



# Vagabond Princess

## PRIVATE CHARTER MENU

### COCKTAIL MENU

*Roaming Platters & Food Stations of Delicious Hot & Cold Finger Food*

#### *On Arrival*

*Served in cocktail style*

- Assorted dips with fresh vegetable crudités, corn chips and crackers (v)

#### *Finger Food Selection*

*Select six of the following items*

- Mini Middle Eastern falafel bites served with hummus (v)
- Mini vegetarian curry puffs served with yoghurt dressing (v)
- Traditional vegetarian Indian samosas with fresh herb yoghurt sauce (v)
- Crispy Vietnamese spring rolls with sweet chilli sauce (v)
- Spanakopita – Traditional Greek spinach and ricotta cheese pastries (v)
- Assorted mini quiche (v option included)
- Spiced lemongrass Thai fish cakes with sweet chili sauce
- Buffalo chicken wings with creamy blue cheese dressing
- Chargrilled beef balls with smoky BBQ sauce (gf)
- Mini chicken dim sims with sweet plum sauce
- Chicken breast goujons and classic aioli
- Crispy fish bites served with tartare sauce
- Vegetarian empanada with mild roast pepper dip (v)
- Australian beef pies and classic sausage rolls served with tomato sauce
- Spicy chicken & corn empanada with mild roast pepper dip
- Classic bruschetta with tomato and basil (v)
- Mini chicken Greek souvlaki served with tzatziki sauce (gf)
- Chunky potato wedges served with sweet chili sauce and sour cream (v)
- Vegetarian money bags with a sweet chilli dipping sauce (v)

#### *Followed By*

- Freshly percolated coffee and a selection of herbal teas
- Vagabond Chocolates (V)





# SEAFOOD BUFFET

## 3-Course Seafood and Carvery Seated Buffet

### *Appetisers*

#### Served in cocktail style

- Assorted dips with fresh vegetable crudités, corn chips and crackers (v)
- Spiced Thai fish cakes with sweet chili sauce

### *Buffet Selections*

#### Select one of the following roast meats

- Slow-cooked, pulled beef brisket with gravy and assorted condiments (gf)
- Tender seasoned pulled pork with apple sauce (gf)

#### Select one of the following chicken options

- Classic BBQ chicken (gf)
- Moroccan spiced chicken with yogurt and mint sauce (gf)
- Tandoori style chicken with yogurt and mint sauce (gf)

#### Fresh seafood selection

- Fresh tiger king prawns served with Thousand Island dressing and lemon wedges (gf)
- Chilled Sydney rock oysters served with sea salt and lemon wedges (gf)
- Whole baked Atlantic salmon served with tartare sauce and fresh lemon (gf)

#### Also at the buffet

- Oven roasted baby potatoes with virgin olive oil, oregano and rock salt (v) (gf)
- Platters of continental cured meats (gf)
- Wild mixed leaf salad (v) (gf)
- Macaroni pesto salad with marinated roast vegetables and parmesan (v)
- Baby beetroot and spinach salad with feta, walnuts and balsamic vinaigrette (v) (gf)
- Finely sliced classic coleslaw (v)
- Crusty mixed dinner rolls (v)

### *Dessert*

#### Select two of the following desserts

- Boutique Australian cheeses with a selection of dried fruits, nuts & water crackers (v)
- Platter of freshly sliced seasonal fruits (v) (gf)
- A delicious assortment of cakes (v)

#### Accompanied by

- Freshly percolated coffee and a selection of herbal tea
- Vagabond Chocolates (v)







# BUFFET MENU

## International 3-Course Seated Buffet

### Appetisens

Select one of the following items:

- Assorted dips and salsa with fresh vegetable crudités, corn chips and crackers (v)

### Buffet Selection

Select one of the following items:

- Slow-cooked, pulled beef brisket with gravy and assorted mustards (gf)
- Tender seasoned pulled pork with apple sauce (gf)

Select one of the following items:

- Classic BBQ chicken (gf)
- Moroccan spiced chicken with yogurt and mint sauce (gf)
- Tandoori style chicken with yogurt and mint sauce (gf)

Select one of the following items:

- Freshly tossed penne pasta with creamy mushroom & white wine sauce (v)
- Spinach & cheese ravioli in a tasty Napoletana sauce (v)
- Homemade beef lasagne
- Homemade vegetarian lasagne (v)

Also at the buffet:

- Oven roasted baby potatoes with virgin olive oil, oregano and rock salt (v) (gf)
- Platters of continental cured meats (gf)
- Wild mixed leaf salad (v) (gf)
- Macaroni pesto salad with marinated roast vegetables and parmesan (v)
- Baby beetroot and spinach salad with feta, walnuts and balsamic vinaigrette (v) (gf)
- Finely sliced classic coleslaw (v)
- Crusty mixed dinner rolls (v)

