

Sydney Harbour Buffet

SEATED BUFFET

Antipasto platter of cured meats, marinated vegetables and cheese

Portugese style chicken marinated in fresh chilli, lime & parsley

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)

Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter (V)

Pearl couscous with pumpkin, baby spinach, sumac roasted cauliflower, crispy prosciutto, goat's cheese and labneh dressing (V)

Salt & pepper calamari served with a homemade aioli

Steamed New Zealand ½ shell mussels served with a tomato, lemon and coriander salsa (GF)

Triage of salmon – whole baked salmon, smoked salmon and salmon caviar topped with caperberries (GF)

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, spanish onions, olives and herbed vinaigrette (V, GF)

King prawn, crab meat & avocado seafood salad (V, GF)

Honey baked leg of ham

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Crisp, freshly baked dinner rolls

DESSERTS

Chef's selection of house desserts

Seasonal fresh fruit platters

OPTIONAL UPGRADE

Rare Roast Beef \$5pp

Chef selection - 3 canapes on arrival \$8pp

Sydney rock and pacific oysters \$10pp

All Occasion Cruises