot, hoi sin
- Tiger prawn, avocado mousse, chilli (gf, df)
- Mediterranean Vegetable Skewer (df) (gf) (ve)
- Natural Oyster, lemon (gf) (df)
- Rare Roast Beef, Branston pickles, Dijon mustard, crostini

Main

- Crab & Prawn Roll, slaw, whipped fetta
- Cajun Chicken Skewer, romesco sauce (gf)
- Frenched Lamb Cutlet, chimichurri (gf) (df)
- Wagyu Beef Skewer (gf) (df)
- Quinoa & Lentil Cake, spiced yoghurt (gf, df, ve)
- Beef Slider Burger, caramelized onion, American cheese

Dessert

- Cheese Board and fruits

SKIPPER CANAPÉS \$55 per person

- Natural Oyster, lemon (gf) (df)
- Tiger prawn, avocado mousse, chilli (gf, df)
- Bocconcini, tomato, basil and olive oil (gf, v)
- Herbed Whipped Ricotta, onion jam tartlet (v)
- Beef Meatballs, moroccan spice (gf) (df)
- Quinoa & Lentil Cake, spiced yoghurt (gf, df, ve)
- Beef Slider, American cheddar + caramelized onion
- Cajun chicken skewers, romesco (gf, df)