

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.

