



THE MENU

Enterprise offers a sensational selection of catering to suit all tastes and occasions. A range of beautiful menus incorporate fresh local seafood and premium Australian produce, perfect for a day on the harbour. Please make your selection from one of the following menus.

For a chef to be on board, a \$260 fee applies for a four hour charter.

CAPTAINS BAREFOOT BUFFET \$95pp

chef required @ \$275 · min 10 persons max 20 persons

Charcutiere Platter

Prosciutto Di Parma, Truffle Salami, Bresola,
Kalamata Olives, artichokes, cornichons, dried fruits, lavosh, grissini

Burrata Salad,

cherry tomato, basil, baby spinach, extra virgin olive oil (v) (gf)

Country Roast Free Range Chicken

Homemade gravy (gf) (df)

Raw Salad

zucchini, beans, fennel, basil, cherry tomato, lemon citronette (v) (gf) (df)

Australian Cheese Board

fruits and lavosh

Selection of breads

CAPTAINS SEAFOOD BAREFOOT BUFFET \$145pp

chef required @ \$275 · min 10 persons max 20 persons

Freshly Shucked Oysters

served natural with lemon

Alaskan King Crab

Mandarin, raddish, avocado, marie rose (gf)

Queensland King Prawns

marie rose (gf)

Balmain Bugs

Lemongrass vinaigrette (df) (gf)

Beetroot cured Ocean Trout

fennel, heirloom tomatoes (df) (gf)

Baked Lemon & Dill Atlantic Salmon (gf) (df)

Summer Melon Salad

melon, feta, mint, cucumber, berries, candied walnuts, chilli agave (v) (gf)

Australian Cheese Board

fruits and lavosh