



One World Fine Dining Menu

\$170pp

2 Canapés on arrival + 1 Entrée + 1 Main + 1 Dessert

Price for alternate drops is POA Price for choice of plates is POA

Canapes

Sydney Rock oysters, Cabernet granita, lemon (s) (gf)

Saffron & mozzarella arancini, chive aioli (v)

Fresh Sourdough rolls and butter

Entrees

Choose One

Moreton Bay Bug (s) (gf) | pepper caramel, grapefruit, fennel, chilli salt

Forest mushroom tartlet (v) | cauliflower puree, herb oil

Riverina lamb back-strap | charred leek, celeriac puree, macadamia crumb,
pomegranate

Spiced duck breast (gf) | beetroot fluid gel, golden beetroot, asparagus, sorrel

Canadian sea scallops (s) (gf) | pea puree, crisp prosciutto, snow pea tendril

Berkshire pork belly (gf) | confit eschallots, chargrilled peach, red witlof



LUXURY

BOAT HIRE

Mains

Choose one

Cone Bay Barramundi (s) (gf) | textures of beetroot, pencil leek

Riverina beef fillet (gf) | carrot puree, potato fondant, honey roasted carrots, mushroom jus

Tasmanian Salmon (s) | celeriac puree, grilled broccolini, herb crumb

Spiced chicken breast | saffron arancini, baby vegetables

Roasted miso eggplant (v) | sweet potato puree, asparagus, sweet potato wafers

Berkshire pork tenderloin (gf) | sweet potato puree, spiced apple relish, sweet potato crisps

Desserts

Choose One

Deconstructed pavlova (v) (gf) | vanilla cream, summer fruit, macerated berries

Milk chocolate tart (v) | crème Chantilly, strawberry, mint, raspberry dust

Local & international cheese (v) | fruit crackers, quince, fresh seasonal fruit

Sticky date pudding (v) | Gold leaf, butterscotch, pistachios

Classic lemon meringue tartlet (v) | shortbread crumble, vanilla ice-cream

Public Holiday Surcharge is 20%

All dietary requirements can be catered for just let us know upon booking or 10 days prior to charter commencement. If canape selections are not provided 10 days prior, then a chef's selection based on availability will be selected for you.