



LUXURY

BOAT HIRE

ALANI BANQUET FEAST

Sit down up to 14 guests
Starting from \$500.00/ day with a private chef
+ \$102.00 per person

COURSE 1

Choice of 3 canapés from Canapé Menu

COURSE 2 - Selection of one item

Tempura tiger prawn brochette drizzled with sweet ponzu sauce
Grilled mackerel 'en papillote' infused with smoked paprika, tomato and kalamata olive salsa (GF)
Prosciutto wrapped roasted chicken on the bone with a green pea cream sauce (GF)
Pan seared Tasmanian scallops on pea puree with pancetta crumbs

COURSE 3 - Selection of 1 item

Rosemary and garlic studded lamb cutlets drizzled with beurre rouge sauce (GF)
Herb crusted pan seared yellow fin tuna served rare on a bed of ratatouille finished with a saffron rouille
Roast fillet of beef with merlot glaze (GF)
Crispy skin fillet of Tasmanian salmon on kipfler potato mash, finished with a dill & lime hollandaise sauce (GF)

COURSE 4 – Selection of two items

Open free form baby cos Caesar salad (V) (GF)
Rocket, pear and shaved parmesan salad with ranch cream dressing (V) (GF)
Baby spinach, toasted pinenuts and currant salad with white balsamic dressing (V) (GF)
Duck fat and rosemary roasted potatoes (GF)
Traditional Caprese salad of Bowen tomatoes & mozzarella drizzled with basil oil (V) (GF)



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COURSE 5 – Selection of one item

Pappardelle pasta served with slow braised beef cheek ragout finished with shaved pecorino

Prawn, green pea and Myer lemon risotto (GF)

Linguine with roasted chicken, sundried tomato and basil pesto

Wild mushroom risotto scented with truffle oil (GF)

COURSE 6 – Selection of one item

Selection of cheese and fresh fruit platter (V)

Petit Pavlova with mixed seasonal berries, Chantilly cream and macadamia praline wafer

Lemon curd tartlet with berry coulis and chantilly cream dollop

Warm sticky date pudding w/ butterscotch sauce & King Island double cream