

Note: Surchare applies on Public Holidays

Delivery fee of \$75 applies to all orders

The following dishes are a sample of the cuisine to be experienced on board the yacht.

Canapé MENU

One to two of every item per person depending on the size.

Minimum order of 12 people for any menu.

Canapé Package 1 - \$59 per person

Mushroom arancini w arrabiata sauce (v)

Zucchini blinis w sour crème & fresh thyme

Blinis x smoked salmon & dill crème fraiche

Grilled lemon grass chicken skewers & nuoc cham (v) (gf)

Wagyu Beef potato rosti & Beetroot Garnished with Herbs.

Mini sausage rolls

Canapé Package 2 - \$86 per person

Pork & fennel sausage rolls

Beef satay sticks w dipping sauce

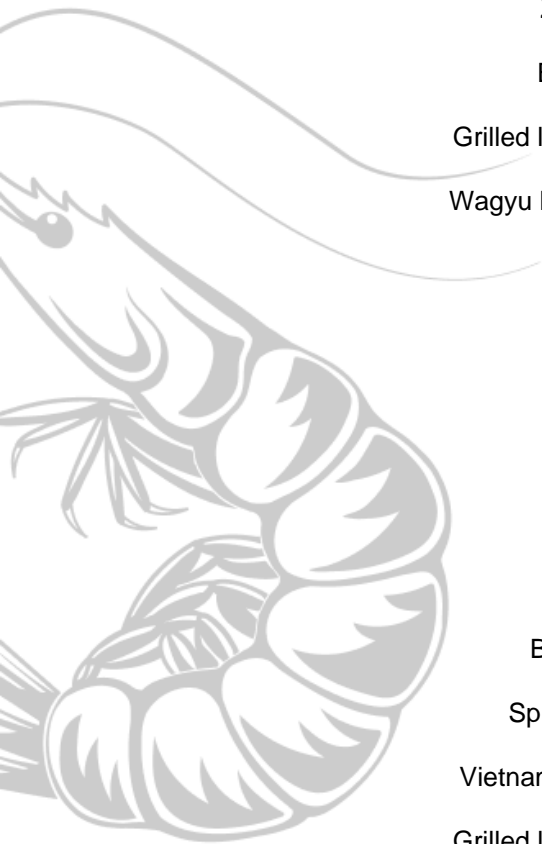
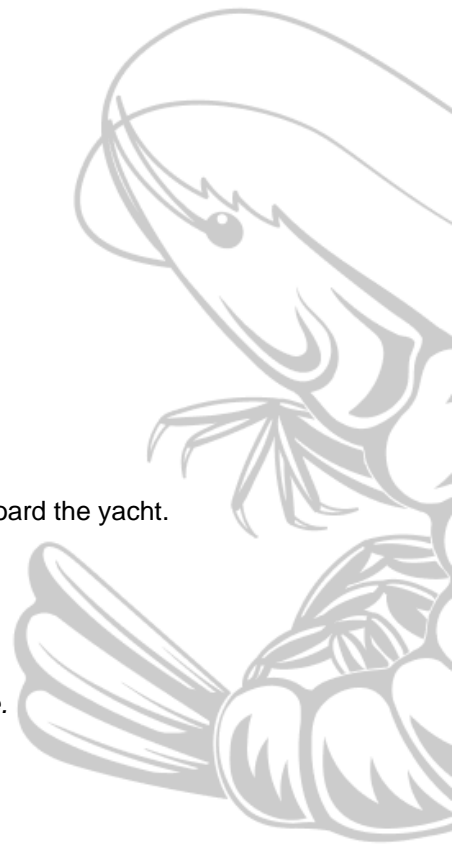
Mushroom arancini w arrabiata sauce

Blinis x smoked Salmon & Dill Crème fraiche

Spiced chicken paper rolls & dipping sauce (GF)

Vietnamese Vegetarian paper rolls & Thai mango dip (V)

Grilled lemon grass chicken skewers & nuoc cham (v) (gf)



Vanilla Panna Cotta

Antipasto

Canapé Package 3 - \$108 per person

Sydney rock oysters (GF) (DF)

Peeled prawns & dipping sauce.

