

ALL OCCASION CRUISES

CANAPE SELECTION A: \$9.00 per item per person (minimum 6 selections)

Chef's Selection of Mini Flans

A selection of Rice Paper Rolls with Sesame Dipping Sauce

Mini Bruschetta with Basil and Oregano on Ciabatta Bread

Petite Southern Highlands Beef Burger with Gruyere and Tomato Chutney

Roast Pumpkin and Baby Spinach, Parmesan and Parsley Arancini

Mini Angus Beef Stroganoff Pies with Duchess Potato

Chilli Fish Cake with crisp Lettuce and Lime Mayo

Chicken San Chow Bow

Indonesian Chicken Satay Skewers with Spicy Peanut and Coconut Sauce

CANAPE SELECTION B: \$12.00 per item per person (minimum 6 selections)

Tiger Prawns with Herb and Lemon Aioli

Peking Duck Pancake with Shallots and Chilli Jam

Rock Oysters with Champagne Vinaigrette and Pearls of the Sea

Prawn Cocktail with Marie Rose Sauce

Smoked Salmon Terrine on toasted Ciabatta

Prawn and Chorizo Skewers

Petite Wagyu Fillet Steak Sandwiches filled with Roquette, Brie Cheese and Caramelized
Onion

Scallops seared with Ginger & Soy Dressing

Rosemary and Red Wine seared Lamb Cutlets with Mint and Yoghurt

ALL OCCASION CRUISES

NOODLE BOX SELECTION \$18.00 per item per person

(Minimum 3 selections)

Thai Red Curry Chicken, Baby Bok Choy and Bean Sprouts with Jasmine Rice
Spinach and Ricotta Ravioli with Baby Eggplant and Olives tossed in Napolitana Sauce

Poached Ocean Trout with a Nicoise Salad in a Lettuce Leaf Cup

Hokkien Noodles with BBQ Pork

ALL OCCASION CRUISES

PLATTER OPTIONS

(minimum 3 choices)

CHEFS HOUSE MADE DIP SELECTION \$15.00 PER PERSON

Selection of House Made Dips, variety of Flat Breads and Bread Sticks and Seasonal Vegetables

ANTIPASTO PLATTER \$20.00 PER PERSON

Selection of Cold Cured Meats, Marinated Vegetables and a selection of lightly Marinated Olives served with Crisp Bread and Lavosh

FRESH COLD SEAFOOD PLATTER \$85.00 PER PERSON

(Seafood selection may change dependant on season)

Selection of Seafood fresh from the Sydney Fish Markets, including King Prawns, Sydney Rock Oysters, Smoked Salmon, Scallops, Bug Tails, Blue Swimmer Crab dressed with Parsley, Lemon and Garlic Butter and served with Toasted Sourdough, Seafood and Tartare Sauces

OYSTER BAR \$25.00 PER PERSON

(6 oysters per person)

A selection of freshly shucked Sydney Rock and Pacific Oysters served with a selection of condiments, Lemon, Asian Shallot Vinaigrette or Spiced Tomato and Caper Salsa.

OCEAN KING PRAWNS \$25 PER PERSON

(4 king prawns per person)

King Prawns served with fresh Lemon and Aioli with condiments.

ALL OCCASION CRUISES

SELECTION OF FINE AUSTRALIAN CHEESES AND SEASONAL FRUITS
\$20.00 PER PERSON

Served with Dried Fruit, Gourmet Grissini, Crackers and Walnut Bread.

DESSERT TASTING PLATE \$18 PER PERSON

Selection of:

Chocolate Mouse Cup with Chantilly Cream, Vanilla Bean Crème Brulee, Tiramisu, Sticky Date Pudding, Petite Cakes

ALL OCCASION CRUISES

BUFFET MENU NO. 1

Please note: Chef to be on board @ \$340 (up to 4 hours)

A selection of Boutique Rolls with Butter Portions

Roast Pumpkin, Bocconcini and Baby Spinach Arancini

Herb, Pepper and Lemon Encrusted Salmon Fillet Le Chef Tartare Sauce

Chardonnay and Thyme Poached Chicken Breast with Risoni, Oven Roasted Tomato and Baby Spinach

Fresh Pasta with Roasted Capsicum, Mushrooms and Semi-dried Tomatoes tossed in a light Tomato Pesto Dressing

