



# LUXURY

## BOAT HIRE

### Buffet Menu

**Silver Selection Buffet: \$80 per person**

Start with breads and your choice of 2 hot, 3 cold and 1 dessert selection

**Gold Selection Buffet: \$95 per person**

Start with breads and your choice of 3 hot, 4 cold and 2 dessert selections

**Platinum Selection Buffet: \$115 per person**

Start with breads and your choice of 4 hot, 5 cold and 3 dessert selections

**To Start:**

A selection of artesian breads accompanied with a trio of fresh dips, olive oil & balsamic

**Hot Selections:**

Grilled side of salmon with salsa verde

Black mussel, prawn and chorizo paella topped with fresh parsley

Roasted pork belly with crispy crackling served with apple sauce and mustards

Salt & pepper crusted medium rare beef with green peppercorn jus

Crispy skinned chicken breast with romesco sauce

Pearl barley, pea, lemon & feta risotto garnished with tendrils and shoots

*Platinum only selection:*

Roasted lamb rack with baby trussed tomatoes and rosemary jus



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### Buffet Menu (cont'd)

#### **Cold Selections:**

- Poached prawns served cold with cocktail sauce, citrus aioli and lemon wedges
- Fresh natural oysters served with a selection of red wine shallot vinaigrette, nam jim and salmon roe
- Wild rocket, baby spinach, shaved asparagus, pepitas, with crumbled feta and toasted pinenuts
- Roasted butternut squash, grilled zucchini, buckwheat salad with fresh herbs  
Tomato and bocconcini salad with fresh basil
- Potato Salad: Chat potatoes, boiled egg, cornichons, wholegrain mustard, parsley, mint and mayonnaise

#### *Platinum only selection:*

- Local Moreton Bay bugs drizzled with garlic butter

#### **Dessert options:**

- Individual chocolate mousse with fresh berries and dark chocolate shavings
- Lemon curd tarts, meringue kisses, lime zest and toasted coconut
- Caramel cheesecake with almond praline
- An assortment of fresh locally sourced seasonal fruit served with Greek yogurt and drizzled honey
- Tasmanian cheeses with muscatels, quince paste, nuts and lavosh

*Minimum 20 people. Items are subject to seasonal availability and some menu items may change, please reconfirm your menu selection prior to charter.*