Peking duck pancakes w Hoisin sauce

Zucchini blinis w sour crème & fresh thyme

Blinis x smoked salmon & dill crème fraiche

Grilled lemon grass chicken skewers & nuoc cham (v) (gf)

Vietnamese Vegetarian paper rolls & Thai mango dip (V)

Wagyu beef potato rosti & beetroot garnished with herbs thyme

Tiramisu

Antipasto

Canapé Package 4 - \$149 per person

Dukkah & Rosemary lamb cutlets

Kingfish ceviche, coconut & cucumber

Pork & beef San Chow Bow served in lettuce cups

Sydney rock oysters (GF) (DF)

Peeled prawns & dipping sauce.

Peking duck pancakes w Hoisin sauce

Zucchini blinis w sour crème & fresh thyme

Blinis x smoked salmon & dill crème fraiche

Grilled lemon grass chicken skewers & nuoc cham (v) (gf)

Vietnamese Vegetarian paper rolls & Thai mango dip (V)

Wagyu beef potato rosti & beetroot garnished with herbs thyme



Vanilla Panna Cotta

Antipasto

Antipasto typically consisting of selected cheeses, cured meats, olives & dips surrounded by fresh & dried fruit, antipasto items, nuts & crackers.

BUFFET MENU

Minimum Order of 12 Persons

Buffet Package 1 - \$73 per person

Mushroom Arancini w Arrabbiata sauce.

Oven-roasted chicken, thyme, Lemon, parsley & Garlic (GF, DF)

Rosemary garlic, thyme roast potatoes, fresh mint (GF, DF, V)

Cauliflower Turmeric, Walnut & Pomegranate Salad (GF, V)

Summer green salad w Tangy lemon Dressing (GF, V, DF) Artisan

Bread (V)

Buffet Package 2 - \$95 per person

Cheese & Antipasto Grazing.

Oven-roasted chicken, thyme, Lemon, parsley & Garlic (GF, DF)

Poached Salmon, Watercress, Lemon Herbs

Rosemary Garlic, Thyme Roast Potatoes, Fresh Mint (GF, DF, V)

Cauliflower Turmeric, Walnut & Pomegranate Salad (GF, V)

Salad Heirloom Tomato w Dill & Basil Chili Persian Feta.

Butterfly Pasta Salad w Mint, Basil, Mayo & Capsicum

Artisan Bread (V)

Buffet Package 3 - \$115 per person



Cheese & Antipasto.

Selection of Meat Pies.

Freshly caught seafood, Includes cooked tiger prawns, Sydney Rock Oysters.

Oven Roasted chicken, Thyme, Lemon, parsley & Garlic (GF, DF)

Roast Potatoes, garlic, thyme & fresh mint (GF, DF, V)

Salad Heirloom Tomato dill, Basil & Persian Feta. (GF, V) Salad

Avocado, Snow Pea, Mint, Snap pea & Mozzarella (GF, V)

Quinoa, slow roasted pumpkin, Capsicums & Lemon Myrtle dressing.

Chocolate Brownies & Raspberry Friands.

Buffet Package 4 - \$187 per person

Cheese & Antipasto.

Assortment of Sushi & Sashimi.

BBQ Lamb Cutlets w spicy Australian dukka marinade.

Freshly Caught Seafood, Includes Cooked Tiger Prawns, Sydney Rock Oysters.

Oven Roasted chicken, Thyme, Lemon, parsley & Garlic (GF, DF)

Roast Potatoes, Garlic, Thyme & Fresh Mint (GF, DF, V)

Salad Heirloom Tomato Dill, Basil & Persian Feta. (GF, V) Salad

Avocado, Snow Pea, Mint, Snap Pea & Mozzarella (GF, V)

Quinoa, slow-roasted pumpkin, Capsicums & Lemon Myrtle dressing.

Cheesecake & Tiramisu

