



## Buffet Menus

Based on 4hr cruise

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### Deluxe Seafood

**\$125pp**

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#### Canapés

Goats Curd, Tomato Confit and Baby Basil Tartlets  
Tuna Tartare, Cucumber, Shiso and Ponzu  
Smoked Salmon, Cream Cheese and Chive Profiteroles  
Prosciutto, White Peach and Gorgonzola Crostini

#### Grand Buffet

Chilled King Prawns, Poached In Champagne with Lemon, Tarragon and Tomato Mayonnaise  
Freshly shucked Sydney Rock and Pacific Oysters with Thai Inspired Lime Dressing  
Lobster and Moreton Bay Bug Cocktail, Quail Egg, Iceberg and Mary Rose Sauce  
Tasmanian Smoked Salmon, Capers, Spanish Onion, Preserved Lemon Crème Fraiche  
Slow Roasted Sirloin of Beef with Red Wine Sauce and Horseradish Cream  
Pan Fried Chicken Breast, Porcini Cream Sauce, White Asparagus  
Moroccan Style Pilaff Rice, Saffron, Raisins and Pinenuts  
Salad of Baby Leaves with Vine Ripened Tomatoes, Gourmet Olives, Parmesan Reggiano  
New Potatoes with Butter and Fresh Mint  
Fresh Market Vegetables  
Selection of Freshly Baked Breads

#### Desserts

Platter of Artisan Australian Cheeses, Quince Paste, Fresh Fruits, Water Biscuits and Lavosh  
Grand Gourmet Dessert Buffet with Assorted Teas and Coffee

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## Premium Seafood

**\$80pp**

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### Canapés

Selection of Seasonally Inspired Canapés

### Main Buffet

Chilled King Prawns, Fresh lemon and Mary Rose Mayonnaise  
Freshly shucked Sydney Rock and Pacific Oysters with Thai Inspired Lime Dressing

Twice Cooked Moroccan Style Free Range Chicken  
Sirloin of Beef Roasted with Garlic and Rosemary  
Local Mussels Portuguese Style  
Tasmanian Smoked Salmon, Capers, Spanish onion, Preserved Lemon Crème Fraiche  
Mixed Leaf Salad with Roasted Pumpkin, Semi Dried Tomatoes and Fetta  
Indian Style Pilaff Rice, Cardamom and Cashews  
Warm Potato Salad with Mustard Vinaigrette and Caramelised Onions  
Selection of Fresh Baked Breads

### Desserts

Individual Gourmet Desserts with Coffee and Assorted Teas  
Platter of Australian Cheeses, Quince Paste, Fresh Fruits, Water Biscuits



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## Standard Menu

**\$65pp**

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### Canapés

Selection of Seasonally Inspired Canapés

### Main Buffet

Slow Roasted Roast Leg of Lamb, Rosemary, Garlic and Thyme  
Seared Sirloin Steak, Classic Chasseur Sauce  
Teriyaki Chicken Fillet Skewers, Crispy Stir Fried Vegetables  
Roast Vegetable and Fresh Herb Pilaff Rice  
Mixed Leaf Salad with Roasted Pumpkin, Semi Dried Tomatoes and Fetta  
Warm Potato Salad with Mustard Vinaigrette and Caramelised Onions  
Selection of Fresh Baked Breads

### Desserts

Individual Gourmet Desserts with Coffee and Assorted Teas



*Menus can be tailored to your specific requirements upon request.  
Special dietary requirements can be catered for.*