



AQUALUXE MENUS



BRUNCH MENU

\$65PP (MIN 5 PEOPLE) - \$50PP (MIN 10 PEOPLE)

Sharing basket of fresh fruit muffins

Mix of organic daily pressed juices

Selection of granola-yoghurt cups or bircher muesli

Fresh cut seasonal fruit sticks



PICNIC MENU

\$90 PP (MIN 5 PEOPLE) - \$75PP (MIN 10 PEOPLE)

Spinach & Ricotta Pillows

Smoked salmon and rocket finger sandwich with crème fraiche & chives

Turkey Taco lettuce wrap

Home made hummus and labneh with fresh cut veggies

Fresh cut seasonal fruit sticks



LUNCH MENU

\$115 (MIN 5 PEOPLE) - \$100PP (MIN 10 PEOPLE)

Smoked salmon salad with avocado, watercress, lemon pepper dressing

Organic beef kafta with homemade pickles

Home made Hummus, Labne with fresh cut vegetables

Fruit cocktail sticks

Selection of home made truffles and vanilla cannoli



PLATTER MENUS

EACH PLATTER TO ACCOMODATE 8 – 10 PEOPLE

Seafood Platter

\$500

Fresh prawns, shucked oysters, with three dipping sauces, smoked salmon, fishcakes, Italian mixed seafood frittata, Sonoma soy and quinoa sourdough bread.

Antipasto Platter

\$200

mixed basket of sliced breads, grissini and crisp bread, grilled eggplant, zucchini and bell peppers, large green olives, sliced continental meats and smoked salmon

Fruit Platter

\$200

Selection of fresh cut seasonal fruit and berries

Cheese Platter

\$200

Delicious board of seasonal cheese and pastes, Sonoma soy and quinoa sourdough bread.

BYO Charters Are Available \$200.00 Surcharge

(total for food & beverage BYO combined)

Includes:

- 1 bag of ice + esky
- 2 mini fridges
- Cups, plates, cutlery, crockery, napkins