

menu

DRINK PACKAGES

PREMIUM PACKAGE*

\$118 per person

\$98 per person no spirits

Moët Chandon or
Veuve Clicquot Champagne

Flametree Sauvignon Blanc/Semillon
Margaret River, WA

Allan Scott Family Sauvignon Blanc
Marlborough, NZ

Vinaceous 'Sirenya' Pinot Grigio
Adelaide Hills, SA

D'Arenberg The Footbolt Shiraz
McLaren Vale, SA

Zema Estate Cabernet Sauvignon
Coonawarra, SA

Peroni, Asahi, Heineken, Little Creatures Pale Ale,
Corona, James Boags, Cascade Premium Light

Matusalem Rum/Makers Mark/ Wild Turkey Bourbon,
Chivas Regal Scotch, Grey Goose Vodka, Hendricks
Gin/Bombay Sapphire Gin

A selection of soft drinks, fruit juices, bottled still and
sparkling water

Tea and Coffee

LUXURY PACKAGE*

\$64 per person

\$54 per person no spirits

Mr Mick 'Gela' Brut
Clare Valley, SA

Little Angel Sauvignon Blanc
Marlborough, NZ

Mount Trio Chardonnay
Great Southern, WA

Longview 'Red Bucket' Cabernet/Shiraz
Adelaide Hills

Peroni, Corona/Asahi, Cascade Premium Light

Bundaberg/Mount Gay Rum, Wild Turkey Bourbon,
Chivas Regal Scotch, Finlandia Vodka, Bombay
Sapphire Gin

A selection of soft drinks, fruit juices and bottled still
and sparkling water

Tea and Coffee

CORPORATE PACKAGE*

\$54 per person

\$44 per person no spirits

Rapture Brut, Moores Creek Sauvignon Blanc, Moores
Creek Shiraz

Peroni, Corona, Cascade Premium Light

Bundaberg Rum, Jim Beam Bourbon, Johnny Walker
Scotch and Smirnoff Vodka, Bombay Sapphire Gin

A selection of soft drinks, fruit juices, bottled still and
sparkling water

Tea and Coffee



PURE ADRENALIN

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Minimum 20 guests.
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V05.03.2020

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FOOD PACKAGES

SILVER CANAPE PACKAGE* (2.5HR SERVICE)

\$52 per person plus chef and waitstaff costs

Posh chicken sandwich

butter toasted brioche, truffled chicken, cured egg yolk, fine herbs

Hand-rolled Vegetable Spring Rolls

DF. V.

with sweet and sour sauce

Corn Fritter

V.

with beetroot relish, herbed mascarpone and preserved lemon

Yoghurt Cured Cucumber

WF. V.

sunflower seeds, chervil and tomato chilli jam

Cold Smoked Salmon

WF. NF.

with dill scented creme fraiche buckwheat blinis

FOLLOWED BY ONE SUBSTANTIAL ITEM

Local Whiting Fillet

with herb crumb, shoe string fries, lemon and tartare sauce

TO FINISH

Mini Caramel and Pecan Tarts

V.

with vanilla cream

Dark Chocolate Cone

V.

filled with peanut butter mousse and strawberry jam

GOLD PACKAGE* (2.5HR SERVICE)

\$57 per person plus chef and waitstaff costs

Pate en Croute

with quince jam and pickled golden raisins micro chervil

Edamami Soup Shooter

WF. DF. V.

with fried carrot, onion sesame and nori

Beef Tataki

.DF

with pickled radish, garlic chive seaweed salad and shiso

Spec and Green Pea Arancini

WF.

with capsicum jam and aioli

Posh chicken sandwich

butter toasted brioche, truffled chicken, cured egg yolk, fine herbs

Hot Smoked Beetroot

WF. NF.

with goats cheese mousse, garlic crouton and parsley puree

Crispy Pork Belly

with bacon, date jam and blue cheese

FOLLOWED BY ONE SUBSTANTIAL ITEM

Hot Smoked Salmon Croquette Slider

with fennel remoulade, rocket, lemon gel and pickled cucumber on a seeded brioche bun

TO FINISH

Miniature Poached Pears

V.

with double cream and a port and cinnamon reduction

Mini Lemon Curd and Vanilla Meringue Tarts

V.

PLATINUM PACKAGE* (2.5-3HR SERVICE)

\$71 per person plus chef and waitstaff costs

Natural Oysters

WF. DF. NF.

with fresh lemon, lychee and chive salsa and red wine mignonette

Roasted Lentil Cake

WF. DF. V.

with pumpkin puree, smoked almond and crisp parsnip

Beef Cheek Croquette

NF.

with red wine mascarpone, parsley puree and eschallot chip

Venison and Root Vegetable Pot Pie

with tomato jam

Duck Rillettes

WF.

with fried pork jowl and orange marmalade and chervil

Carrot Blini

WF. NF. V.

green pea blini, dill & lemon creme fraiche, shaved pickled carrot, smoked carrot puree

FOLLOWED BY TWO SUBSTANTIAL ITEMS

Pressed Lamb Shoulder

WF. NF.

with herbed mash, green pea and mint salsa

Fried Chorizo with Pearl Couscous

.DF

olives, fresh herbs and beetroot dust

TO FINISH

Mini Creme Brulee

WF. V

with rhubarb compote and pistachio praline

Mini Banoffee Pie

NF. V

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WEDDING PACKAGE

PREMIUM SEASONAL STAND-UP STYLE*

WEDDING DINNER MENU (3HR SERVICE)

