



UCRUISE

SEADUCTION FOOD MENU

PREMIUM DINING

THREE COURSE PREMIUM BBQ MENU – \$78PP (MAX 8 PAX)

STARTER

- CHARCUTERIE / ANTIPASTO
 - BRESAOLA / PROSCIUTTO / SALAMI / EGGPLANT ~ CHICKPEA ~ TZATZIKI DIP / VEGE CRUDITÉS / OLIVES / FETA / BREAD / CRACKERS

MAIN

- PEPPERED RUMP STEAK
 - CHIMICHURRI SAUCE ON THE SIDE
- MEDITERRANEAN SPICED CHICKEN TENDERLOIN
 - HONEY MUSTARD DRESSING
- QUINOA SALAD
 - ROAST PUMPKIN / COCONUT / SEEDS / MINT
- GREEK SALAD
 - MARINATED FETA / KALAMATA OLIVE / PLUM TOMATO / CUCUMBER / RED ONION / CRISP LETTUCE / LEMON OREGANO DRESSING
- CLASSIC POTATO SALAD
 - POTATO / PARSLEY / DILL PICKLES / EGG MUSTARD MAYONNAISE / SPRING ONION
- CRUSTY FRENCH BAGUETTE

DESSERT

- CHOCOLATE BROWNIES
- CHEESE PLATER

BUFFET MENUS

(MINIMUM ORDER: 10)

OUR BUFFETS ARE SERVED AT A PREFERRED TIME DURING THE CHARTER. THE MENUS PROVIDE MULTIPLE FOOD OPTIONS. IF YOU HAVE SELECTED A BUFFET MENU PLEASE NOMINATE YOUR PREFERRED DINING TIME TO EITHER YOUR BOOKING AGENT, OR THE CREW ON THE DAY.

BUFFET MENU 1 - \$44.00PP (MINIMUM 10)

- CHARCUTERIE/ANTIPASTO
- TRADITIONAL THAI BEEF SALAD WITH THAI BASIL AND NAM JIM DRESSING
- LEMON THYME ROAST CHICKEN
- QUINOA SALAD
- KUMERA SALAD
- CRUSTY FRENCH BAGUETTE



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BUFFET MENU 2 - \$53.00 PP (MINIMUM 10)

- CHARCUTERIE/ANTIPASTO
- TRADITIONAL THAI BEEF SALAD WITH THAI BASIL AND NAM JIM DRESSING
- LEMON THYME ROAST CHICKEN
- SMOKED SALMON
- KUMERA SALAD
- EXOTIC RICE SALAD
- CRUSTY FRENCH BAGUETTE
- CARAMELISED ONION PUMPKIN AND PEPPER POLENTA TART

ASIAN THEME BUFFET MENU | \$67.00 PP – MINIMUM 15

- SATAY PEANUT COCONUT SAMBAL - CORIANDER / DRY FRIED ONION (HALAL)
- PEKING DUCK SPRING ROLL - HOISIN PLUM DIPPING SAUCE
- DUMPLINGS -PRAWN W SOY & HOT CHILI ~ PORK DIM SIM W GINGER SOY ~ VEGAN
- MARINATED OCEAN TROUT - GINGER SOY / BAKED / CRISPY SKIN / SNOW PEAS
- TOFU & BLACK MUSHROOMS - JULIANNE CARROTS / CHILI SESAME OIL DRESSING
- DRUNKEN CHICKEN BREAST - SZECHUAN STAR ANISE MASTER STOCK
- BRAISED KING PRAWNS - BROCCOLINI / GARLIC / CHILI
- BBQ PORK NOODLES -BBQ PORK / CURRIED SINGAPORE NOODLES / SHALLOT / JULIENNE CARROTS
- CHINESE GREENS - PAK CHOI OR CHOY SUM / OYSTER SAUCE
- FRESH FRUIT PLATTER -SEASONAL BEST / SLICED / SKIN OFF
- STEAMED RICE
- CUSTARD TART

CANAPES MENU

(MINIMUM ORDER: 10)

OUR CANAPÉ SELECTIONS ARE IDEAL FOR GUESTS WHO WOULD PREFER TO HAVE FOOD SERVED THROUGHOUT THE CHARTER. EACH COURSE IS BROUGHT AROUND TO EACH GUEST ON THE BOAT.

