



MISS GOLIGHTLY

FOOD MENU

CANAPE – LIGHTHOUSE PACKAGE

\$30 PER PERSON (MINIMUM 8 PEOPLE. SUITABLE FOR 1-2 HOUR EVENT)

- ROASTED KUMARA FRITTATA WITH PARMESAN & PINE NUTS (GF/VEG)
- SUMMER RICE PAPER ROLLS WITH GREEN MANGO & MINT (GF/VEG)
- LITTLE CHICKEN SANDWICHES WITH TARRAGON & CHIVES
- TARTLETS WITH GOAT CURD, TOMATO & BASIL (VEG)
- PRAWN ZUCCHINI SKEWERS WITH LEMON SALT (GF)

CANAPE – PORTHOLE PACKAGE

\$40 PER PERSON (MINIMUM 8 PEOPLE. SUITABLE FOR 2 - 3 HOUR EVENT)

- CROSTINI WITH DUCK CONFIT & CORNICHONS
- LITTLE CHICKEN SANDWICHES WITH TARRAGON AND CHIVES
- PRAWN TARTLET WITH BROADBEAN MASH, LEMON & BABY HERBS
- BOCCONCINI, CHERRY TOMATO AND BASIL SKEWERS (GF/VEG)
- RARE ROAST BEEF BRIOCHE WITH HORSERADISH CREAM & CRESS

-HOTS-

- ASPARAGUS, PANCETTA AND HALOUMI BUNDLES WITH SUMAC (GF)
- ARANCINI WITH PUMPKIN, SAGE AND MOZZARELLA (VEG)

CANAPE – ANCHOR PACKAGE

\$55 PER PERSON (MINIMUM 8 PEOPLE. SUITABLE FOR 3 - 4 HOUR EVENT)

- CURED OCEAN TROUT ON POTATO ROESTI WITH SAFFRON AIOLI (GF)
- JUICY PEACH WEDGES RIBBONED WITH PROSCIUTTO & BLUE CHEESE (GF)
- LITTLE CHICKEN SANDWICHES WITH TARRAGON & CHIVES
- TARTLETS WITH CARROT CREME, MARINATED FETA & POMEGRANATE PEARLS (VEG)
- PEKING DUCK CREPE WITH HOISIN AND CUCUMBER
- ROASTED TURKEY, CRANBERRY, AND BRIE BRIOCHE

-HOTS-

- SYRIAN SPICED LAMB KOFTA WITH TAHINI
- BEEF & GUINNESS PIES WITH TOMATO RELISH
- GRILLED KING PRAWN IN PERNOD & GARLIC BUTTER (GF)

ANTIPASTO NIBBLE PLATTERS

\$25 PER PERSON

A SELECTION OF:

- CURED MEATS
- OLIVES
- MOZZARELLA
- GRISSINI (GF)



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FRESH SEAFOOD PLATTERS

\$70 PER PERSON

- ANTIPASTO PLATTERS
 - BAKED WHOLE TASMANIAN SALMON WITH QUINOA, GREEN PEAS & FETA CRUST (GF)
 - WHOLE ROASTED ITALIAN SEASONED ROLLED PORK BELLY (GF)
 - PUMPKIN & GOAT'S CHEESE QUICHE
 - VARIETY OF SALADS
 - FRESH BREAD ROLLS
-

CHEESE PLATTER

\$20 PER PERSON

A SELECTION OF:

- QUALITY AUSTRALIAN SOFT AND HARD CHEESE
 - GF & NON GF CRACKERS
 - CARROT AND CUCUMBER CRUDITÉS
-

SEASONAL FRUIT PLATTER

\$15 PER PERSON

- A WIDE SELECTION OF SLICED SEASONAL FRUIT INCLUDING MELON, STRAWBERRIES, PINEAPPLE, MANGO, GRAPES, BERRIES ETC
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BBQ MENUS

'MATES' BBQ - \$40 PER PERSON

- A RANGE OF DELICIOUS DIPS, LAVOSH AND CORNICHONS
- MARINATED CHICKEN SKEWERS
- A SELECTION OF GOURMET SAUSAGES
- A SELECTION OF SALADS

'AUSSIE' BBQ - \$60 PER PERSON

- A RANGE OF DELICIOUS DIPS, LAVOSH AND CORNICHONS
- ANGUS FILLET STEAK
- FRESH LOCAL PRAWNS
- A SELECTION OF GOURMET SAUSAGES
- A SELECTION OF SALADS

'SEAFOOD' BBQ - \$60 PER PERSON

- A RANGE OF DELICIOUS DIPS, LAVOSH AND CORNICHONS
- TASMANIAN SALMON STEAKS
- BBQ KING PRAWNS
- A SELECTION OF SALADS



UCRUISE

MISS GOLIGHTLY

F O O D M E N U

SALAD SELECTION

FOR GROUP OF UP TO 6, CHOOSE 2 SALADS

FOR GROUP OF UP TO 7+, CHOOSE 3 SALADS

- SPICY PUMPKIN AND COUSCOUS
- BEETROOT, GOATS CHEESE AND WALNUTS
- CLASSIC GREEK SALAD
- GARDEN FRESH GREEN SALAD
- CREAMY AIOLI POTATO SALAD

(NOTE** SALADS CAN BE ALTERED SLIGHTLY TO ACCOMMODATE ALLERGIES; SALADS ARE SUBJECT TO SEASONAL VARIATIONS)
