

ALL OCCASION CRUISES



BELLA VISTA 3 COURSE FORMAL DINING

\$90pp

3 Course Formal Dining

ON ARRIVAL

- Chef's Selections of Canapés on arrival

ENTRÉE

(Alternate Placement)

- Fresh Pasta infused with Chargrilled Eggplant, Bell Pepper, Semi Dried Tomato, Spanish Green Olives and Chorizo in a Pine Nut Pesto Sauce with shavings of Parmigiano-Reggiano
- Mezze Platter of Cold Cured Meats, Marinated Vegetables, Tasmanian Smoked Salmon and a selection of lightly marinated Olives served with Crip Bread and Lavosh
- Moroccan Lamb Rump on a bed of Greek Salad and Crisp Pita, drizzled with Homemade Tzatziki

- Warm Chorizo, Haloumi, Roasted Pumpkin and Chargrilled Capsicum embedded on a Roquette Salad accompanied with a side of Spicy Tomato Chutney
- Selection of Fresh Seafood sautéed in Garlic, White Wine Cream Sauce, topped with Puff Pastry
- Grilled Barramundi Fillet served with a Rocket Salad and Tomato Chill Salsa
- Home-made chef's selection of Vegetarian Ravioli sautéed in a Creamy Based Tomato Sauce (v)
- Braised Field Mushrooms marinated in a White Wine Reduction, served with Baby Spinach, Semi Dried Tomatoes, topped with Grilled Asparagus (v)

MAIN COURSE

(Alternate Placement)

- Chargrilled fillet of Beef Tenderloin in a Classic Red Wine Jus served alongside a parcel of Baby Green Beans, Confit of Tomato, Glazed Noisette of Potato and a Classic Béarnaise sauce
- Crispy Skinned Tasmanian Salmon topped with Fried Baby Capers served with Roasted Herbed Baby Chat Potatoes, Steamed Broccolini, Sweet Baby Corn Spears and a Lemon and Dill Beurre Blanc
- Roulade of Chicken filled with Pancetta and Brie Cheese bedded on Roasted Pumpkin with layers of Baby Spinach and Pea Risotto and Chargrilled Eggplant in a Light Bell Pepper Sauce
- Classic Chicken Kiev on Duchess Potatoes with Prosciutto wrapped Broccolini & Roasted Jap Pumpkin drizzled with a Honey Mustard Sauce
- Chef's Catch of the Day
- Mediterranean Vegetable Medley consisting of layers of Marinated Baked Vegetables resting on a Roasted Heirloom Tomato Reduction (v)

DESSERT

(Alternate Placement)

- Vanilla Bean Cream Brûlée with Blueberry Compote
- Baked White Chocolate Cheesecake served with Mixed Berry Compote
- Individual Tiramisu topped with Chocolate-Coated Strawberries
- Chocolate Ganache Tart with Cinnamon Ice Cream
- Vanilla Pana cotta layered with Strawberries Romanoff and Liqueur Strawberries
- Apple and rhubarb Crumble served with Vanilla Bean Ice Cream
- Sticky Date Pudding served with a Vanilla Bean Ice Cream
- Table Dessert Tasting Platters consisting of a variety of the Featured Desserts



OPTIONAL MENU SELECTIONS

PREMIUM ENTRÉE'S

- Cold Seafood Plate consisting of King Prawn salad, Tasmanian Smoked Salmon, Sydney Rock Oysters, Octopus Salad, Ceviche Mussels and Lemon Wedges (Add \$7 per person)
- Seared Garlic King Prawns in a Shallot and White Wine Sauce Reduction on a Creamy Risotto (Add \$5 per person)

MEZZE PLATTERS

- Mezze: Garlic scented fried olives, grilled haloumi and stuffed vine leaves served with kibbi and tabouli, homemade hummus, babaganoush and labne with freshly cut vegetables (Add \$40 per platter)
- Greek Mezze: marinated rosemary fetta with black and green olives, stuffed vine leaves, taramasalata, tzatziki with fresh pita bread (Add \$40 per platter)
- Gourmet Antipasto: A selection of cured meats, marinated eggplant, capsicum and mushroom, bocconcini, vine ripened tomato and garlic scented olives with balsamic and virgin olive oil (Add \$40 per platter)

SEAFOOD PLATTERS

- Whole King Prawns (Add \$12 per person)
- Oysters – Natural, Kilpatrick or Mornay (Add \$5 per person)
- Salt & Szechwan Pepper Calamari with Lime and Coriander Dressing (Add \$6 per person)
- Tasmanian Smoked Salmon with Capers, Spanish onion & Dill Aioli (Add \$6 per person)
- Marinated and Chargrilled Octopus (Add \$7 per person)

SIDES

Serves 8 – 10 guests per table

- Greek Salad consisting of Vine Ripened Tomato, Greek Fetta, Black Olives, Cucumber, Olive Oil & Balsamic Vinegar (Add \$35 per table)
- Radicchio and Fennel Salad served with Red Wine Vinaigrette (Add \$35 per table)
- Rocket, Pear and Parmesan Salad (Add \$35 per table)

