

FINE DINING MENU

Chef Fee

1 chef required for every 12 guests

0-12 guests = \$300 for 4 hours

13 – 24 guests = \$600 for 4 hours

25 – 36 guests = \$900 for 4 hours

\$75per hour for each additional hour thereafter

Hire Charge

An additional charge of \$500 is payable when the large centre table in the main saloon is required for 20+ guests or upon request.

This price includes hire of the table, linen and chairs required.

Waitstaff

Fine dining requires 1 wait staff per 10 guests from 0+.

(e.g 30 guests would required 3 wait staff + the additional included in yacht hire = 4 staff total)

This ensures enough staff for both food and beverage service to a high standard.

Fine Dining 170 PP

2 Canapés on arrival + 1 Entrée + 1 Main + 1 Dessert

Canapes

NSW South Coast oysters, pomegranate vinaigrette, lemon (s) (gf) Saffron & mozzarella arancini, smoked aioli (v)

Fresh Sourdough rolls and butter

Entrees

Choose one

Canadian sea Scallops (s) (gf)

pea puree, crisp prosciutto, snow pea tendril

Berkshire pork belly (gf)

pickled eschallots, chargrilled peach, red witlof

Prosciutto di Parma (gf)

fresh figs, chargrilled asparagus, goats curd, fried rosemary

Smoked kingfish crudo (s) (gf)

orange gel, confit fennel, bronze fennel cress, finger lime dressing



Riverina lamb back-strap
charred leek, celeriac puree, macadamia crumb, pomegranate
Spiced duck breast (gf)
beetroot fluid gel, golden beetroot, new season asparagus, sorrel
Burrata (v) (gf)
grilled stone fruit, heirloom tomato, vanilla dressing, purslane cress
Moreton Bay Bug (s) (gf)
pepper caramel, grapefruit, fennel, chilli salt

Mains

Choose one

Cone Bay Barramundi (s)
smoked corn puree, baby carrots, chorizo crumb, compressed cucumber
Riverina beef eye fillet (gf)
wilted greens, potato galette, chargrilled new season asparagus, thyme jus, chervil
Tasmanian salmon fillet (s) (gf)
carrot puree, French spices, roasted heirloom carrots, shaved celery, parsley
Spiced free range chicken breast
summer vegetables, fried saffron arborio croquette, pea puree
Roasted lamb rump (gf)
onion & parsnip puree, crushed kipfler potatoes, grilled spring onion, herb jus
Twice cooked Berkshire pork belly (gf)
grilled bok choy, roasted cauliflower puree, sesame dressing
Miso glazed eggplant (v)
chargrilled new season asparagus, fried saffron croquette

Desserts

Choose One

Deconstructed pavlova (v) (gf)
vanilla cream, summer fruit, macerated berries
Milk chocolate tart (v)
crème Chantilly, strawberry, mint, raspberry dust
Local & international cheese (v)
fruit crackers, quince, fresh seasonal fruit
Sticky date pudding (v)
Gold leaf, butterscotch, pistachios
Classic lemon meringue tartlet (v)
shortbread crumble, vanilla ice-cream

SIDES

Option to add additional bowls of sides for \$25

1 bowl serves 4 guests
Mixed seasonal lettuce salad (gf)
Sherry vinaigrette
Duck fat roasted potatoes (gf)
rosemary & confit garlic
Warm broccolini (v) (gf)

AHOY CLUB

ANY YACHT, ANYWHERE, FOR THE BEST POSSIBLE PRICE

brown butter, toasted almonds
Roasted Dutch carrots (v) (gf)
golden raisins, goat's curd, herb oil

