



# LUXURY

BOAT HIRE

## GHOST II BUFFET MENU

**UNDER 19 GUESTS REQUIRES A CHEF FEE OF \$450**

### Cold Platters:

- Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
- House-smoked Petune ocean trout with shaved zucchini, radish, fennel, wasabi cream fraichè (gf)
- Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)
- Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon
- Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

### Warm Platters:

- Grilled miso Tasmanian salmon, soba noodles, baby greens lime chilli dressing
  - 8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, BBQ zucchini and warm Israeli couscous
- Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)
- Free-range de-boned chicken moroccan spiced vegetables, sumac, cucumber yoghurt (gf)
- Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olives, harrisa, shaved zucchini (gf)
- Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber Rita



**Dessert Platters:**

- Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream
  - Strawberry cheesecake, coconut crumble, strawberry ice cream
  - Handmade Pavlova nests, mango passionfruit curd, Raspberry sorbet (gf)
- Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

**Buffet Includes:**

- Green micro salad with shaved radish, red onion and cold-pressed dressing
- Fresh baked bread rolls and Pepe Saya butter -Steamed baby potatoes with parsley butter and lemon

**GOLD BUFFET PACKAGE** - \$126 per head (4 x chef selection canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

**PLATINUM BUFFET PACKAGE** - \$147 per head (4 x chef selection canapés on arrival, 3 cold, 3 warm platters, 2 dessert platters)



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### VEGETABLE BUFFET MENU

#### Cold Platters:

- Grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf) - Shaved zucchini, radish, fennel, wasabi cream fraiche (gf)
- Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- Sweet potato, pickled daikon, wild mushroom, bean sprouts aged soy
- Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

#### Warm Platters:

- Grilled miso eggplant, soba noodles, baby greens lime chilli dressing
- Spiced charred cauliflower pomegranate molasses, kale,bbq zucchini and warm Israeli couscous
- Roasted red pepper, black olive, harissa, shaved zucchini with local mushrooms and chimichurri (gf)
- Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

#### Dessert Platters:

- Valrhona Dark chocolate Pave, candied peanuts, shortbread crumble vanilla ice cream
- Strawberry cheesecake, coconut crumble, strawberry ice cream
- Handmade Pavlova nests, mango passionfruit curd, Raspberry sorbet (gf)
- Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread



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### **Buffet includes:**

- Green micro salad with shaved radish, red onion and cold-pressed dressing -  
Fresh baked bread rolls and Pepe Saya butter
- Steamed baby potatoes with parsley butter and lemon

**GOLD BUFFET PACKAGE** - \$126 per head (4 x chef selection canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

**PLATINUM BUFFET PACKAGE** - \$147 per head (4 x chef selection canapés on arrival, 3 cold, 3 warm platters, 2 dessert platters)