

## **BARBECUE MENUS**

### **MENU 1**

For groups of 8 guests or more, \$33 per person. For groups of 4-7 guests, \$38.50 per person.

Gourmet Sausages in Baguettes with BBQ Onion and Dijon Mustard

Marinated Chicken Skewers

Potato Salad with Herb Vinaigrette

Greek Salad

### **MENU 2**

For groups of 8 guests or more, \$42 per person. For groups of 4-7 guests, \$45 per person.

Gourmet Sausages with Tomato Chutney

Marinated Chicken Wings

Lamb Chops marinated in Rosemary, Lemon and Garlic

Pasta or Potato Salad

Green Salad with Cherry Tomato and Avocado

### **MENU 3**

For groups of 8 guests or more, \$45 per person. For groups of 4-7 guests \$48 per person.

Mixed Selection of Kebabs:

    Cajun Spiced Chicken

    Moroccan Lamb

    Chilli Pork

Salad of Sweet Potato with Snow Peas

Rocket Salad with Cherry Tomatoes, Baby Corn and Avocado

Bread Rolls

### **MENU 4**

For groups of 8 guests or more, \$62 per person. For groups of 4-7 guests, \$66 per person.

Sizzling Garlic Prawns

Skewers of Teriyaki Beef

Atlantic Salmon with Herb Crust

Platter of Antipasti Vegetables

Caesar Salad

Bread Rolls

Optional Extras:

For groups of 8 guests or more - \$16 per person per option.

For groups of 4-7 guests - \$18 per person per option

OPTION 1

Pre BBQ: Selection of Dips with Crisp Pitta and Olives

OPTION 2

Post BBQ: Selection of Cheese with Fruit in Season, Water Biscuits and Baklava

## **ONBOARD PLATTERS**

### **MENU 1**

For groups of 8 guests or more, \$30 per person. For groups of 4-7 guests, \$33 per person.

Mixed Selection of Gourmet Rolls

Glazed Chicken Drumsticks

Platter of Fruit in Season

### **MENU 2**

For groups of 8 guests or more, \$36 per person. For groups of 4-7 guests, \$39 per person.

As Above with Cheese and Fruit Platter

### **MENU 3**

For groups of 8 guests or more, \$44 per person. For groups of 4-7 guests, \$48 per person.

Pan Bagna:

Baguettes stuffed with a selection of meats, roast vegetables, cheese, olives, pesto

eg: Ham, Salami, Roast Capsicum and Eggplant, Pesto and Rocket

Pesto Chicken, Roast Vegetables, Olives, Rocket

Roast Beef, Onion Relish, Roast Vegetables, Rocket

Vegetarian

Glazed Chicken Drumsticks

Salad of Fettucine with Sundried Tomato, Snow Peas and Capsicum

Mixed Leaf Salad

Platter of Fresh Fruit in Season

### **MENU 4**

For groups of 8 guests or more, \$50 per person. For groups of 4-7 guests, \$53 per person.

Selection of Dips with Pitta Crisps

Spiced Lamb Salad with Honey and Mustard Dressing

Chicken Salad with Coriander Pesto

Antipasti style Vegetable Platter - Roast Seasonal vegetables with Garlic Mayonnaise

Rocket Salad

Platter of Cheese with Fruit in Season with Water Biscuits

### **MENU 5**

For groups of 8 guests or more, \$60 per person. For groups of 4-7 guests, \$66 per person.

Lamb Cutlets with Red and Green Pesto

Citrus Prawns with Baby Rocket

Lime Beef and Noodle Salad

Salad Platter of:

Sweet Potato with Snow Peas

Green Beans with Cherry Tomatoes

Bread Rolls

Platter of Cheese with Fruit in Season and Water Biscuits

### **MENU 6**

For groups of 8 guests or more, \$55 per person. For groups of 4-7 guests, \$61 per person.

Cajun Spiced Chicken

Blackened Roast Beef with Onion Relish

Louisiana Crab Cakes with Mango Salsa

Pasta Salad with Sweet Potato and Snow Peas

Green salad with Cherry Tomato, Baby Corn and Avocado

Individual Corn Breads

Platter of Cheese with Fruit in Season and Water Biscuits

### **MENU 7**

For groups of 8 guests or more, \$83 per person. For groups of 4-7 guests, \$94 per person.

Sydney Rock Oysters with Lime and Mint Salsa

Prawns with Garlic Mayonnaise

Asian style Scallop Salad

Spiced Baby Octopus or Mussel Salad

Mini Rolls of Smoked Salmon with Horseradish Cream Cheese and Dill

Baby Potatoes with Mustard Vinaigrette

Caesar Salad

Platter of Cheese with Fruit in Season, Water Biscuits and Baklava

#### MENU 8

Super Seafood

For groups of 8 guests or more, \$170 per person. For groups of 4-7 guests, \$193 per person.

