



LUXURY

BOAT HIRE

GHOST II FORMAL PLATED MENU

\$145 per head

Under 15 guests requires chef fee of \$450

Entree:

- Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing
 - Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress
- De-boned quail, prosciutto, fetta, chestnut mushroom, broad beans, broth
 - Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs
 - Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe
- Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini
 - Grilled Rare yellow fin tuna, shaved fennel, orange, aioli
 - Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

Mains:

- Baby snapper, mussels, confit fennel, zucchini flower, bisque
 - Peppered venison loin, quince, puff pastry, radio, chestnut
- De-boned corn-fed chicken, sweet corn custard, baby leeks, pearl barley
 - Hapuku, squid, chorizo, nettle butter, lemon
- Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus
 - Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus
- Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze



Desserts:

- Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
- Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
 - Coconut panna-cotta, mango, crumble, coconut sorbet
 - Vanilla cheese cake, mixed berries, orange cardamom ice cream
- Local and imported cheeses, fig loaf, flat bread, apple cherry chutney