\$79.00 per person plus chef costs

TO START

Antipasto and cheese station

Fresh shucked oysters, wasabi jelly, lemon and mango vinaigrette

Panko crumbed bone marrow with black garlic bread

with chervil and preserved lemon

White fish ceviche

with dragon fruit and pomegranate

Korean chicken wings

with chilli dipping sauce

Pork and local prawn Vietnamese rolls

with hoisin sauce

Asparagus wrapped in Serrano ham

FOLLOWED BY

Rice bowls of duck and lychee red curry and coconut rice

Tasmanian salmon nicoise salads

TO FINISH

Glasses of Eton mess

with meringue chunks, fresh mango and berries

Shot glasses of white chocolate crème brûlée

with pistachio praline

Tea and coffee available with dessert on request



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CRUISE PACKAGE

MORETON ISLAND CRUISE*

FULL DAY CATERING WITH BUFFET LUNCH

\$90 per person plus chef costs

MORNING TEA

Tea and Coffee

Pork and fennel sausage pastries with seed mustard cream

House made chocolate chip cookies

SEAFOOD LUNCH SERVED ON THE BACK DECK FOR SELF-SERVE

A selection of crusty French baguettes

with pepe sayer butter

Whole local king prawns NF.

with Mary Rose sauce and mesclun wrapped lemon cheeks

Whole Tasmanian salmon WF. NF. DF.

House smoked and served with gremolata

24 hours beef short ribs smoked eggplant and crispy grains DF.

Salad of quinoa, roasted pumpkin, rocket and pepita seeds DF.

Salad of baby cos, citrus segments, fennel and toasted macadamias WF. DF. V.

24 hour beef brisket, mushroom ragout and truffle jus WF. NF.

AFTERNOON TEA

Antipasto platters

with rosemary flat bread and dips

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ALTERNATE DROP

ALTERNATE DROP MENU

Canapés followed by 2 courses - \$85 per person plus chef costs

Canapés followed by 3 courses - \$94 per person plus chef costs

Based on a minimum of 10 and a maximum of 20 guests. Minimum 2 chefs required for service

40 MINUTES OF CANAPÉS

Wagyu beef on brioche

with duck liver pate and candied mandarin zest

Tunisian briq pastries

with Harissa and yoghurt

Black sesame cones of marinated tuna and avocado

with garlic chips and micro mint

Posh chicken sandwich

butter toasted brioche, truffled chicken, cured egg yolk, fine herbs

ENTRÉES

Choice of two (2)

Smoked quail and cress salad

with crispy duck skins and orange marmalade glaze

Vodka cured salmon gravlax

with toasted brioche, lime quark and sashimi deep sea shrimp

Heirloom carrots, target beets, smoked tomato and asparagus

VE.

Duck liver pate

with crusty French baguettes, pepe sayer butter and thyme and port jelly

Pork rilletes, apple chutney and crusty bread

Field mushroom and red wine risotto with shaved parmesan

MAIN

Choice of two (2)

72 hour Wagyu beef briskets

with smoked eggplant, crispy grains and jus

Tasmanian salmon fillets

with gremolata, baby potatoes, buttered beans and lemon cheek

Open rabbit and pearl onion pie

with parsnip mash and white wine jus

Cape grim eye fillet (MR)

served with béarnaise, jus and seasonal greens

Confit duck leg

served on potato rosti, seasonal greens and orange glaze

Local seafood bouillabaisse

with 24 hour sourdough baguette

DESSERT

Choice of two (2)

White chocolate Panna cotta

with poached stone fruits

Eton mess

with mango and berries

Vanilla bean crème brûlée

with biscotti

Dark chocolate tart

with double cream and berries

Flourless chocolate cake and orange sauce

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PREMIUM BUFFET

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\$143 per person based on a minimum of 20 guests

MAIN

A selection of crusty breads and rolls

with pepe sayer butter

Local king prawns

served in an ice bowl with Mary Rose sauce and lemon wedges

Smoked salmon

with capers and edible flowers

Fresh local sand crab

with lemon and lime

Roasted root vegetable salad

Braised short ribs

with jus (served hot)

Spinach roast pumpkin, pepita seed

with baby spinach and goats cheese salad

Baby cos, speck and croutons tossed

with white anchovy dressing

Lamb cutlets

with mint pesto

Sides of mustards, olives and feta

DESSERT

Whole house made pavlovas

with seasonal fruits and Chantilly cream

Seasonal fruit cups

Local and imported cheeses

with lavosh, oat cookies, muscatels and pastes

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ALTERNATE STATIONS

ALTERNATIVE FOOD STATIONS*

INTERACTIVE LIVE OYSTER SHUCKING STATION*

\$10.80 per person plus a chef at \$180 for a 4 hour cruises

A chef shucking in front of the guests and serving on rock salt with mignonette, fresh lemon and wasabi jelly

CHINESE BBQ STATION

\$16.00 per person based on a minimum of 40 guests. Served on the rear deck

Includes whole BBQ ducks with crispy pork served in front of guests on bamboo boats with steamed rice, chilli oil, cha su vinegar and soy topped with crispy shallot

CHARCUTERIE AND CHEESE STATION

\$26.00 per person based on a minimum of 30 guests

Perfect for a light service for an evening cruise or pre-lunch day cruise

A selection of local and imported cheeses, cold meats, pork terrine, patés, French baguettes with spiced pastes, muscatels, oat cookies, and water crackers, served in copper pots with bone-handled knives

CHAMPAGNE SABRING

POA

Treat your guests to an evening of sabring champagne from the front deck, including lessons on the French technique

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