



# LUXURY

## BOAT HIRE

### Grazing Station Menu

**Antipasto @ Charcuterie - \$55pp**

#### **Cold Cure Cuts**

Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grill Spanish Chorizo

#### **Vegetables and Salads**

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes, Dolmades (rice wrapped in vine leaf), Garlic infused black and green Olives, Grill Halloumi, Marinated Feta, Zucchini Frittata

Arancini with Pumpkin Semi Dried tomato

Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts

Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelize onion and soy toasted nuts.

#### **From the Ocean**

Salmon Gravlax with Caper Berries and Crème Fraiche, Ceviche Scallops with Lime Chili and Coriander, Marinated Greek Octopus, King Prawn with Marie Rose Sauce.

#### **Cheeses and Fruits**

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts

Seasonal Exotic Fruit Display

Artisan Bread Display, Grissini and Crackers