Lobster with Lime and Chilli Mayonnaise

Prawns with aioli

Sashimi Selection

Mojo Mussels: salad with Citrus, Spice and Coriander

Scallops in the Shell with Lemon and Parsley Salsa

Oysters with Preserved Lemon and Mint Salsa or with Lemon

Salad of Roast Tomato with Basil

Baby Potatoes with Mustard Vinaigrette

Mixed Leaf Salad

Bread Rolls

Platter of Cheese with Fruit in Season and Water Biscuits

## **COCKTAIL PACKS**

### Selection 1

Minimum of 8 people \$28 per person

Selection of Dips with Crisp Pitta

Marinated Olives

Spiced Meatballs with Tomato Chutney

Crostini with Tomato, Fetta and Basil

### Selection 2

\$44.00 per person

Chive Pancakes with Smoked Salmon

Mixed Sushi Rolls(no raw fish)

Tarts with Baba Ghanoush and Beetroot Salsa

Parmesan Shortbread topped with Goat Cheese, Sundried Tomato and Pesto

### Selection 3

\$50 per person

Mini Bagels with:

Roast Beef and Onion Relish

Smoked Salmon, Cream Cheese and Dill

Chicken and Pistachio Balls with Yoghurt Dip

Vietnamese Rice Paper Rolls with Sweet Chilli Sauce

Leek and Pea Frittata

### Selection 4

\$62 per person

Chinese Pancakes with Duck, Shitaki Mushroom and Plum Sauce

Lamb Fillet with Mint Pesto

Oysters with Lime and Mint Salsa

Prawns with Aioli

Tarts with Chicken, Mango and Mint

## **COCKTAIL FOOD**

Pricing:

Up to 10 guests

6 items \$50 per guest

8 items \$55.00 per guest

10 to 20 guests

6 items \$39.00 per guest

8 items \$44.00 per guest

20 guests or more

6 items \$36 per guest

8 items \$39 per guest

### **Served Cold**

Mini Bagels :

Select one of:

Roast Beef, Onion Relish and Baby Rocket

Smoked Salmon, Cream Cheese and Dill

Pesto Chicken with Baby Rocket

Sushi or Sashimi Platter

Vietnamese Rice Paper Rolls

Select one of:

Vegetarian

Mango and Mint

Crostini topped with Roast Tomato, Soft Fetta and Pesto

Chinese Pancakes with Duck and Shitaki Mushroom

Mini Lavosh Rolls with Tandoori Lamb and Minted Yoghurt

Louisiana Crab Cakes with Mango Salsa

Parmesan Shortbread topped with Soft Fetta and Parsley Pesto

Prawns with Aioli (Please allow an additional \$5 per guest for prawns)

Cocktail Tarts:

Select 1 of:

Chicken Mango and Mint

Smoked Salmon, Cream Cheese and Dill

Asian Noodle Salads served in glossy white boxes with chopsticks

Select 1 of:

Hokkien with Vegetables and Coriander Pesto

Thai Beef Salad

Singapore Noodle with BBQ Pork

**Served Hot:**

Skewers from the BBQ:

Select 1 of:

Coconut Beef

Spiced Chicken

Moroccan Lamb

Also from the BBQ, Chipolatas with Tomato Chutney

Thai Fish Cakes with Sweet Chilli Sauce

Cocktail Pies:

Select 1 of:

Lamb and Rosemary

Spiced Chicken

Beef Bourignion

Vegetarian Samosas with Chutney

Spinach and Cheese Empanadas

Tarts with Onion Confit and Blue Cheese

## **OVERNIGHT STAY CRUISE**

Mixed Selection of Hors d' Oeuvre

Main Course: Select 1 from:

### **BBQ No 1. \$62 per guest**

Sizzling Garlic Prawns

Moroccan Lamb Skewers

Salad with Sweet Potato, Snow Peas, Tomato and Capsicum with Pasta

Rocket Salad with Roast Pear, Shaved Parmesan and Toasted Pistachios

Bread Rolls

Platter of Cheese, Fruit, Water Biscuits and Baklava

### **BBQ No 2 \$66 per guest**

Select 1 of:

New York Steak with Horseradish

Atlantic Salmon Cutlet with Herb Crust

Baby Potatoes with Fresh Herbs(Hot)

Salad Platter with Roast Fresh Beetroot, Roast Tomato and Basil.

Caesar Salad

Bread Rolls

Platter of Cheese with Fruit, Water Biscuits and Baklava

### **Option Three \$66 per guest**

Select 1 of:

Chicken Tajine

Beef Bourignonn with Potato Mash

Salad Platters of Beans with Tomato Salsa and Roast Mushrooms with Lemon and Parsley

Roast Zucchini Salad

Bread Rolls

Platter of Cheese with Fruit in Season and Water Biscuits

Lemon Curd Tarts

## **BREAKFAST/BRUNCH**

For groups of 8 guests or more:

6 items, \$33 per guest

8 items, \$39 per guest

For groups of 4-7 guests

6 items, \$39 per guest

8 items, \$44 per guest

### **Served cold:**

Mini Croissants with:

Ham and Cheese

Smoked Salmon, Cream Cheese and Dill

Individual Frittatas:

Potato, Bacon and Mushroom

Corn, Capsicum and Herbs

Melon and Prosciutto

Bruschetta with Roast Tomato and Capsicum with Basil

Egg and Bacon Pie

Savoury Mini Muffins

### **Served Hot:**

Chipolatas with Caramelised Onion Relish or Tomato Chutney

Corn Pancakes with Roast Tomato Confit

### **Sweet Selections**

Tropical Fruit Platter

Poached Fruit Salad with Coconut Bread

Lemon Curd Tarts

Mini Danish

Mini Muffins

Chocolate Brownies

### **JUICE**

Orange Juice

Virgin Mary