



Buffet Menu

All catered charters have an additional chef charge of \$275 for 4 hours, \$55/hr each additional hour. \$100/hr each additional on public holidays and special days.

Menu one

\$105.00 per person inc GST

Canapé

peking duck pancake with spring onion, cucumber and hoisin sauce
sautéed wild mushroom and fresh herbed ricotta in a crisp cone (v)
lime marinated tuna logs with wasabi mayonnaise and shizu cress

Buffet

assorted boutique bread rolls with butter
chilled pacific oysters with cucumber lime and mirin [2 per person]
ocean cooked king prawns with dill aioli [3 per person]
fresh mesclun, pear, caramelised walnuts and goats cheese salad with balsamic dressing
roasted root vegetable salad with roasted garlic and rosemary [no beetroot]
crisp baby cos salad, shaved parmesan and anchovy dressing
grilled salmon fillet on rustic crushed kipfler potatoes and chive and horseradish mash with salsa verde
pan fried chicken saltimbocca with watercress and crisp lardons
slow roast lamb shoulder with caramelised shallots and button mushrooms

Dessert

seasonal fresh fruit platter
devils chocolate mud cake with double cream

Menu two

\$125.00 per person inc GST

Canapé

crab salad with cucumber, chilli, tomato salsa in a rice paper wrap
rare roast beef and yorkshire pudding, horseradish cream and chives
asparagus and persian fetta cheese flan

Buffet

assorted boutique bread rolls with butter
ocean cooked king prawns with dill aioli [3 per person]
fresh pacific oysters with shallot dressing and black sesame dressing [2 per person]
smoked tasmanian salmon with fine shallots, chives, lemon and baby capers
vine ripened tomato, bocconcini and fresh basil salad with reduced balsamic
orecchiette pasta salad with artichoke, wilted baby spinach and lemon caper vinaigrette
kipfler potato salad with crisp watercress and light mustard dressing
seared south coast blue eye cod with crisp thai salad
pan seared chicken breast with puy lentils, chorizo and capsicum ragout
slow baked lamb racks with grilled portabella mushroom and rosemary jus

Dessert

baked lemon cheese cake with cinnamon berry compote
individual pavlovas with fresh chantilly cream and berries