CANAPE MENU # 1 (6 PIECES) - \$34PP

- SMOKED SALMON TARTLET
- MOROCCAN COCKTAIL PIE (VEGAN)
- CUMIN SPICED LAMB KOFTA (GF)
- SPICY CHICKEN EMPANADA
- PRAWN RICE PAPER PARCELS (GF)
- ARANCINI –(V) (GF)

CANAPÉ MENU # 2 (12 PIECES) - \$60PP

- MOROCCAN COCKTAIL PIE (VEGAN)
- ARANCINI – X 2 MUSHROOM/PARMESAN/TRUFFLE MAYO (V) (GF)
- PETITE CHICKEN & LEEK PIE -CELERY / SPRING ONIONS
- PRAWN RICE PAPER PARCELS - MINT / CORIANDER / CHILI SAUCE X 2(GF)



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- BEST MARKET OYSTERS - LIME EMULSION X 2(GF)
- SUGAR CANE PRAWNS - COCONUT DUSTED / LIME SAUCE
- PUMPKIN GOATS CHEESE TARTLET - CARAMELISED ONION / PINE-NUT
- SMOKED SALMON TARTLET - PUFF PASTRY / SHALLOTS / DILL
- SKEWERED LAMB KOFTA X 2 -CUMIN SPICED / CUCUMBER TZATZIKI

CANAPÉ MENU # 3 (14 PIECES) - \$70PP

- MOROCCAN COCKTAIL PIE (VEGAN)
- ARANCINI – BLUE CHEESE / CARAMELISED ONION (V) (GF)
- PRAWN RICE PAPER PARCELS - MINT / CORIANDER / CHILI SAUCE (GF)
- MEXICAN CHICKEN EMPANADA - LIGHT GARLIC LIME DIP
- SATAY PEANUT COCONUT SAMBAL - CORIANDER / DRY FRIED ONION (HALAL) (GF)
- MINI PEKING DUCK PANCAKES - HOISIN SAUCE, CUCUMBER AND SHALLOT
- BEST MARKET OYSTERS - LIME EMULSION (GF)
- SUGAR CANE PRAWNS - COCONUT DUSTED / LIME SAUCE
- ASSORTED NORI - FISH / PRAWN / CHICKEN / VEG / EGG
- SMOKED SALMON TARTLET - PUFF PASTRY / SHALLOTS / DILL
- STEAK GREEN PEPPERCORN PIE – TOMATO SAUCE
- CHARRED SALMON, SWEET SOY AND FRESH BASIL (GF)
- POACHED COFFS HARBOUR PRAWNS, HARRISA AIOLI (GF)
- STEAMED CHICKEN, SHISO CRESS, RICE PAPER ROLLS (GF, DF)

PLATTERS

IDEAL FOR SMALL GROUPS AS A MEAL OR FOR SNACKS FOR LARGER GROUPS

- **CHARCUTERIE / ANTIPASTO PLATTER | \$120.00**
 - BRESAOLA / PROSCIUTTO / SALAMI /EGGPLANT ~ CHICKPEA ~ TZATZIKI DIP / VEGE CRUDITÉS / OLIVES / FETA / BREAD / CRACKERS
- **SEAFOOD PLATTER | \$180.00**
 - OYSTERS (12), KING PRAWNS (12), SMOKED SALMON (12 SLICES) ACCOMPANIMENTS / BAGUETTE
- **VEGETARIAN ANTIPASTI & MEZZE PLATTER | \$120.00**
 - HUMMUS / BABA GANOUSH / GRILLED VEGETABLES / DOLMADES / OLIVES / BOCCONCINI / PICKLED VEGETABLES / GRISSINI / LAVOSH / TURKISH
- **SUSHI PLATTER – NORI | \$120.00**
 - SALMON / TUNA / TERIYAKI CHICKEN / CALIFORNIA / TEMPURA PRAWN / TOFU / EGG / CUCUMBER / AVOCADO
- **SMOKED SALMON PLATTER | \$120.00**
 - CRUSTY BAGUETTE / GRILLED LEMON / CAPERS / PICKLED RED ONION / DILL / HORSERADISH CREAM



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- **CHEESE PLATTER | \$120.00**
 - AUSTRALIAN & IMPORTED / CHEDDAR / WASH RIND / BLUE / BRIE / CRACKERS / DRIED FRUITS / NUTS
 - **BAKED BITES PLATTER | \$120.00**
 - (27 PIECES)
 - **RICE PAPER ROLL PLATTER | \$100.00**
 - (10 ROLLS IN TOTAL / CUT IN HALF)
 - **POINT SANDWICH PLATTER | \$100.00**
 - (10 SANDWICHES IN TOTAL)
 - **WRAPS PLATTER | \$62.00**
 - (12 PIECES IN TOTAL)
 - **FRESH FRUIT PLATTER | \$69.00**
 - SEASONAL BEST / SLICED / SKIN OFF
 - **SWEET TREATS PLATTER | \$69.00**
 - DOUBLE CHOCOLATE BROWNIE SQUARE / PASSION-FRUIT POLENTA CAKE / FRENCH MACAROONS
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