

\$95.00 p/p

\$250.00 Chef onboard experience

3 x cold | 3 x warm | 1 x substantial | 1 x sweet

COLD

- Tasmanian smoke salmon w. orange & lemon & cream cheese mousse topped w. black caviar
- Quails egg on semi dry tomato & Kalamata & olive tapenade
- Tartlet of goats cheese, beet root & walnut
- Honeydew melon w. jamon serrano & baby bocconcini
- Mini crape rolls w. baby spinach, mustard & ham
- Zucchini fritters w. spicy tomato & avocado salsa
- Cucumber w. spicy guacamole

WARM

- Black angus steak sandwiches w. honey mustard, beet root relish & melted American jack cheese
- Chicken saltimbocca spicks
- Mozzarella stuffed Napolitano arancini balls w. pesto
- Garlic prawn w. sweet chili, coriander & lime sauce
- Mini spinach & cheese pies
- Mini vegetable samosa w. chili & lime sauce
- Crumbled jalapeno poppers

SUBSTANTIAL

- 8 hour cooked succulent pulled pork w. caramelized onion & Julián root vegetable slicers
- Wagyu beef slicers w. vine ripped tomato, American mustard & pickles
- Cherry tomato & chorizo w. orecchiette
- Caponata of eggplant, zucchini, capsicum & capers w. sourdough
- Eggplant in arrabbiata sauce w. penne
- Chili, mint, halloumi & prawn linguini
- Oven baked barramundi w. crushed potato & Salsa Verde

SWEET

- Strawberry cheesecake
- Salted Caramel Cheesecake
- Mixed Fruit Tart
- Lemon Meringue Tart
- Banoffee Tart
- Passionfruit Cheesecake