



# LUXURY

## BOAT HIRE

### **BUFFET MENU 1**

\$105 per person

Includes fresh baked bread rolls and cream butter, gelato cones (dessert)

Select: 4 gold items, 3 platinum items

### **BUFFET MENU 2**

\$125 per person

Includes fresh baked bread rolls and cream butter

Select: 3 gold items, 3 platinum items, 1 diamond item, 2 dessert item

### **PLEASE NOTE**

Add an additional Gold item for \$14.00 including GST

Add an additional Platinum item for \$18.00 including GST

Add an additional Diamond item for \$26.50 including GST

Add an additional Dessert item for \$6.50 including GST

### **INCLUDES**

Sourdough bread rolls, Pepe Saya butter

### **GOLD ITEMS**

Tasmanian smoked salmon, red onion, capers, gherkins (s) (gf)

marinated baby squid salad, chorizo, fetta, spiced cous cous (s)

Local Sydney Rock Oysters, assorted seasonal dressings (2 oysters per person)(s)

market best prawns (Tiger or King), lemon wedges, Boardwalk signature cocktail sauce (3 prawns per person) (s) (gf) mesclun, avocado, cherry tomato, corn, marjoram (v) (vgn) (gf)

slow roasted seasonal root vegetables, rosemary, garlic (v) (gf) (vgn)

cos lettuce, lardons, croutons, anchovy dressing (s)

charred corn, avocado, coriander, heirloom cherry tomato, wild rocket, smoked paprika & lime (gf) (v)

blanched local beans, black sesame, winter citrus, pomegranate, chive vinaigrette (v) (gf) (vgn)

chat potato, honey mustard mayonnaise, spring onion (v) (gf)

Jamon Serrano, shaved fennel, citrus, aioli (gf)

broccolini, snowpeas, orange, chilli, toasted hazelnut dressing (v) (vgn) (gf)

kale, fresh herb & quinoa salad, cold pressed extra virgin olive oil, lemon vinaigrette (v)

heirloom cherry tomato, Persian fetta, sorrel cress (v) (gf)

local asparagus, shaved parmesan, crispy prosciutto, sweet balsamic (v) (gf)\



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### PLATINUM ITEMS

Thyme marinated chicken thigh, confit garlic (gf)  
crispy skin duck breast, pomegranate, toasted cauliflower (gf)  
baked Tasmanian salmon, cauliflower puree (s) (gf)  
pasture fed Berkshire pork fillet, spiced apple chutney (gf)  
Sous vide, Portuguese style chicken breast (gf)  
8 hour slow cooked lamb shoulder, chermoula (gf)  
South Coast Blue Eye Trevalla, grape & pine nut salsa (s) (gf)  
pan seared Gold Band snapper, pine nut pesto (s)  
cooked Moreton bay bug, roasted garlic & chive aioli (s)

### DIAMOND ITEMS

Triston Island Lobster, chive & paprika butter (s)  
Riverina lamb back-strap, tzatziki (gf)  
sliced Riverina grain fed beef fillet, red wine jus (gf)

### DESSERT ITEMS

mini sticky date puddings, caramel sauce (v)  
mini meringue nest, cinnamon winter berry compote (v)  
chocolate brownie, salted caramel (v)  
milk chocolate tart, crème Chantilly, strawberry (v)  
pineapple, watermelon & strawberry brochettes (gf) (v) (vgn)  
lemon curd tartlet, torched meringue (v)  
bite size macaroons (v)  
chocolate dipped mini gelato cones (v)

menu spend must be equal to or greater than \$1,500 or a chef charge of \$390  
will apply