

SAILING SEAFOOD BUFFET LUNCH

Sample menu only

Appetizer

Freshly baked Ciabatta Bread accompanied with Baba Ghanoush
Jars of Olive Oil & Balsamic Vinegar
Served on tables

Cold Buffet Selections

Fresh Chilled Sydney Rocks Oysters with Lemon Wedges
Sumptuous Freshly Cooked Prawns Accompanied with Seafood Cocktail Sauce
Freshly Cooked Local Blue Swimmer Crabs
Seafood Salad with Crisp Celery and Creamy Dressing
Gourmet Vegetarian Frittata

Hot Buffet Selections

Roast Beef with Eschalot, Onion & Garlic Gravy
Cherry Glazed Leg of Champagne Ham
Baby Chat Potatoes roasted with Rosemary and Rock Salt
Veal Provencal
Chefs Selection Soup of the day

Salad Selections

Tossed Lettuce Salad with, Dolmades, Fetta, Spanish Onions, Semi Dried Tomatoes and Black Olives.
Traditional Caesar Salad, Croutons, Shaved Parmesan, Bacon Lardoons & Caesar Dressing
Rocket & Parmesan Salad
Roma Tomatoes with Olive Oil & Basil dressing
Assorted Gourmet Selections including - Lentil, Beetroot, Rice & Bean Salads
Tossed Green Leaf Salad

Accompanied with Freshly Baked Bread Roll Selection

Condiments

Seeded Mustard, French Mustard, Cocktail Sauce, Italian Vinaigrette, Mayonnaise
(Portion Controlled)

Desserts

Petit Fours (Bite size cakes)
Australian Cheese Board with Brie & Cheddar with Dried Fruit Salad & Water Crackers
Freshly brewed Tea & Coffee

Note: Menu subject to change without notice