

BUFFET MENUS

(Minimum Order: 10)

Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu please nominate your preferred dining time to either your booking agent, or the crew on the day.

BUFFET MENU 1

\$46 per person // Minimum 10 guests

Charcuterie/Antipasto - Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~
Tzatziki Dip /
Vege Crudités / Olives / Feta / Bread/ Crackers
Traditional Thai beef salad - Glass Noodles / Snow Pea / Capsicum / Choy Sum /
Baby Corn
Cucumber / Coriander Mint Lime Dressing
Lemon thyme roast chicken - Charred Lemon / Rosemary / Thyme
Quinoa Salad - Roast Pumpkin / Coconut / Seeds / Mint
Kumera Salad - Baby Spinach / Roasted Pine Nut / Chickpea / Shallot /Balsamic
Crusty French Baguette

BUFFET MENU 2

\$55 per person // Minimum 10 guests

Charcuterie/Antipasto - Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~
Tzatziki Dip /
Vege Crudités / Olives / Feta / Bread / Crackers
Traditional Thai beef salad - Glass Noodles / Snow Pea / Capsicum / Choy Sum /
Baby Corn
Cucumber / Coriander Mint Lime Dressing
Lemon thyme roast chicken - Charred Lemon / Rosemary / Thyme
Caramelised onion pumpkin and pepper Polenta Tart
Smoked Salmon - Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion /
Dill / Horseradish Cream
Kumera Salad - Baby Spinach / Roasted Pine Nut / Chickpea / Shallot /Balsamic
Exotic Rice Salad - Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta/
Balsamic
Crusty French Baguette



BUFFET MENU 3 (VEGETARIAN)

\$44 per person // Minimum 10 guests

Vegetable Tikka Masala- Vegetables / Coriander / Chilli / Cumin / Garlic / Ginger /
Tumeric / Cardamom

Vegetable Pasta - Celery / Carrot / Corn / Black Olives / Onion / Shallot /Garlic
Dressing

Traditional Italian Roasted Vegetable Frittata - Seasonal Vegetables / Fresh Herbs
Tofu & Black Mushrooms - Julienne Carrots / Chilli Sesame Oil Dressing

Exotic Rice Salad - Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta/
Balsamic

Greek Salad - Marinated Feta / Kalamata Olives / Plum Tomato / Cucumber / Red
Onion /

Crisp Lettuce / Lemon Oregano Dressing

Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg / Mustard / Mayonnaise /
Spring Onion

Crusty French Baguette

BUFFET MENU 4 (ASAIN)

\$69 per person // Minimum 15 guests

Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal)

Peking Duck Spring Roll - Hoisin Plum Dipping Sauce

Dumplings - Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan

Marinated Ocean Trout - Ginger Soy / Baked / Crispy Skin / Snow Peas

Tofu & Black Mushrooms - Julienne Carrots / Chili Sesame Oil Dressing

Drunken Chicken Breast - Szechuan Star Anise Master Stock

Braised King Prawns - Broccoli / Garlic / Chili

BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Julienne
Carrots

Chinese Greens - Pak Choi or Choy Sum / Oyster Sauce

Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off

Steamed Rice

Custard Tart



PLATTERS

Starters/Entrees

CHARCUTERIE / ANTIPASTO PLATTER

\$120 per person // 8-10 guests

Bresaola
Prosciutto
Salami
Eggplant ~ Chickpea ~ Tzatziki Dip
Vege Crudités
Olives
Feta
Bread & Crackers

CHARCUTERIE / ANTIPASTO PLATTER

\$120 // 8-10 guests

Australian & Imported Cheese
Cheddar / Wash Rind / Blue / Brie / Crackers
Dried Fruits & Nuts

VEGETARIAN ANTIPASTI & MEZZE PLATTER

\$120 // 8-10 guests

Hummus
Baba Ganoush
Grilled Vegetables
Dolmades Olives
Bocconcini
Pickled Vegetables
Grissini / Lavosh & Turkish

OYSTER'S, PRAWN, SALMON PLATTER

\$137.00

Oysters - (12)
King Prawns - (12)
Smoked Salmon (12 Slices)
Baguette



SMOKED SALMON PLATTER

\$120.00 // 8-10 guests

Crusty Baguette
Grilled Lemon
Capers
Pickled Red Onion
Dill & Horseradish Cream
Light Lunch / Snacks

SUSHI PLATTER – NORI

\$120.00

Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu /
Egg / Cucumber / Avocado

RICE PAPER ROLL PLATTER

\$100.00

(10 Rolls in Total / Cut in Half)

Prawn – With Lychee / Mint & Coriander
Vietnamese Vegetable – (Gluten Free / Vegan)
Satay Chicken – Carrot / Capsicum / Cucumber / Coriander
Thai Beef – Vermicelli Noodles / Snow Peas / Capsicum / Cucumber
Varied sauces

POINT SANDWICH PLATTER

\$100.00

(10 Sandwiches in Total)

Chicken – Chopped Breast / Italian Parsley / Mayonnaise
Fillet Beef – Smoked / Cheese / Mustard / Pickles / Lettuce
Salad – Avocado / Tomato / Cucumber / Lettuce / Vegan
Ham – Cheddar / Roma Tomato / House Mayo / baby Spinach
Egg – Copped Egg / Mayo / Chives / Lettuce / Diverse Bread



WRAPS PLATTER

\$62.00

(12 Pieces in Total)

Falafel – Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt /Chili
Smoked Salmon – Crème Cheese / Pickled Onion / Capers / Spinach
Chicken Caesar Schnitzel – Cos Lettuce, Parmesan, Bacon, Dressing
Double Smoked Ham – Cheddar / Roma Tomato / Mayo /Baby Spinach

BAKED BITES PLATTER

\$120.00

(27 pieces in total - 3 of each)

Cauliflower Sausage Roll
Petite Chicken & Leek Pie
Vegetarian Samosa
Mini Steak Pies
Chicken Empanada
Moroccan Vegan Cocktail Pies
Smoked Salmon Tartlet
Arancini – Mushroom & Parmesan

DESSERTS

FRESH FRUIT PLATTER

\$69.00

Seasonal Best / Sliced / Skin Off

Sweet Treats Platter

\$69.00

Double Chocolate Brownie Square
Passion-Fruit Polenta Cake
French Macaroons

Cheese & Brownies Platter for One

\$16.00

(Minimum 10 people, must be ordered with a main menu item)

