



*Private Charter*  
**VAGABOND**  
**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 lasagna  
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