

Buffet Menu

Option 1

\$45 per head incl. GST

Minimum 15 pax

Char Grilled Chicken Fillet with Rosemary & Lemon
Crispy Skinned Fillet of King Salmon with Green Paw Paw Salad
Provencale Style Cous Cous with Tomato & Lemon
Classic Potato Salad with Egg, Celery & Sour Cream Dressing
Salad of Spring Green Vegetables with Roasted Walnuts & Mustard Dressing
Mixed Leaf Salad with Vinaigrette
French Baguette with Butter

Option 2

\$61 per head incl. GST

Minimum 15 pax

Roasted Corn Fed Chicken with Gremolata
Char Grilled Butterflied Leg of Lamb with Chermoula
Roasted Fillet of Salmon with Onion, Fennel & Pink Peppercorns with Salsa Verde
Barley & Mushroom Risotto
Roasted Chats with Lemon Zest & Rock Salt
Salad of Tomato, Avocado, Caramelised Onion & Mixed Herbs
Salad of Iceberg Lettuce, Rocket, Shaved Parmesan & Dijon Vinaigrette
French Baguette with Butter

Option 3

\$100 per head incl. GST

Minimum 15 pax

Fresh King Tiger Prawns with Lime Mayonnaise
Freshly Shucked Sydney Rock Oysters with Eshallot Vinaigrette
Slow Roasted Pepper Crusted Beef with Mustards & Relishes
Crispy Skinned Fillet of Ocean Trout with Roast Garlic & Eschallot Salad
Barley & Mushroom Risotto
Roast Root Vegetable Salad with Pesto Dressing
Salad of Green Beans, Avocado & Seeded Mustard Dressing
Salad of Baby English Spinach, Cherry Tomatoes, Water Chestnuts & Tomato Vinaigrette
Freshly Sour Dough Baguette with Butter

The menus are designed to cater for four hour cruises. All staff charged in addition to the per head price.

Charter Boats: ■ M.V. Rhemtide