

Platters

**Can be added to any menu by our on board chef*

Seafood platters - MARKET PRICE (POA)

Freshly cooked large king prawns with lime mayonnaise
Freshly shucked oysters with lemon wedges
Freshly shucked oysters with gin, cucumber and dill
Freshly Shucked oysters with lemon
House beetroot cured ocean trout with horseradish cream
House cured salmon with dill and caper cream

Seafood Platters- MARKET PRICE (POA)

Freshly caught from the east coast of Australia – Crystal bay prawns, Sydney rock oysters, house cured salmon, blue swimmer crab all served with fresh lemon and handmade condiments

Antipasto platter - \$170.00 per platter (serves 10 - 15 guests)

Cured and smoked cold meats, chargrilled vegetables, olives,
housemade dips with sourdough and grissini

Sweet Pastries Platter - \$90.00 per platter

Mix of 15 pieces
A selection of freshly baked mini sweet pastries

Petit Four Sweets Platter - \$140.00 per platter

Mix of 30 pieces
Selection of housemade friands, caramel slice, mini tarts, brownie and
banana bread

Dip Platter - \$90.00 (serves 10 - 15 guests)

A selection of 3 housemade dips with sourdough, flatbread
and grissini
Roast beetroot hummus/Caramelised onion and
thyme/Avocado and fetta cream/Roasted eggplant/Confit
garlic hummus/Charred capsicum/Market fresh

Cheese platter - \$110.00 per platter (serves 10 - 15 guests)

Selection of Australian cheeses, dried fruits, fresh grapes with crackers

Fruit platters

Seasonal Fruit Platter - \$135.00 (serves 10 - 15 guests)

Selection of seasonal fresh fruit

Tropical Fruit Platter - \$155.00 per platter (serves 10 - 15 guests)

A selection of seasonal tropical fruits