

APPETISERS

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 delightful 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:

Vagabond Chocolates (v)

Freshly percolated coffee and a selection of herbal tea



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

Appetisers

Served in cocktail style

- Assorted dips with fresh vegetable crudité's, corn chips and crackers (v)
- Spiced Thai fish cakes with sweet chilli sauce

Buffet Selection

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)

Served with

Freshly percolated coffee and a selection of herbal tea Vagabond Chocolates



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

ON ARRIVAL

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 chilli 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 chilli 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

ON ARRIVAL

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 |
chooses from chicken or lamb
(gf without pita)

Panko crumbed prawns with teriyaki sauce

Crispy pork wontons with sweet chilli

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

Mini lamb kofta on melba toast with spring
leave and mint

Rare roast beef and horseradish on rye

Prawn twister with sweet chilli 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 chilli sauce (v)

Chargrilled beef balls with smoky BBQ sauce (gf)

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

Zucchini and haloumi frittata bites
with yogurt and 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