



# LUXURY

## BOAT HIRE

### FINE DINING SAMPLE MENU

**Minimum 8 people**

**\$114 per person**

**Your choice of One Entrée, One Main, One Dessert**

#### 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 baby chicken 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

#### MAIN

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas,  
jus

De-boned corn-fed chicken, sweet corn, red pepper, 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

#### DESSERT

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