



LUXURY

BOAT HIRE

BUFFET PLATTER MENU

GOLD BUFFET PACKAGE - \$110 per head

(2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE - \$135 per head

**(2 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert platters
(Over 20 pax))**

Cold Platters

Pepper-seared Black Angus carpaccio with celeriac remoulade, fresh watercress and lemon (gf)
House-smoked Petune ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)

Shaved Jamón Serrano layered with fresh peach or melon slices (seasonal), wild rocket, aged balsamic and cold-pressed organic olive oil dressing (gf)
Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Warm Platters

Whole poached Tasmanian salmon with grilled leeks, crisp fried caper and lemon cream fraiche (gf)

8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous
Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)

Free-range de-boned chicken roasted with butternut pumpkin, Persian fetta and Harissa (gf)

Crispy-skinned W.A Cone Bay barramundi with cherry tomatoes, olives, shaved zucchini and basil (gf)

Dessert Platters

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream
Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

**** Share Platter option will also include complimentary platters of ****

Green micro salad with shaved radish, red onion and cold-pressed dressing
Fresh baked bread rolls and Pepe Saya butter
Steamed baby potatoes with parsley butter and lemon