

BBQ

\$99 Per Person

Please note: Chef to be on board @ \$340 (up to 4 hours)

Cooked fresh on board the BBQ by our chef on the sky deck

Canapes on arrival

Greek Chicken Souvlaki served with Tzatziki Sauce

BBQ Beef Tenderloin Medallions, Field Mushroom Topped with Onion Red Wine Glaze

Rosemary infused Lamb Cutlets

Petite fillet of Humpty Doo Barramundi with Lemon Butter Sauce

BBQ King Prawns with Lime and Coriander

Chili Onion Jam Chorizo

Lentil and Potato Cakes (V)

Corn on the Cob

Traditional Greek Salad

Roast Chat Potato with Dill, Egg and crispy Bacon

Mediterranean Pesto Pasta Salad with Roast Vegetables

Mesculin Salad with Cranberry, Pecorino, White Balsamic Reduction

Caprice Salad of Tomatoes, Bocconcini, fresh Basil and Pine Nut Pesto

Mini Damper and Sourdough Rolls

DESSERTS

Chocolate Ganache Tarts with Chantilly Cream

Seasonal Fruit Platter

Assortment of Cheeses, Dried Fruits, Quince Paste, Lavosh Bread and Crackers

