



LUXURY

BOAT HIRE

Formal Plated Menu

FORMAL DINING 1 (2 COURSE) \$110 per person

Includes fresh baked bread rolls and cream butter entrée and main or main and dessert

FORMAL DINING 2 (3 COURSE) \$145 per person

Includes fresh baked bread rolls and cream butter entrée, main and dessert

INCLUDES

Sourdough bread rolls, Pepe Saya butter

ENTRÉE

baked forest mushroom tartlet, cauliflower puree, fresh herb oil (v)
Riverina lamb back-strap, charred leek, beetroot relish, macadamia crumb
duck breast, beetroot puree, golden beetroot, asparagus, sorrel (gf)
Canadian sea scallops, pea puree, jamon iberico, snow pea tendrils (s) (gf)
Roasted Berkshire pork belly, black pepper caramel, grapefruit, fennel (gf)
Steamed, wild Blue Eye Trevalla, chervil oil, fennel, grape & pine nut salsa (s)
(gf)
Koo Wee Rup asparagus, lemon ricotta, shaved pear, walnut, truffle oil (v) (gf)

MAIN COURSE

Cone Bay Barramundi, textures of beetroot, shaved fennel, pencil leek (s) (gf)
Riverina beef fillet, potato fondant, Dutch carrot, rosemary jus (gf)
pan roasted Tasmanian salmon fillet, cauliflower puree, puffed wild rice (s)
spiced free range chicken breast, saffron arancini, baby vegetables roasted
duck breast, potato fondant, asparagus, hazelnut jus (gf) Berkshire pork cutlet,
sweet potato puree, spiced apple relish, Dutch carrots (gf)
Hiramasa Kingfish, sumac, torched grapefruit, fennel, radish (s)
wild mushroom & porcini risotto, sage butter (v) (gf)



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DESSERT

deconstructed pavlova, coulis, fruit, macerated berries (v) (gf)
stringy bark honey tart, caramelised pear, lemon mascapone (v)
milk chocolate tart, vanilla cream, strawberry, mint (v)
torched lemon meringue tartlet, shortbread crumble, vanilla ice-cream (v)
Vanilla crème brulee, macerated strawberries, pistachio praline (v) (gf)
selection of local Australian cheeses, lavosh, crackers & quince (v)

SIDES \$15 (1 bowl per 4 people)

shoestring fries, sea salt (v)
mixed leaf salad, red wine dressing (gf) (v) (vgn)
Parisian mashed potato (gf) (v)
warm broccolini, Victorian butter, almonds (v) (gf)
roasted Dutch carrots, raisins, Persian fetta (v) (gf)
Please Note: menu spend must be equal to or greater than \$1,500 or a chef
charge of \$390 will apply