

# Mischief sample menus

## Seated Menu

This menu style can be served to your liking; whether that's dishes placed in the centre of the table to be shared or individually plated.

Our Executive Chef ensures that each menu is curated for each individual charter, perfectly designed for your occasion.

## Menu Option One

### Entrée

Truffle Honey Parmesan Biscuits

Avocado & Ocean Trout Cornets

Beef Carpaccio Onion Jam Toasts

### To Share

Spatchcock & Freshly Squeezed Grape Juice

Australian Bay Lobster Linguine

Cape Grim Eye Fillet served with Béarnaise Sauce & Mushroom sauce

### Sides

Truffle Parmesan Parsley Garlic Butter Fries

Heirloom Tomato Black Scallion, Ginger Garlic Yuzu

Garden Rocket, Red Onion, Pine Nuts & Avocado Salad

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## Menu Option Two

### Entrée

Char-grilled King Prawn Chilli & Lime

Oysters on Ice with Fermented Chilli

Duck & Red Pepper Jam Pancakes

Chargrilled Lamb Tender Loin

### Main

Braised Short Rib served with Béarnaise & Pickles

Roasted Murry Cod served with Burnt Butter, Lemon & Capers

### Sides

Dutch Crème Pomme

Burnt Shallot Yuzu Tomato Herb Salad

### Dessert

Pear & Almond Paris Bret Rum Crème