



## **Banquet menu**

### **Appetisers** *On boarding*

*Chargrilled vegetables, cheeses, homemade dips with a selection of turkish, woodfired and sour dough breads.*

### **Entrée**

*Platter service on the upper deck*  
*Mini bruschetta with vine ripened tomatoes*  
*Lightly crumbed whiting fillets*  
*Tempura calamari with lemon tartare*  
*Golden Thai spring rolls with a peanut dipping sauce*

### **Main course**

*Please select two of the following to be served alternatively to your guests*  
*Roast sirloin of beef with a seeded mustard crust and red wine jus*

*Pan fried swordfish fillets with lemon butte*

*Chicken supremes*  
*(tender moist chicken breasts with the choice of the following fillings*  
*Florentine- Spinach, cheese and spices*  
*Almondine- Apricot and roasted almonds*  
*Cordon Bleu- Swiss cheese and virginia ham*

*Herb crusted lamb racks with a rosemary and red wine jus*

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*Rosemary roasted chat potatoes*  
*Fresh seasonal vegetables*

### **Desserts**

*Premium Australian Cheeses and seasonal fresh fruit platters*

*Or*  
*Select two of the following*

*Traditional baked cheesecake with whipped cream and fresh fruit*  
*Pavlova with fresh cream, fruit and passionfruit*  
*Chocolate hazelnut torte with raspberry couli*  
*Freshly baked apple strudel with thickened cream*

*Tea and coffee*