



LUXURY

BOAT HIRE

BUFFET PLATTER MENU

GOLD BUFFET PACKAGE - \$105 per person

(2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE - \$128 per person

(2 x canapés on arrival, 3 cold platters, 3 warm platters, 2 dessert platters)

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 fraiche (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-crusted Black Angus sirloin with local mushrooms
and chimichurri (gf)

Free-range de-boned chicken, peanut sambal, sticky greens, toasted coconut,
lime (gf)

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black
olive, harrisa, shaved zucchini (gf)

Moroccan spiced grilled vegetables, chermula, chickpea, cucumber Rita



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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 SIDES

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