

## DELUXE

141.9 PER PERSON | Includes A Chef Onboard

### **GRAZING BOARD (GF OPTIONAL)**

*Selection of premium cheeses, cured meats, dips, olives, nuts, fruits, lavosh and crisp breads*

### **MOOLOOLABA TUNA (GF, DF) 1 Serve**

*Fire kissed Mooloolaba Tuna, fermented mandarin sauce, yuzu kosho, wakame salad, charcoal salt flakes, nasturtium*

### **KARAAGE CHICKEN (DF) 1 Serve**

*With kecap manis, gochujang sauce and fried shallots*

### **FRESH SCALLOP CEVICHE (GF,DF) 1 Serve**

*Wildflower gin, mango, chilli, lemon, Spanish onion*

### **SEARED WAGYU BEEF 2 Serve (GF, DF OPTIONAL)**

*Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake*

### **FRESH OYSTERS (GF, DF) 2 Serve**

*Fresh Pacific oysters served with lemon and chardonnay mignonette*

### **BEEF BRISKET TACOS (DF) 1 Serve**

*Radish, pico de gallo, jalapeno, toasted tortilla (Can be GF)*

### **BAKED MORETON BAY BUG (DF) 1 Serve**

*Gem lettuce, creamy fermented chilli sauce, soy sauce pearls on a Burleigh brioche*

*(Can be GF)*

### **FRENCH LAMB CUTLET (GF, DF) 1 Serve**

*Frenched lamb cutlet served with chimichurri and fresh rosemary*

## PREMIUM

97.9 PER PERSON

### **FRESH SCALLOP CEVICHE (GF, DF) 1 Serve**



*Wildflower gin, mango, chilli, lemon, Spanish onion*

**MOOLOOLABA TUNA (GF, DF) 1 Serve**

*Fire kissed Mooloolaba Tuna, fermented mandarin sauce, yuzu kosho, wakame salad, charcoal salt flakes, nasturtium*

**ROASTED CHICKEN SANDWICH 1 Serve (GF OPTIONAL)**

*Pulled roasted chicken, coleslaw, vintage cheddar, chilli aioli on a soft brioche*

**GOAT CHEESE TARTLET (VEG, GF) 1 Serve**

*With rosemary, honey, cherry tomatoes, and fresh herbs on a buttery tartlet*

**SEARED WAGYU BEEF 2 Serve (GF, DF OPTIONAL)**

*Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake*

**SAN DANIELLE PROSCIUTTO ROLL 1 Serve (GF OPTIONAL)**

*With pesto, Fior di latte, rocket, cornichons, and semi-dried tomatoes on an Italian roll*

**TITAN PRAWNS (GF, DF) 1 Serve**

*Yuzu pearls, cos lettuce, yuzu kosho mayo*

**DIAMOND**

75.9 PER PERSON

**SEARED WAGYU BEEF 2 Serve (GF, DF OPTIONAL)**

*Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake*

**TITAN PRAWNS (GF, DF) 1 Serve**

*Yuzu pearls, cos lettuce, yuzu kosho mayo*

**SAN DANIELLE PROSCIUTTO ROLL 1 Serve (GF OPTIONAL)**

*With pesto, Fior di latte, rocket, cornichons, and semi-dried tomatoes on an Italian roll*

**SPANISH CHORIZO SKEWER (GF) 2 Serves**

*With smoked provolone, semi-dried tomatoes, and basil*

**GOLD**



64.9 PER PERSON

**SPANISH CHORIZO SKEWER (GF) 2 Serves**

*With smoked provolone, semi-dried tomatoes, and basil*

**TITAN PRAWNS (GF, DF) 1 Serve**

*Yuzu pearls, cos lettuce, yuzu kosho mayo*

**GOAT CHEESE TARTLET (VEG, GF) 1 Serve**

*With rosemary, honey, cherry tomatoes, and fresh herbs on a buttery tartlet*

**SAN DANIELLE PROSCIUTTO ROLL 1 Serve (GF OPTIONAL)**

*With pesto, Fior di latte, rocket, cornichons, and semi-dried tomatoes on an Italian roll*

**KIDS**

31.9 PER PERSON

**HAM & CHEESE SANDWICH 1 Serve**

*Smoked ham, Swiss cheese, and tomato on a dinner roll*

**BLT SANDWICH 1 Serve**

*Triple smoked bacon, guacamole, gem lettuce, tomatoes, and roasted garlic mayo*

**SEASONAL FRUIT SKEWERS 1 Serve**

*A selection of fresh seasonal fruits with honey*

**PLATTERS & FRESH SEAFOOD**

**GRAZING BOARD 163.9 (Serves 8-10) (GF OPTIONAL)**

*Marinated olives, fine cold meat cuts, smoked nuts, local cheeses, dips, crackers, fresh fruits, and pickled vegetables*

**SUSHI PLATTER (GF) 163.9 (Serves 8-10)**



*Assorted fresh sushi with vegetarian options*

**VEGAN PLATTER (GF,VG,DF) 148.5 (Serves 8-10)**

*Vegan dips, crudités, vegan cheese, seasonal fruits, and nuts with crackers*

**FRESH OYSTERS (GF, DF) 60.5 (Per dozen)**

*Served with chardonnay mignonette and lemon cheeks*

**TITAN PRAWNS (GF, DF) 130.9 (Per kg)**

*Served with lemon cheeks, baby lettuce and creamy cocktail sauce*

**SHARED SEAFOOD PLATTER (GF, DF) 412.5 (Serves 8-10)**

*Hokkaido scallops, cooked Titan prawns, fresh local sashimi, Moreton Bay bugs, and Pacific oysters served with lemon and chardonnay mignonette.*

**GOURMET SANDWICH PLATTER 163.9 (20 PC) (GF OPTIONS AVAILABLE)**

*San Danielle Prosciutto, pesto, fior di latte, rocket, cornichons, semi-dried tomatoes on an Italian roll*

*Byron bay fior di latte, aged balsamic, heirloom tomatoes, fresh basil on an Italian roll (VEG)*

*Triple smoked bacon, guacamole, gem lettuce, tomatoes, roasted garlic mayo*

*Pulled roasted chicken, coleslaw, vintage cheddar, chilli aioli on a soft brioche*

**FRUIT PLATTER (GF,DF,VG) 137.5 (Serves 8-10)**

*A gourmet selection of fresh seasonal fruit*

**DESSERT PLATTER 141.9 (Serves 8-10) (GF OPTIONAL)**

*A selection of desserts from the chef*



**Rates are inclusive of GST.** Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for to the best of our ability. But the decision to consume a meal is the responsibility of the diner.

