



# LUXURY

## BOAT HIRE

### OCEANOS BUFFET MENUS

#### **Seafood Celebration Buffet \$100**

##### Starters

Fish & Crab Cakes

Herbed Cheese tartlets with Caramelised Onion Jam (v)

##### Buffet

Platters of King Prawns & Sydney Rock Oysters with Chef's Cocktail Sauce & Lemon Wedges

Platter of Smoked Salmon with Spanish Onion & Capers

Peppered Beef Fillet Served with Chef's Special Sauce

Crumbed Chicken Tenderloins

Pasta Gamberi (Prawns in a Pink Sauce)

Oven Roasted Pumpkin Salad (v)

Beetroot & Quinoa Salad (v)

Baby Chat Potatoes with Melted Butter and chopped herbs (v)

Traditional Caesar Salad

Insalata Caprese (v)

Bread Rolls w/ Individual Butter Portions

##### Desserts

Sticky Date Pudding with Butterscotch Sauce

Lemon Meringue Pie



# LUXURY

## BOAT HIRE

### Australian Experience \$90

#### Starters

Mini Meat Pies

Wattleseed Scones with Beetroot Relish & Goats Cheese (v)

#### Buffet

Searred Kangaroo with Red Currant Glaze (Also available with Chicken or Pork)

Bush Spice Roast Lamb with Mint Sauce

Scotch fillet Crusted in Wattle Seed, Bush Tomato & Mountain Pepper Berry

King Prawns with Lemon Wedges

Roast Pumpkin, Pine Nut & Baby Spinach Salad (v)

Mixed Tomato & Rocket Salad (v)

Mesculan salad (v)

Egg & Potato Salad (v)

Bread Rolls w/ Individual Butter Portions

#### Dessert

Individual Pavlovas

Lamingtons

OPTIONAL EXTRAS: Platters of Sydney Rock Oysters with Lemon Wedges and  
Chef's Cocktail Sauce (\$10.00 per person)



# LUXURY

## BOAT HIRE

### Every Day is Christmas \$85

#### Starters

Turkey & Cranberry Sausage Rolls  
Smoked Salmon on Blini

#### Buffet

Platters of King Prawns & Sydney Rock Oysters, with Chef's Special Cocktail  
Sauce & Lemon Wedges  
Roast Pork & Gravy with Apple Sauce  
Leg Ham Sliced off the Bone  
Oven Roasted Turkey with Cranberry Sauce  
Rosemary, Thyme & Sea Salt Roast Vegetables (v)  
Mesculin Salad (v)  
Chef's Selection of Seasonal Greens (v)  
Honey & Mint Glazed Carrots (v)  
Bread Rolls w/ Individual Butter Portion

#### Dessert

Individual Christmas Pudding with Brandy Infused Custard  
Pavlova Nests Filled with Chantilly Cream & Berry Compote

OPTIONAL EXTRAS: Platters of King Prawns and Sydney Rock Oysters with  
Lemon Wedges and Chef's Cocktail Sauce (\$20.00 per person)



# LUXURY

## BOAT HIRE

### **Mediterranean Delight \$80**

#### Starters

Spanakopita (Spinach and fetta triangles) (v)  
Italian Meatballs with Tomato Sauce

#### Buffet

Coq Au Vin (Braised chicken in red wine)  
Greek Lamb & Potatoes Braised in Fresh Herbs, White Wine & Garlic  
Italian Style Fried Fish with Garlic Lemon Aioli  
Tortellini Boscaiola (Creamy Bacon & Mushroom Sauce)  
Mesculin Salad  
Traditional Greek Salad  
Oven Roasted Roma Tomatoes on Rocket with Shaved Parmesan  
Patatas Bravas (v) Potatoes in a spicy tomato sauce  
Bread Rolls w/ Individual Butter Portions

#### Dessert

Profiteroles with Warm Chocolate Ganache  
Tiramisu

OPTIONAL EXTRAS: Platters of King Prawns and Sydney Rock Oysters with  
Lemon Wedges and Chef's Cocktail Sauce (\$20.00 per person)



# LUXURY

## BOAT HIRE

### Asian Fusion \$75

#### Starters

Pork & Prawn Gow Gee  
Thai Fish Cakes with Sweet Chilli Dipping Sauce

#### Buffet

Honey Soy Baked Chicken Wings  
Deep Fried Fish with Lemon Sauce  
Vietnamese Caramelised Pork  
Massaman Beef  
Hokkien Noodle Stir Fry (v)  
Iceberg Lettuce, Tomato, Cucumber, Coriander & Mint Salad  
Crunchy Noodle Salad  
Special Fried Rice  
Steamed Jasmine Rice  
Freshly Baked Bread Rolls with Butter portions

#### Dessert

Fresh Fruit Platter

OPTIONAL EXTRAS: Platters of King Prawns and Sydney Rock Oysters with  
Lemon Wedges and Chef's Cocktail Sauce (\$20.00 per person)



# LUXURY

## BOAT HIRE

### **Deluxe Buffet \$70**

#### Starters

Chicken, Semi-dried Tomato & Ricotta Sausage Rolls  
Vegetarian Spring Rolls

#### Buffet

Chicken Tenderloins with Chef's Special Sauce  
Smoked Salmon with Traditional Accompaniments  
Roast Pork and Gravy with Apple Sauce  
Homemade Lasagne  
Mixed Garden Salad  
Salade Nicoise (Tuna, Green Bean & Egg Salad)  
Selection of Seasonal Roasted Vegetables  
Tropical Coleslaw  
Freshly Baked Bread Rolls with Butter/margarine portions

#### Dessert

Mango & Passionfruit Cheesecake  
Cremé Caramel

OPTIONAL EXTRAS: Platters of King Prawns and Sydney Rock Oysters with  
Lemon Wedges and Chef's Cocktail Sauce (\$20.00 per person)



# LUXURY

## BOAT HIRE

**Middle East \$65**

Starters

Spinach & Feta Pastries (v)  
Lamb Kefta served with a minted yoghurt sauce

Buffet

Selection of dips with bread (v)  
Falafel served with spicy hummus (v)  
Moroccan Lamb Tagine with Apricot & Almond Couscous  
Spiced Chicken & Rice  
Fatoush Salad (v)  
Moroccan Carrot Salad (v)  
Watermelon, Fetta & Mint Salad (v)  
Tabouli (v)  
Freshly Baked Bread Rolls with Butter/margarine portions

Dessert

Baklava  
Fresh Fruit Salad

OPTIONAL EXTRAS: Platters of King Prawns and Sydney Rock Oysters with  
Lemon Wedges and Chef's Cocktail Sauce (\$20.00 per person)

Holidays: A surcharge will apply on public holidays. GST inclusive.