

MERMAID SPIRIT & SUN GODDESS MENUS 2024

Chef and waitstaff fees apply

OFFSHORE EXPLORER - \$72 per person (min 40 pax)

Deluxe Cheese Platter

Selection of cheese, antipasto, grapes, strawberries, chutney and crackers

Buffet Menu

Fresh tiger prawns with a thousand island dressing

Natural oysters served with Chef's sides of dressings and lemon wedges

Poached salmon served chilled

Chilled lemon and thyme roast chicken served with a lemon and garlic mayonnaise

Cold cuts - Hickory smoked ham, pastrami and peppered beef

Chef's Mediterranean quiche

Salads

Creamy mustard potato

Vermicelli noodles, cucumber, celery, capsicum, carrot, shallots, coriander & dressing

Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, cranberries and parsley in a turmeric tahini dressing

Selection of bread rolls, butter and condiments

DROP THE ANCHOR - \$135 per person (min 40 passengers)

On Arrival Grazing Table

Selection of toasted bread, Chef's fresh dips,

Seasonal fruit platter

Selection of cheeses, antipasto, grapes, strawberries, chutney and crackers

Seafood Platters

Platters of Prawns served with thousand islands dressing and lemon wedges

Makers mark Kilpatrick, Natural, Thai style, champagne and black caviar fried oyster

Buffet Main

Bourbon glazed 12-hour slow cooked pork belly with crispy shallot and pork belly crumble

Moreton bay bug with a mango and pineapple salsa

Salmon cooked in Champagne and saffron

Rosemary and thyme lamb skewers served with hummus

Chef's Beef burger with sliced cheese, tomato and relish

Honey and garlic chicken skewers

Selection of Chef's salads

Rocket, pear and feta salad (GF, V)

Roasted sweet potato & cauliflower tossed through cous cous with chickpeas, dried fruits, & toasted sliced almonds, and Moroccan inspired dressing (DF, V, VG)

Lentils, freekeh seeds and raisins with fresh vegetables, herbs and preserved lemon in citrus dressing (GF, DF, VG, V)

Selection of bread rolls & condiments



Petite Sweets

Chef's selection of petite sweets

Chefs Hot Party Platters

Selection of pies and sausage rolls

BROADWATER CANAPE MENU - \$50 per person (min 50)

Selection of 8 x Canapes

Vegetarian

Tomato, onion and coriander bruschetta (V) **

Tempura pumpkin flower (VG)

Jalapeno poppers with risotto and cheese (V)

Onion and spinach bhaji bites with a mint yogurt (VG)

Moroccan vegetable spiced puff pastry tartlet (V)

Vegetable spring rolls with a plum sauce (VG)

Argentinian vegetarian Empanadas (VG)

Sweet potato croquette (GF, VG)

Curried lentil pie (VG, GF)

Wild leek and spinach pie (VG, GF)

Vegetable Okka masala pie (V)

Mushroom risotto croquette (V, GF)

Shredded potato, onion and spinach rosti topped with sauteed mushrooms (VG, GF)

Roasted sweet potato and pumpkin arancini (GF, VG)

Roast garlic, spinach and three cheese arancini (V)

Seafood

Oysters natural, Kilpatrick or mornay

Prawn twirler with a sweet chilli dipping sauce

Chilli, garlic and prawn bruschetta **

Smoked salmon blini with a dill cream cheese and black caviar

Smoked cod croquette (GF)

Crab and prawn spoon served with a lemon and lime mayonnaise

Tempura battered Tiger prawn with a black caviar aioli

Pork Belly

Asian inspired pork belly with a fried shallot sprinkle

Bourbon barbecue glazed pork belly with a crackling crumble

**** Can be made gluten free on request**

ROVING COCKTAIL - \$66 per person (min 40 passengers)

Cheese platter + choice of 7 canapes + 1 slider + 1 fork dish

Deluxe Cheese Platter

Selection of cheese, antipasto, grapes, strawberries, chutney and crackers

Meat

Beef mignon wrapped in aged prosciutto with a horseradish and onion jam

Slow braised beef pie **

Beef croquette with a pan sauce

Gourmet beef sausage roll

Bolognese arancini

Rare roast beef en croûte with horseradish and pickled beets **

Chicken chardonnay pie

Sicilian chicken with parsley, seasoning and lemon zest, wrapped in puff pastry

Chicken satay skewer with a 3 nut crumble (GF)

Tandoori chicken skewer with a mint yoghurt and crispy shallots

Diced chicken, tomato, onion & basil bruschetta **

Southern fried chicken wings with a chipotle mayonnaise

Baked chicken and pesto spoon with a vine ripe tomato (GF)

Thick Peking duck spring rolls served with plum sauce

Pork spring rolls served with sweet chilli sauce

Lamb skewers served with hummus

Lamb and rosemary pie

Chef's pork sausage and fennel roll with an apple chutney

Asparagus wrapped in prosciutto with a lemon and lime aioli (GF)

Prosciutto and brie en croûte with blistered tomato and balsamic reduction

Vegetarian

Tomato, onion and coriander bruschetta (V) **

Tempura pumpkin flower (VG)

Jalapeno poppers with risotto and cheese (V)

Onion and spinach bhaji bites with a mint yogurt (VG)

Moroccan vegetable spiced puff pastry tartlet (V)

Vegetable spring rolls with a plum sauce (VG)

Argentinian vegetarian Empanadas (VG)

Sweet potato croquette (GF, VG)

Curried lentil pie (VG, GF)

Wild leek and spinach pie (VG, GF)

Vegetable Okka masala pie (V)

Mushroom risotto croquette (V, GF)

Shredded potato, onion and spinach rosti topped with sauteed mushrooms (VG, GF)

Roasted sweet potato and pumpkin arancini (GF, VG)

Roast garlic, spinach and three cheese arancini (V)

Seafood

Oysters natural, Kilpatrick or mornay
Prawn twirler with a sweet chilli dipping sauce
Chilli, garlic and prawn bruschetta **
Smoked salmon blini with a dill cream cheese and black caviar
Smoked cod croquette (GF)
Crab and prawn spoon served with a lemon and lime mayonnaise
Tempura battered Tiger prawn with a black caviar aioli

Pork Belly

Asian inspired pork belly with a fried shallot sprinkle
Bourbon barbecue glazed pork belly with a crackling crumble

Mini Burger Menu (*Select 1*)

New York cheeseburger with streaky bacon, mozzarella and burger relish
Lamb and herb burger with a spiced hummus, tomato and crispy red onion
Slow cooked pulled pork with an appleslaw
Honey grilled chicken with crispy lettuce, sliced tomato and a paprika ailoi
Slow cooked BBQ brisket with sliced pickles and fried shallots
Onion bhaji, sliced cucumber and mint yoghurt (V)
Lentil burger served with hommus and lettuce (V)

Fork Dish (*Select 1*)

Albondigas (meatballs) served with dipping bread
Traditional creamy carbonara with chicken, bacon and mushrooms
Beef stroganoff service with rice **
South Indian inspired chicken or beef curry served with a pilau rice and poppadom
Vietnamese tangy Thai beef salad (GF, DF)
Teriyaki vegetable chicken noodle **
Chef's signature sweet and sour pork or chicken with vegetables and rice **
Singapore lamb stir fry with seasonal vegetables (GF, DF)
Chef's signature fish and chips with tartare sauce and lemon wedges
Edamame, lentils, and freekeh salad topped with falafel bites (VG)

**** Can be made gluten free on request**

***Indicative menu only, menu inclusions and pricing subject to change.
Minimum spend may also apply on certain dates/ days***