



Private Charter
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, cucumber and dill canapes

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 with creamy mash and roast vegetables

Herbed roast chicken breast and creamy mushroom sauce (gf)
Slow braised lamb shank in tomato coulis (gf)
Slow-cooked, pulled beef brisket and red wine gravy (gf)
Oven baked Atlantic salmon 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, chocolate biscuit on a vanilla sponge base with raspberry coulis
Coffee and a selection of herbal tea