

BOAT CATERING MENU

Minimum spend of \$420 required. Delivery fee applies.

Prices do not include GST.

Two weeks notice is required to confirm catering orders.

Orders received inside two weeks will be on request.

PLATTER MENU (serves up to 4)

Antipasto Platter ~ \$88

Selection of cured meats, marinated vegetables & artisan cheeses.

Trio of Dips & Crudities ~ \$40

Goats cheese & chive, chilli hummus, beetroot & horseradish served with raw and pickled farmers market vegetable crudities and home made olive grissini sticks.

Charcuterie Board ~ \$154

Selection of premium charcuterie (house made free range terrines, pates and cured meats, cornichons, pickled onions, grissini accompanied by sliced baguettes, Hunter Valley shiraz onion jam & dijon mustard sauce.

Cheese Platter ~ \$72

Woombye brie, Tasmanian smoked farmhouse cheddar, King Island lighthouse blue, house made poppyseed lavosh biscuits, country quince jam.

Oyster Platter ~ \$42

One dozen Coffin Bay or Sydney rock oysters served with shallots. Cabernet mignonette dressing.

Fresh Prawn Bucket ~ \$77

Whole cooked Crystal bay tiger prawns (900 grams) with an old San Francisco bay recipe cocktail sauce.

Chilled Seafood Platter ~ \$132

Blue swimmer crab, sustainable Bundaberg prawns, coffin bay or Wallace lake oysters & Moreton bay bugs served with a San Francisco bay recipe cocktail sauce, dill pickle aioli and Cabernet mignonette.

Chamoula Marinaded Chicken ~ \$66

Served with garden herb aioli.

Sashimi Platter ~ \$82

Tuna, salmon, snapper, kingfish, dipping sauces Tasmanian fresh wasabi.

Kingfish Sashimi Platter \$82

Kingfish with a spicy Ingelside grown chilli Nahm Jim dipping sauce.

Tuna Sashimi Platter ~ \$82

Served with dashi and Tasmanian fresh wasabi grated on the spot.

Tasmanian Ora Salmon Beetroot Cured Gravlax ~ \$82

Served with a fresh horseradish dressing.

Corn Fritters ~ \$74

Served with grilled zucchini and chorizo jam.

Mini Smoked Grass Fed Beef Brisket Ruben Sandwiches ~ \$66

Served with sauerkraut and Russian dressing.

Dessert Platter ~ \$90

Assorted individual cakes.

COLD MAIN PLATTERS ~ \$99 (serves 4)

- Kurabuta leg ham off the bone with a Tasmanian leatherwood honey glaze.
- Whole confit ocean trout with lemon labne and fresh herbs. Whole chamoula marinated spit roasted free range Bannockburn chicken with house made mango chutney made with fresh mangos in peak mango season.
- Brined and roasted northern rivers mustard sirloin with Sydney basin horseradish creme.

SALADS ~ \$50 (serves 4)

- Heirloom tomato and burraduc buffalo mozzarella caprese, purple basil and an apple balsamic reduction.
- Greek salad of smoked polkobin olives, Jannei farm goats feta, heirloom tomatoes, cucumber, lemon infused olive oil.
- Cous cous and pomegranate seeds with roast vegetables, mint and buttermilk Harissa dressing.
- Watermelon, mint and Persian fetta salad.
- Moroccan chickpea and purple carrot salad with currants and mint.
- Strozzapreti pasta salad with fresh peas, pea sprouts and a saffron vinaigrette.
- Woodside farm SA goats cheese, roast beetroot, rocket, walnuts, nashi pear and a white balsamic dressing.
- Matcha soba noodle, pickled cucumber, Thai basil, mint and an avocado sesame dressing.

GRAZING TABLES ~ \$32.50 per head

Our harvest/grazing tables feature edible local grown flowers, buffalo ricotta with fresh honeycomb and figs, pork and truffle salami, artisanal pork and fennel salami, Spanish Serrano ham, Bangalow free range ham (smoked in the northern beaches), picked baby vegetables and raw heirloom tomatoes and buffalo labne, olives, quince paste, basil pesto, heirloom vegetable crutes with hummus, beetroot/feta and balsamic dip, berries, fruit and mixed nuts.

Fresh sustainable la banette bakery artisanal breads with oil and house made dukkha lavosh.

Three farm sourced Australian cheeses of your choice.