



# LUXURY

## BOAT HIRE

### **GALAXY I PLATTER MENU**

Designed for 10 people per platter  
minimum order 2 platters

#### **Dip Platter**

\$125

Fresh crisp crudités, grissini and crispbreads  
trio of house made dips

#### **Antipasto Platter**

\$125

Rustic Italian breads, grissini and flatbreads  
oven baked semi dried tomatoes, marinated green olives,  
grilled eggplant, zucchini and bell peppers, marinated artichokes, persian fetta,  
honey glazed double smoked ham, hot sopressa salami and san danielle  
prosciutto

#### **Cheese Platter**

\$125

Selection of local cheeses, dried fruits and assorted crackers

#### **Seafood Platter**

\$500

Ocean cooked king prawns with dill aioli  
fresh pacific oysters with shallot dressing and salmon roe  
blue swimmer crab with fresh lemon wedges  
balmain bugs with tartare sauce  
BBQ salmon fillets with grilled baby eggplants, toasted pine nuts and basil pesto

#### **Ham Buffet**

\$350 per ham

Whole guinness and honey baked ham with condiments and boutique bread  
rolls

#### **Sweet Canapé Platter**

\$250

Petite lemon meringue pie  
petite piquant chocolate brownie  
small fruit brochettes  
assorted petite french macarons