



Ghost Plated Option

(Under 30 pax)

**3 course plated menu including 2 arrival canapes
\$190 per person**

Canapes

Miniature short-crust tart with spiced butternut pumpkin and hummus, crispy onion (v)
Raw yellowfin tuna with ruby grapefruit, fennel and ponzu mayo on spoon (gf)
Jamón Serrano with sour cherry, goat's cheese and basil on sourdough crisp
Cured Tasmanian Salmon with horseradish, pickled red onion and avocado tart
Chilli and lime free range chicken, baby greens, crispy wonton
Seared Hervey Bay scallops with smoked eggplant and pomegranate tart
Crispy shredded duck filo cigars with spiced orange glaze
Grilled Queensland king prawns with roasted sweetcorn, red pepper and harissa tart

Entree

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing
Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress
De-boned quail, prosciutto, fetta, chestnut mushroom, broad beans, broth
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli
Confit WA octopus, baby octopus, red pepper, olive, chilli aioli



LUXURY

BOAT HIRE

Mains

Baby snapper, mussels, confit fennel, zucchini flower, bisque
Peppered venison loin, quince, puff pastry, radicchio, chestnut
De-boned corn-fed chicken, sweet corn custard, baby leeks, pearl barley
Hapuku, squid, chorizo, nettle butter, lemon
Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

Desserts

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
Coconut panna-cotta, mango, crumble, coconut sorbet
Vanilla cheese cake, mixed berries, orange cardamom ice cream
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney