



## Buffet menu

### **buffet menu 1 @ \$75 per person**

includes fresh baked bread rolls and cream butter  
please select

3 items from the sea - cold and/or from the garden  
2 items from the sea – hot and/or from the paddock  
1 dessert item

### **buffet menu 2 @ \$95 per person**

includes fresh baked bread rolls and cream butter  
please select

3 items from the sea - cold and/or from the garden  
3 items from the sea – hot and/or from the paddock  
2 dessert item

### **buffet menu 1 @ \$115 per person**

includes fresh baked bread rolls and cream butter  
please select

3 items from the sea - cold and/or from the garden  
3 items from the sea – hot and/or from the paddock  
1 premium item, indicated by (pr)  
2 dessert item

(s) seafood | (gf) gluten free | (v) vegetarian | (vgn) vegan | (pr) premium item



# LUXURY

## BOAT HIRE

### **from the sea served cold**

smoked salmon w/ red onion, capers, cream cheese, gherkins on crusty bread (s)

marinated baby squid salad (s)

oysters w/ assorted dressings (2 oysters per person) (s)

king prawns w/ lemon wedges (3 prawns per person) (s) (gf)

### **from the garden**

caesar salad

garden salad (v) (vgn) (gf)

caprese salad w/ extra virgin olive oil (v) (gf)

chat potato salad w/ seeded mustard mayonnaise and spring onions (v) (gf) roasted

seasonal vegetables w/ garlic and rosemary (v) (gf) (vgn)

broccolini and snow peas w/ orange, chilli and toasted hazelnut dressing (v) (vgn) (gf)

roast vegetable and fresh herb quinoa salad w/ lemon tzatziki (v)

watermelon and fetta salad w/ mint and reduced balsamic (v) (gf)

asparagus w/ shaved parmesan and baked prosciutto (v) (gf)

### **from the sea served hot**

baked tasmanian salmon w/ celeriac, fetta and dill (s) (gf)

roasted south coast blue eye trevalla w/ grape and pine nut salsa (s) (gf)

pan seared snapper w/ pine nut pesto (s)

moreton bay bug w/ roasted garlic and chive aioli (s)

western australian crayfish tails w/ herb butter (s) (pr)



# LUXURY

## BOAT HIRE

### **from the paddock**

sage marinated chicken thigh (gf)  
roasted crispy skin duck breast (gf)  
portuguese style chicken breast (gf)  
pasture fed pork fillet w/ grilled apple chutney (gf)  
riverina lamb back-strap w/ tzatziki (gf) (pr)  
braised new south wales central tablelands lamb fillet (gf) (pr)  
whole riverina, grass fed beef fillet with field mushroom jus (gf) (pr)

### **dessert**

assorted macaroons (v)  
chocolate brownie (v)  
milk chocolate tart w/ crème chantilly (v)  
fresh pineapple, rockmelon and strawberry brochettes (gf) (v) (vgn)  
mini pavlova w/ fresh berries and crème chantilly (v)  
cinnamon apple crumble spoons (v)  
lemon meringue tarts (v)  
chocolate dipped mini gelato cones (v)