Kajun Rump surrounded with our Home-style Tzatziki Sauce

Tiger Prawn Platter with Herb and Lemon Aioli

Wild Rocket and Parmesan with Rock Salt and Black pepper

Dill, Red onion and Caper Berry Potato Salad

DESSERT

Fresh Seasonal Fruit Platter

Chefs selection of House Desserts

ALL OCCASION CRUISES

BUFFET MENU NO. 2

Please note: Chef to be on board @ \$340 (up to 4 hours)

A selection of Boutique Rolls with Butter Portions

Roast Pumpkin, Bocconcini and Baby Spinach Arancini

Chargrilled Beef Fillet and Field Mushrooms served with a Green Peppercorn Jus

Chardonnay and Thyme Poached Chicken

Roasted Herb and Garlic Chat Potatoes

Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea (2 per person)

Caprese Salad of Tomato, Bocconcini and Fresh Basil

Wild Rocket and Parmesan with Rock Salt and Black pepper

A selection of fine Australian Cheese's served with Dried Fruit and Deli Style Crackers

DESSERT

Fresh Seasonal Fruit Platter

Chefs selection of House Desserts

ALL OCCASION CRUISES

BUFFET MENU NO. 3

Please note: Chef to be on board @ \$340 (up to 4 hours)

A selection of Boutique Rolls with Butter Portions

Roast Pumpkin, Bocconcini and Baby Spinach Arancini

Chardonnay and Thyme Chicken

Rib Eye Fillet with Stuffed Field Mushrooms and Red Wine Jus with Roasted Chat Potato

Whole Baked Tasmanian Salmon topped with Baby Spinach, Dill and Capers

Mussels with Garlic and Chilli Butter

Balmain Bugs Grilled with Garlic Lemon Butter

Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea. (3 per person)

Tiger Prawn Platter with Herb and Lemon Aioli

Dill, Red Onion and Caper Berry Potato Salad

Caprese Salad of Tomato, Bocconcini and Fresh Basil

Assorted Australian Cheese board with Lavosh and Dried Fruits

DESSERT

Fresh Seasonal Fruit Platter

Chefs selection of House Desserts

ALL OCCASION CRUISES

AQUA BAY BBQ MENU \$89pp

Please note: Chef to be on board @ \$340 (up to 4 hours)

BBQ Scotch Fillet Steaks served with Black Peppercorn Sauce

Chicken Tenderloin marinated in Olive Oil and Tarragon

Rosemary & Garlic Lamb Cutlets

Spanish Chorizo garnished with Sautéed Onions,

Chilli, Garlic and Lime Baby Squid

Roasted Baby Chat Potatoes with Rosemary, Parsley and Garlic Butter

Caprese Salad of Tomato, Bocconcini and Fresh Basil

Traditional Greek Salad -salad consisting of iceberg lettuce, Spanish onions, kalamata olives, tomatoes, cucumbers & feta cheese with a sprinkle of oregano

Roquette, Pear and Parmesan Salad with Lemon and Oregano Dressing

Crisp, freshly baked Dinner Rolls

DESSERT

Chocolate Ganache Tart with Chantilly Cream and Strawberries

Seasonal Fruit Platter

Tea & Coffee

ALL OCCASION CRUISES

SEVEN STAR BBQ MENU @ \$99 PP

Please note: Chef to be on board @ \$340 (up to 4 hours)
Cooked fresh on board the BBQ by our chef on the sky deck

Canapes on arrival

Greek Chicken Souvlaki served with Tzatziki Sauce

BBQ Beef Tenderloin Medallions, Field Mushroom Topped with Onion Red Wine Glaze

Rosemary infused Lamb Cutlets

Petite fillet of Humpty Doo Barramundi with Lemon Butter Sauce

BBQ King Prawns with Lime and Coriander

Chili Onion Jam Chorizo

Lentil and Potato Cakes (V)

Corn on the Cob

Traditional Greek Salad

Roast Chat Potato with Dill, Egg and crispy Bacon

Mediterranean Pesto Pasta Salad with Roast Vegetables

Mesculin Salad with Cranberry, Pecorino, White Balsamic Reduction

Caprice Salad of Tomatoes, Bocconcini, fresh Basil and Pine Nut Pesto

Mini Damper and Sourdough Rolls

DESSERTS

Chocolate Ganache Tarts with Chantilly Cream

Seasonal Fruit Platter

Assortment of Cheeses, Dried Fruits, Quince Paste, Lavosh Bread and Crackers