



Plated Dinner Menu

Chef charge is included in the menu price for charters that are up to a 4 hours in duration with a food spend of equal to or greater than \$ 1,265.00 Inc GST (public holidays excluded)

Entree

set menu \$30.00 per person inc GST

smoked tasmanian salmon with toasted turkish crisp, rocket and chervil vinaigrette

warm grilled tuna steak, green bean, kalamata olive, kipfler potato, lemon, pepper and balsamic dressing

citrus poached chicken fillets with miso mayonnaise and wasabi pea crush

green asparagus, fresh goats curd and fine herb salad with crisp shallots and caramelised walnuts

ocean king prawns with avocado, roma tomato and caper berry salsa

Main course

set menu \$42.00 per person inc GST

steamed blue eye cod in a miso sake sauce with soba noodles and steamed snake beans

char grilled salmon, rocket, shaved fennel and herbed polenta salad with citrus and basil dressing

breast of chicken on potato frittata with artichoke, pine nuts, crisp lardon and saffron vinaigrette

pan seared pork cutlet with fresh peas and potato fondant

grain fed fillet of beef on grilled portabello mushroom with asparagus, parmesan mash and light thyme jus

spiced vegetable tagine with moroccan cous cous and mint and coriander yoghurt

Dessert

set menu \$22.00 per person inc GST

coconut crème brûlée with papaya and pomegranate salad

apple tarte tatin with double cream and strawberry and mint salad

brioche bread and butter pudding with rum macerated muscatels

lime and lemon tart with double cream and fresh berries

selection of local cheese, dried fruits and assorted crackers

chef charge is included when menu spend is equal to or more than \$1,265.00, including GST

all three course meals include, bread rolls, coffee, selection of teas and petits fours