



LUXURY

BOAT HIRE

Formal Plated Menu

entrée \$28 pp

please select a max of two items from each section

baked forest mushroom tartlet with truffle oil (v)

grilled koo wee rup asparagus with ricotta, white peach, walnuts and truffle oil (v) (gf)

sashimi plate with wasabi and soy (\$2 surcharge) (s) (gf)

seared tasmanian scallops with pumpkin puree, toasted walnuts, apple and cress (s) (gf)

king prawn and avocado salad with tomato, mango and eschallot salsa (s) (gf) poached

balmain bug, avocado, peach and chilli salad with citrus vinaigrette (s) (gf)

steamed, wild petuna blue eye trevalla, chervil oil, fennel, grape and pine nut salsa (s) (gf)

pan-roasted spatchcock on moroccan style couscous, glazed cherry tomato and cucumber

raita butterflyed hunter valley grain fed quail on wild rice salad with rocket, broccolini and

pomegranate (gf)

main

\$53.00pp

please select a max of two items from each section

honey baked pumpkin and wild mushroom risotto with sage butter (v) (gf)

pan roasted salmon fillet with cucumber and mint salsa on wild rice (s) (gf)

pan-fried jewfish on sautéed kipfler potatoes, shaved garlic squid, roasted fennel and

lemon beurre blanc (s) (gf)

spice marinated chicken breast with herbed couscous, snow peas and citrus dressing

roasted duck breast on potato galette, with wilted bitter greens, asparagus and hazelnut

vinaigrette (gf)

grilled, riverina fillet of beef on parisian mash, green beans, roasted cherry tomato and

rosemary jus (gf)

roasted pork cutlet on sweet potato puree with spiced apple relish and dutch carrots (gf)

linguini with slow braised lamb, ratatouille and parmesan

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



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dessert \$27.00pp

- baked individual milk chocolate tart with raspberry coulis and vanilla anglaise (v)
- baileys crème brulee with macerated strawberries and pistachio praline (v) (gf)
- deconstructed pavlova with coulis, fruit and macerated berries (v) (gf)
- stringy bark honey tart with caramelised fig and lemon cream (v)
- rich chocolate cake with crème chantilly and berries (v)
- selection of australian cheeses, lavosh, fig log and strawberries (v)
- red wine poached pears with vanilla ice-cream

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sides

\$13.00 per bowl (1 bowl serves 4)

- shoestring fries with sea salt (v)
- mixed leaf salad with balsamic dressing (gf) (v) (vgn)
- parisian mashed potato (gf) (v)
- warm broccolini with nut brown butter and almonds (v) (gf)
- roasted dutch carrots with raisins and persian fetta