



# LUXURY

## BOAT HIRE

### Small Group Options

#### **VIP Picnic Menu for Two | \$225**

Prawn with watermelon, Korean red pepper, kewpie mayo, lemon, ponzu, chilli, avocado, radish & chives on a soft milk roll  
Bresola with artichoke, brussel sprout slaw, piquillo peppers & mayo on a sourdough baguette  
Woodside Charleston Jersey brie with our sourdough crispbread & spiced apple & date chutney  
Involtini with eggplant, slow roast tomatoes, mozzarella & parma ham with our marinated olives  
Peach, mozzarella & fregola salad (V)  
Baby cos, crispy capers, caramelised walnuts, egg & pecorino in a buttermilk ranch (V) (N)  
Lemon, lime & raspberry tart  
Orange & almond cake with white chocolate & dried rose petals (N) (GF)  
Pistachio cake with white chocolate & yoghurt topped with chocolate filled raspberry (N)  
Double dipped firecracker strawberries with Valrohna chocolate & popping candy  
Capi still and sparkling mineral water

#### **VIP Cruise Hamper for One | \$53pp Minimum 5 Guests**

Australian prosciutto, truffled sopressa, honey glazed ham off the bone & our pickles & marinated olives  
Sliced sourdough baguette  
Our petit handmade tarts with asparagus, pea, Persian feta & sesame (V)  
Kale & avocado guacomole & hummus with baby Dutch carrots, Q sticks, sumac roasted flatbread & kale, beetroot & sweet potato crisps (V)  
Vietnamese crystal rolls with satay pesto (N) (V) (GF)  
Sourdough baguettes with roast pumpkin with chevre goats cheese, caramelised onion & wild rocket (V)  
Sourdough baguettes with panko crusted chicken, tomato, basil, superfood slaw, lime aioli & mixed leaves  
Duo of Australian brie & cheddar with poppy seed lavosh & our spiced apple & date chutney  
Chocolate brownies (GF, N)  
Fresh fruit skewers (GF, Vegan)



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### **Premium Three Course BBQ Banquet Menu** **2-8 Guests | \$95pp**

#### **On Arrival**

Mixed Bread Plate,  
Mixed Olives,  
Dips

#### **Main Course**

Premium Eye Fillet with Horseradish & Onion Jam  
Salmon Fillet slow cooked with grapefruit and kale salad.  
Cumin Sweet Potato with Fetta, Pickled Onions & Spinach Leaf Salad.  
Crusty Baguette

#### **Desert**

Vanilla bean crème brulee,  
Macaroons,  
Strawberry Shortcake Squares

### **Vegetarian Premium Three Course Banquet Menu** **2-8 Guests | \$95pp**

#### **On Arrival**

Chickpea / Eggplant Dip Breads & Crackers  
Olives / Cornichons / Fetta  
Frittata / Honey Glazed Kumara / Feta / Fresh Herbs

#### **Main**

Braised Mushrooms / Grilled Haloumi / Tarragon  
Charred Broccolini / Chilli  
Eggplant Confit / Grilled Zucchini / Red Peppers / Artichokes  
Kipfler Potato / Caramelised Onion  
Kumara / Baby Spinach / Pickled Red Onion  
Watermelon / Mint Salad / fetta

#### **Dessert**

Macaroons / Baked Cheese Cake / Brownies Chocolate Ganache