

ALL OCCASION CRUISES



BUFFET MENUS

\$145pp

BUFFET MENU NO. 3 Please note: All Buffets Require a Chef to be on board @ \$340 (up to 4 hours)

- A selection of Boutique Rolls with Butter Portions
- Roast Pumpkin, Bocconcini and Baby Spinach Arrancini
- 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

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