



LUXURY

BOAT HIRE

3 Course Formal Dining Menu

\$140pp

Canapes On Arrival (choice of three)

- Peking duck pancake with shallots and chili jam
- Mini flans of baby eggplant, caramelized onion and goats cheese
- Arancini filled with bocconcini, roast pumpkin and baby spinach
- Assorted sushi with pickle ginger, wasabi and soy
- Indonesian chicken satay skewers with spicy peanut and coconut sauce
- Garlic prawn twisters
- Poached Tasmanian salmon and baby spinach quiche topped with mozzarella
Cheese, sour cream and chives

Entrée (choice of one)

- Trio of Seafood Plate: lobster with lemon garlic sauce, king prawns and scallops
- Seared garlic king prawns in a shallot and white wine sauce reduction on a creamy
risotto
- Moroccan lamb kebabs on a bed of couscous with minted yoghurt and crisp pita bread
- Warm chorizo, haloumi, roasted kumara and chargrilled capsicum embedded on a
roquette salad accompanied with a side of tomato relish
- Panko crusted King Tiger Prawns with Malaysian coconut curry
- Seared Cajun Yellow Fin Tuna with Mango and Paw Paw Salsa

Main Course (choice of one)

- Chargrilled fillet of beef tenderloin in a classic red wine jus served alongside a parcel of
baby green beans, confit of tomato, glazed noisette of potato and a classic béarnaise
sauce
- Crispy skinned Tasmanian salmon topped with fried baby capers served with roasted
herbed baby chat potatoes, steamed broccolini, sweet baby corn spears and a lemon
and dill beurre blanc
- Roulade of chicken filled with pancetta and brie cheese bedded on roasted pumpkin
with layers of baby spinach and pea risotto and chargrilled eggplant in a light bell
pepper sauce
- Pan Fried Salmon and Leek Medallions with Salsa Verde
- Steamed N.T Barramundi wrapped in banana leaf, lemongrass, ginger and chilli

Dessert (choice of one)

- Vanilla bean cream brulee with blueberry compote
- Baked white chocolate cheesecake served with mixed berry compote
- Individual tiramisu topped with chocolate-coated strawberries
- Chocolate ganache tart with cinnamon ice cream
- Vanilla panacotta layered with strawberries Romanoff and liqueur strawberries
- Glazed individual fruit flans
- Apple and rhubarb crumble served with vanilla bean ice cream
- Table dessert tasting platters consisting of a variety of the featured desserts