



LUXURY

BOAT HIRE

Aquabay Buffet Menus

(Chef required)

BUFFET MENU NO. 1 at \$100pp

A selection of Boutique Rolls with Butter Portions
Roast Pumpkin, Bocconcini and Baby Spinach Arancini
Herb and Pepper and Lemon Encrusted Salmon Fillet Le Chef Tartare Sauce
Chardonnay and Thyme Poached Chicken Breast with Risoni, Oven Roasted
Tomato and Baby Spinach
Fresh Pasta with Roasted Capsicum, Mushrooms and Semi-dried Tomatoes
tossed in a light Tomato Pesto Dressing
Kajun Rump surrounded with our Home-style Tzatziki Sauce
Tiger Prawn Platter with Herb and Lemon Aioli
Wild Rocket and Parmesan with Rock Salt and Black pepper
Dill, Red onion and Caper Berry Potato Salad
Fresh Seasonal Fruit Platter
Chefs selection of House Desserts

BUFFET MENU NO. 2 at \$125pp

A selection of Boutique Rolls with Butter Portions
Roast Pumpkin, Bocconcini and Baby Spinach Arancini
Chargrilled Beef Fillet and Field Mushrooms served with a Green Peppercorn
Jus
Chardonnay and Thyme Poached Chicken
Roasted Herb and Garlic Chat Potatoes
Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea (2
per person)
Caprese Salad of Tomato, Bocconcini and Fresh Basil
Wild Rocket and Parmesan with Rock Salt and Black pepper
A selection of fine Australian Cheese's served with Dried Fruit and Deli Style
Crackers
Fresh Seasonal Fruit Platter
Chefs selection of House Desserts



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BUFFET MENU NO. 3 at \$145pp

A selection of Boutique Rolls with Butter Portions
Roast Pumpkin, Bocconcini and Baby Spinach Arancini
Chardonnay and Thyme Chicken
Rib Eye Fillet with Stuffed Field Mushrooms and Red Wine Jus with Roasted
Chat Potato
Whole Baked Tasmanian Salmon topped with Baby Spinach, Dill and Capers
Mussels with Garlic and Chilli Butter
Balmain Bugs Grilled with Garlic Lemon Butter
Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea.
(3 per person)
Tiger Prawn Platter with Herb and Lemon Aioli
Dill, Red Onion and Caper Berry Potato Salad
Caprese Salad of Tomato, Bocconcini and Fresh Basil
Assorted Australian Cheese board with Lavosh and Dried Fruits
Fresh Seasonal Fruit Platter
Chefs selection of House Desserts