

BUFFET MENU

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Gold Package \$145 PP

2 canapés (chef's choice), 3 mains, sides, 1 dessert platter

Platinum Package \$205 PP

2 canapés (chef's choice), 4 main platters, sides, 2 dessert platters

Mains

Prawns, oysters, Balmain bugs platter (cold)
Smoked ocean trout, cornichons, asparagus, soft egg, avocado, croutes
Pistachio crusted salmon side, citrus, watercress, salsa verde
Whole stuffed ocean trout, orange butter sauce
Barramundi, corn puree, smokey corn and jalepeno salsa
Mediterranean seafood salad, prawns, mussels, calamari, saffron lemon vinaigrette
Slow cooked lamb shoulder, fennel, peas, preserved lemon
Grilled king prawns, harissa, apricot couscous, yoghurt
Smoked duck salad, plum, grilled radicchio, candied walnuts
Pine nut, currant, brioche chicken ballantine, salsa verde
Chargrilled Moroccan spiced spatchcock, eggplant, feta
Thai beef salad with green mango, edamame, cucumber, cabbage, Thai herbs
Coconut, curry leaf chicken curry, rice, mango chutney, pappadum
Spicy grilled eggplant involtini, ricotta, leek, tomato salsa V
Ricotta gnocchi, pesto, cherry tomatoes, parmesan V

Sides

Duck fat potatoes
Steamed greens
Green salad
Bread and butter



Desserts

Dessert platters

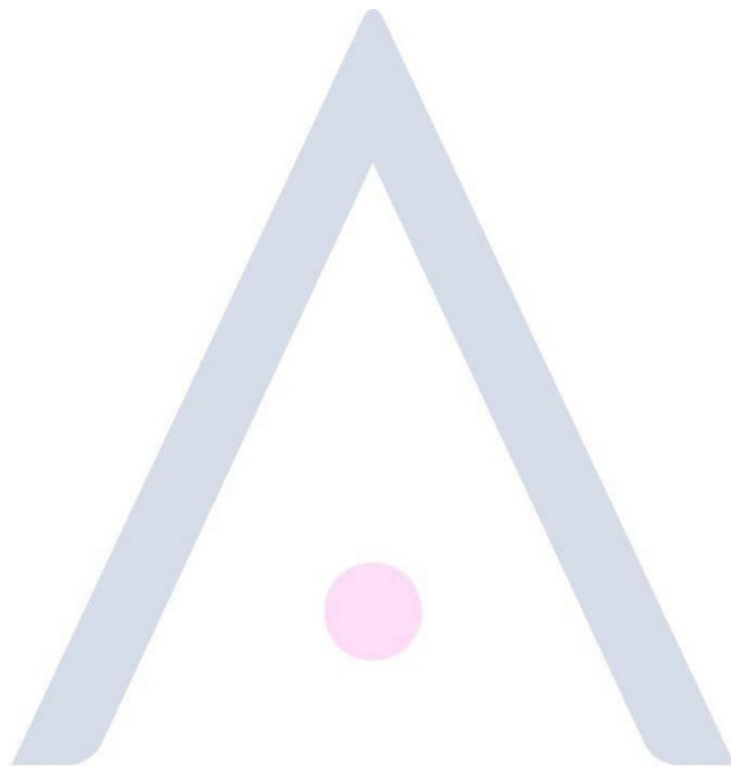
Cheese and accompaniments

Flourless chocolate cake, cream, honeycomb, figs

Rosewater strawberry Eton mess, cream, pink floss

French chocolate mousse, biscotti, raspberries, double cream

Spiced poached pears, warm dark chocolate sauce, vanilla bean ice cream



A Chefs Charge of \$600 applies to all canape menus for charters of 4 hours and \$85 per hour thereafter.

Groups of 37-50 will incur a galley assistant fee of \$400 for 4 hours and \$85 per hour thereafter

All dietary requirements can be catered for, please let us know upon booking

