



Catering Menu

Side buffet / table buffet

menu one

\$108.00 per person inc GST

Canape

peking duck pancake with spring onion, cucumber and hoisin sauce

caprese skewer with cherry bocconcini, baby roma tomatoes and pesto drizzle (gf, v)

corn and zucchini fritter with smoked tasmanian salmon, avocado, lime and coriander salsa (gf)

Buffet

assorted boutique bread rolls with butter (v)

chilled pacific oysters with cucumber lime and mirin [2 per person] (gf)

ocean cooked king prawns with dill aioli [3 per person] (gf)

green asparagus, fresh goats curd and fine herb salad with caramelised walnuts (v, gf)

crunchy raw slaw of red cabbage, tuscan kale and matchstick apples with fresh mint, lemon and evo dressing (ve, gf)

cocktail potato salad with artichoke, italian parsley and lemon caper vinaigrette (ve, gf)

grilled salmon fillet on crisp local rocket with ponzu yuzu sauce

bbq jamaican jerk chicken with coconut rice, fresh coriander, tomato and citrus salsa (gf)

slow roast lamb shoulder with caramelised shallots and button mushrooms (gf)

Dessert

seasonal fresh fruit platter (v, gf)

devils chocolate mud cake with double cream (v)

gf – gluten free, v – vegetarian, ve - vegan

All charters will attract a chef charge of \$300 that are up to a 4 hours in charter duration.

Side buffet / table buffet

menu two

\$128.00 per person inc GST

Canape

asparagus, sautéed leek and chèvre flan (v)

lime marinated tuna logs with wasabi mayonnaise and shizu cress

chilli and rosemary marinated lamb skewers with tomato and basil salsa [gf]

Buffet

assorted boutique bread rolls with butter (v)

ocean cooked king prawns with dill aioli [3 per person] (gf)

fresh pacific oysters with shallot dressing and black sesame dressing [2 per person] (gf)

smoked tasmanian salmon with fine eschallots, chives, lemon and baby capers (gf)

rice, cranberry and roasted sweet potato salad with cinnamon, cumin and lemon juice vinaigrette (v, gf, ve)

baby spinach, corella pear and parmesan salad with pomegranate, vino cotto and evo (v, gf)

sautéed kipfler potatoes and artichoke with dijon dressing (v, gf, ve)

seared south coast blue eye cod with olive, french shallot and heirloom tomato salsa (gf)

sumac and thyme marinated spatchcock with grilled fennel and citrus (gf)

whole roasted beef fillet with red wine and rosemary jus (gf)

Dessert

steamed cinnamon and date pudding with butterscotch sauce

individual pavlovas with fresh chantilly cream and berries

gf – gluten free, v – vegetarian, ve - vegan