

**ON BOARD
DINING MENU
2023**



FINGER FOOD MENU

FINGER FOOD (\$35 PER HEAD)

- Tiger prawn cocktails
- Assorted Sandwich platter
- Calamari rings
- Spring rolls

SEAFOOD COCKTAIL PARTY (\$65 PER HEAD)

- Tiger prawn cocktails
- Shucked Sydney Rock Oysters
- Assorted Sushi
- Greek Salad with fetta
- Assorted Sandwich platter
- Waffle fries
- Spring rolls
- Assorted desserts
- Seasonal Fruit Platter

All menus include free soft drinks



CANAPE MENU

(\$88 PER HEAD)

- Smoked salmon tartlet with avo mousse
- Vietnamese lemongrass chicken skewers with crispy onion (GF)
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo
 - Chef selection of sushi
 - Oriental duck spring roll with chilli mayo
 - Prawn cocktail tartlets with pink tarama

PLATTER

- Dessert platter for share (in petit four size) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)



SILVER BUFFET MENU

MINIMUM 10 PERSON

(\$120 PER HEAD)

APPETIZERS ON ARRIVAL

- Homemade mini quiches
- Chef selection sushi
- Mini wagyu burger with tomato and cheddar

PLATTERS

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

OR

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
 - Homemade cheesy angus beef lasagne
 - Cold serve chicken pesto penne with sun dried tomato
 - Mediterranean shrimp and couscous salad
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
 - Dessert platter for share (in petit four size) (V)



GOLD BUFFET MENU

MINIMUM 10 PERSON

(\$150 PER HEAD)

APPETIZERS ON ARRIVAL

- Chef selection sushi
- Oriental duck spring roll with chilli mayo
- BBQ pulled pork bao with cucumber, sour reddish and spicy mayo

PLATTERS

- Chef selection sashimi with lemon wedges (GF)

AND

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

OR

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
 - 6 hours sous vide lamb rack with cumin rub (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Lemongrass chicken on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
 - Dessert platter for share (in petit four size) (V)



PLATINUM BUFFET MENU

MINIMUM 10 PERSON

(\$185 PER HEAD)

APPETIZERS ON ARRIVAL

- Chef selection sushi
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
- Crispy sesame prawn parcel with chilli mayo

PLATTERS

- Chef selection sashimi with lemon wedges (GF)

AND

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

OR

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- 12 hours sous vide scotch fillet with bake vegetable (GF)
- 63-degree confit salmon fillet with thyme, garlic and chilli (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF)
- Sticky pork on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
- Classic oven roast porchetta with herb and chilli filling
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
- Dessert platter for share (in petit four size) (V)



SILVER PLATTER MENU

\$245 EACH

CHEESE PLATTER

-Mature Cheddar /Blue Vein Cheese/ Creamy Brie served with fresh berries and crackers, lavash, nuts and dried fruits

FRUIT PLATTER

-Fresh Seasonal fruits with watermelon, rock melons, pineapple, fresh berries and strawberries

DESSERT BOX

-Variety Sweet and Dessert

-Caramel Slices, Brownie Slices, New York Cheese Cake and Chocolate Mousse Dessert

ASSORTED SUSHI

-Grilled salmon, avocado, teriyaki chicken, tempura prawn cucumber, tofu and tuna on assorted nori

VEGETARIAN ANTIPASTO AND DIPPING (V)

-Hummus, beetroot hummus, babaganoush, vegetables, marinated olives, pickles, flat bread and crisp such as grissini, lavosh or crackers

CHARCUTERIE BOARD

-Salami, prociutto, ham, trio of dips, olives, crackers and nuts

GLUTEN FREE OR VEGETARIAN OPTION

-House made gluten free beef lasagne (750g) \$40

-House made gluten free vegetable lasagne (750g) \$40



GOLD SEAFOOD PLATTER MENU

SERVES 3-4 PERSON

\$565

- Fresh shucked oysters and lemon wedges 12pcs
- Salmon sashimi with soy sauce, wasabi paste
- Grilled scallops on shell with house dressing 10pcs
 - Whole vanamei prawns with lemon 2Kg
 - New Zealand green lip mussel 1kg
- Lobster tail grilled with garlic butter and herbs 2pcs
- Teriyaki salmon fillet boneless with skin 2pcs
- Crumbed calamari rings



PREMIUM SEAFOOD PLATTER

SERVES 3-4 PERSON

\$1000

- Fresh shucked oysters and lemon wedges 24pcs
- Sashimi platter (salmon, tuna, scallop etc.)with soy sauce, wasabi paste
- Grilled lobster tail with garlic butter and herb 4pcs
- Grilled scallops on shell with house dressing 10 pcs
 - Whole Vanamei prawns with lemon 2Kg
 - Jumbo scampi serve raw with slice lemon 4pcs
 - New Zealand green lipped mussel 1kg
 - Teriyaki salmon fillet boneless with skin 4pcs
 - Crumbed calamari rings

