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JAEN GKS IN

Canapés on the Decks

Beetroot Cured Kingfish with mojo verde & radish shoots
Truffled Goats Cheese Tartlet with caramelised leek
Roast Peking Duck Crêpe with hoisin sauce
Vietnamese Prawn on lemongrass skewer

Appetiser

Pumpkin Flowers with whipped ricotta, roasted grape tomatoes and basil oil

Entrée

Seafood Trio featuring freshly shucked Pacific oysters, Tasmanian smoked salmon roulade and caviar and WA Abrolhos scallops

(vegetarian option available)

Main

Your choice of

Black Angus Tenderloin Fillet with truffle butter, served with potato gratin and a roasted beetroot and caramelised onion medley

Tasmanian Premium Grade Salmon atop Lobster Medallions with Queensland King Prawns, finished with a seafood & champagne velouté infused mash and asparagus spears

(vegetarian option available)

Dessert Platter

A Platter of Decadent Desserts to share

Premium Cheese platter

A premium selection of Australian cheeses accompanied with quince paste, dried fruit & artisan crackers

Late Night Supper

Wild Mushroom & Mozzarella Arancini with truffle aioli Karaage Chicken Slider with Asian slaw

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy etc. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regard. This is a sample menu and items are subject to change based on availability.