### Dessert

Select two of the following desserts

- Boutique Australian cheeses with a selection of dried fruits, nuts & water crackers (v)
- Platter of freshly sliced seasonal fruits (v) (gf)
- A delicious assortment of cakes (v)

Accompanied by

- Freshly percolated coffee and a selection of herbal tea
- Vagabond Chocolates (v)







## 3-COURSE SET MENU

*Seated dining. Freshly plated meals served alternately.*

### Appetisers

*Served in cocktail style*

- Spanakopita - traditional Greek spinach and ricotta cheese pastries (v)
- Vegetable arancini with roast garlic aioli (v)

### Mains

*Select two of the following items | Served alternately*

- Oven roasted chicken with creamy mashed potato and roast vegetables (gf)
- Slow-cooked, pulled beef brisket served with creamy mashed potato and roast vegetables (gf)
- Slow braised lamb shank in tomato coulis served with mashed potato and roast vegetables (gf)
- Oven baked Atlantic Salmon with creamy mashed potato, roast vegetables and hollandaise (gf)
- Spinach and cheese ravioli Napoletana with fresh grated parmesan
- Roast vegetable lasagne with creamy bechamel and fresh grated parmesan (v)

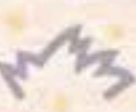
*Also at your table*

- Crusty dinner rolls (v)
- Wild mixed leaf salad and balsamic vinaigrette (v) (gf)

### Dessert

*Served alternately*

- Classic crème caramel with traditional caramel sauce
- Dark and white chocolate mousse and chocolate biscuit on a vanilla sponge base with raspberry coulis
- Freshly percolated coffee and a selection of herbal tea





# CAPTAIN'S COCKTAIL MENU

*Gourmet finger food served on roaming platters & food stations.*

## On Arrival

*Served in cocktail style*

- Assorted dips and crackers (v)
- Caprese skewers - Baby tomato, bocconcini and basil with balsamic glaze (v) (gf)
- Smoked salmon mouse canapes with cucumber and dill (gf)

## Finger Food

*Select eight of the following items*

- Tasmanian smoked salmon on sea salt crostini, cream cheese & dill
- Mini souvlaki with tzatziki and pita | **choose:**  
**from chicken or lamb** (gf without pita)
- Panko crumbed prawns with teriyaki sauce
- Crispy pork wontons with sweet chili
- Satay chicken skewers with spiced peanut sauce (gf)
- Oven-baked falafel bites with hummus (v) (gf)
- Beer battered flathead with tartare sauce
- Salt & pepper squid with creamy aioli
- Rare roast beef and horseradish on rye
- Prawn twister with sweet chili sauce
- Mini arancini with tomato sugo | **choose from three-cheese or pumpkin** (v)
- Watermelon, feta and mint skewers
- Spanakopita – Traditional Greek spinach & cheese pastries (v)
- Crispy vegetable spring rolls with sweet and chili sauce (v)
- Chargrilled beef balls with smoky BBQ sauce (v)
- Cheeseburger spring rolls and tomato sauce
- Pecking duck spring rolls with hoj sin sauce
- Assorted gourmet mini pies
- Baked spring vegetable frittata
- Selection of gourmet mini quiche
- Roast vegetable frittata bites with yoghurt & mint
- Prosciutto-wrapped mini breadsticks
- Curry chicken filo parcel and spiced mint yoghurt

## Followed by

- Platter of freshly sliced seasonal fruits (v) (gf)
- Vagabond Chocolates (v)
- Freshly percolated coffee and selection of herbal tea





# CAPTAIN'S 4-COURSE SET MENU

*Seated dining. Freshly plated meals served alternately.*

## Appetisers

*Served in cocktail style*

- Caprese skewers - Baby tomato, bocconcini and basil with balsamic glaze (v) (gf)
- Smoked salmon mouse canapes with cucumber and dill (gf)

## Entree

*Select two of the following items | served alternately*

- Cheese and spinach ravioli Napoletana and freshly grated parmesan
- Pumpkin arancini with tomato sugo and fresh basil
- Classic oven-baked beef lasagne
- Roast vegetable lasagne

## Main

*Select two of the following items | served alternately and accompanied with roast vegetables*

- Oven roasted chicken breast with creamy mashed potato (gf)
- Slow braised lamb shank in tomato coulis served with mashed potato (gf)
- Slow-cooked, pulled beef brisket served with creamy mashed potato (gf)
- Oven baked Atlantic Salmon with creamy mashed potato and hollandaise (gf)

*Also at your table*

- Crusty dinner rolls (v)
- Wild mixed leaf salad and balsamic vinaigrette (v) (gf)

## Dessert

*Served alternately*

- Classic crème caramel with traditional caramel sauce
- Dark and white chocolate mousse and chocolate biscuit on a vanilla sponge base with raspberry coulis
- Coffee and a selection of tea

